



OLIVINE
SAISON RESTAURANT^T

MENU

<i>Item Group</i>	<i>Description</i>	<i>Grams</i>	<i>Marks</i>	<i>Price</i>
LET'S GO FOR TAPAS				
Croquetas	Creamy Ibericam ham balls	250gr	G	7.00 eur
Spanish prawns	Traditional Spanish dish with garlic, chilli and white wine	300gr	S	9.50 eur
Bikini	Ibericam ham, soft brie and black truffle sandwich and chips	300gr	G	8.50 eur
Smoked eggplant	Chargrill eggplant macerated in cumin and dress with balsamic vinegar, roasted pine nuts and chive	300gr	V, N	6.50 eur
Bunuelos	Atlantic cod balls, garlic and lime ali oli	250gr	G	8.00 eur
Cauliflower	Crispy cauliflower with white dip sauce and pickled cucumber	300gr	G, V	6.50 eur
Montenegrin plate for two	Lovcen's prosciutto, cut of local sourced sausage, pancetta and selection of sourced Montenegrin farmed cheeses. Paired with red pepper relish and marinated olives	350gr		12.00 eur
SALAD				
Burrata	Creamy burrata, grilled artichokes, pistachio, raw tomato and basil	350gr	N	14.00 eur
Tuna	Green salad, sesame, fresh tuna marinated and dressing	250gr		10.50 eur
Beetroot	Marinated beetroot salad, fetta cheese, baby spinach and citrus dressing	300gr	V	9.00eur
Squid	Chinese baby squid, five spices, garden greens and nuts	300gr	N, G	11.00 eur



<i>Item Group</i>	<i>Description</i>	<i>Grams</i>	<i>Marks</i>	<i>Price</i>
CARBOHYDRATE ADDICTIVE (STARCHES)				
Paella	Paella rice with Iberic pork, pancetta, sautéed artichokes and lime ali oli	400gr		15.00 eur
Risotto	White risotto, Stracciatella , black truffle , hazelnuts and rocket	400gr	V, N	16.00 eur
Taguiatelle	Fresh home-made tagliatelle, garlic prawns, mussels in a red sauce	350gr	S, G	14.40 eur
WHERE IS MY MEAT?				
Beef Rossini	Beef tenderloin, truffle mash, duck foie grass and mushrooms	350gr		23.50 eur
New Zealand Chops	Sous vide New Zealand suckling lamb chops, grain mustard, demi glass, eggplant	350gr		19.00 eur
Baby chicken	Whole Baby grass fed chicken marinated, demi glace, seasonal vegetables and romesco	400gr		15.00 eur
I'M ON HOLIDAYS, GIVE ME FISH!				
Fish Plate for two	Selection of prawns, mussels, squid and sea bass from Adriatic sea pair with local garnish and risotto	750gr	G	42.50 eur
Local catch from our Fisherman	Beurre blanc, roasted vegetables and marinada	100gr		6.00 eur
OH SWEET, YES!				
Cheese	The softness cheese cake ever	200gr	G	4.50 eur
Catalan Cream	Catalan cream, caramelized pineapple, salty toffee and mint	200gr	G	4.50 eur
Chocolate	Hazelnut praline, chocolate ganache, orange and caramel ice cream	200gr	N	4.50 eur
Tiramisu	Our way of tiramisu made in front of you	200gr	G	4.50 eur
Nuts - N Vegetarian - V Spicy - S Gluten - G				