



OLIVERA

A JOURNEY BACK TO THE ESSENTIALS



In our kitchen, every ingredient reflects the landscape that surrounds us, the memory of Mallorca, and its natural abundance. Here, cooking is more than a daily task—it is a ritual that honors tradition and elevates simplicity into something extraordinary.

We carefully select the best of each season, respecting origins and working with local producers who share our philosophy. Fruits and vegetables from our garden, estate-produced olive oil, artisan bread made daily in our in-house bakery with organic flours, and the finest ingredients from the sea and mountains come together in a culinary offering that embodies authenticity.

STARTERS

SOURDOUGH BREAD – 9,50€ 

Olives from our trees

CRISTAL BREAD

Ramallet tomatoes / Virgin olive oil – 12,50€ 

Roasted pepper *Escalivada* – 14,50€ 

Santoña anchovies – 26€

OSCIETRA PERLITA CAVIAR

(France – Premium Oscietra, 2.7 mm grain)

Blinis / Homemade brioche

30gr – 242€

50gr – 336€

GILLARDEAU OYSTER

Natural – 9,50€

Ponzu sauce – 11€

Yellow chili / Fried corn – 11€

ACORN-FED IBERIAN HAM – 47€

Hand-cut

SIMMENTAL BEEF TARTARE– 40€

Quail egg / Pickles

GOAT CHEESE SALAD – 26€ 

Cherry / Vanilla / Cumin vinaigrette

BURRATA – 28€ 

Heritage Tomatoes / Pistachio Vinaigrette / Rocket

SALMON TARTARE – 35€

(Vegetarian option available)

Mango / Avocado / Peanuts

*If you have any allergies or food restrictions, please inform our team.
We have detailed information on allergens and options adapted to your needs.*

WARM STARTERS

ARTISAN CROQUETTES – 24€

Mediterranean flavors

PASTA OF THE DAY – 32€

Chef's inspiration

CHARGRILLED EGGPLANT – 32€ 

Goat cheese / Spiced Honey / Yogurt

TOMATO RISOTTO – 35€

(Vegetarian option available)

Veal Tenderloin / Green Asparagus

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FISH

CATCH OF THE DAY – M/P

With the chef's garnish

SALMON – 33,50€

Basmati rice / Thai coconut sauce

SEA BASS – 44€

Gnocchetti Sardi // Samphire // Fennel

CHARCOAL-GRILLED OCTOPUS – 42€

Mallorcan Patató / Saffron Aioli

STUFFED SQUID – 42€

Butifarró / Gremolata

SALT CRUSTED SEA BASS – M/P

(Available upon request with at least 24 hours' notice / Minimum two people)

LOBSTER THERMIDOR – M/P

(Available upon request with at least 24 hours' notice / Minimum two people)

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MEAT

LAMB SHOULDER – 55€

Glazed Carrots // Roasted Garlick cream // *Raz al Hanout*

IBERICO PORK *PLUMA* – 48€

Shallots

RIB OF ANGUS (*for one or two people*) – 70€/120€

Smoked and glazed / French Fries

ENTRECÔTE – 68€

(350-400 g / *Side dishes not included*)

DRY-AGED BEEF RIBEYE STEAK – M/P

(*Available upon request with at least 24 hours' notice / Minimum two people*)

PICANHA – M/P

(*Available upon request with at least 24 hours' notice / Minimum two people*)

TOMAHAWK – M/P

(*Available upon request with at least 24 hours' notice / Minimum two people*)

BEEF WELLINGTON – Price per person 95€

(*Available upon request with at least 24 hours' notice / Minimum two people*)

SIDE DISHES

HOMEMADE FRIES – 12,50€

MASHED POTATOES – 12,50€

SWEET POTATOES – 12,50€

GRILLED VEGETABLES – 12,50€

MIXED SALAD – 12,50€

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DESSERTS 🏠

LEMON TART – 19€

Lemons from Son Claret garden

COFFEE BEAN – 19€

Mascarpone / Amaretto

FERRERO – 19€

Hazelnut praline / Dark chocolate / Almond

CHEESE SELECTION – 26€

Sheep / Goat / Cow / Fig bread and toasts

ICE CREAMS & SORBETS – 9,50€

(Two scoops)

Chocolate / Vanilla / Almond / Strawberry / Lemon / Blueberry

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