



EL OLIVAR

de **A M A G A T A Y**

The olive tree is a tree that has historically been venerated by all civilisations as a symbol of strength, longevity, peace, victory and healing. All these symbols are now also offered to you in this space, where you will enjoy a gastronomic experience different from all your previous ones.

Just as an olive tree has its history, 'El Olivar' has its own. From the depths of its roots to the final contribution of its fruit to Mediterranean gastronomy, there is a path it has travelled. We have traced that same path to create this place: the refuge in which you now find yourself.

That is why every product and every dish at 'El Olivar' has a past, a present and a purpose: to thrill those who try it.

For us, sustainability and respect for local products and techniques is not a trend, but a responsibility.

'El Olivar' not only respects the environment, but it also enhances it, by supporting regenerative agriculture, sustainable fishing and zero waste. With each dish, we weave a link between nature and our guest, consolidating our mission to put the planet first.

Enter the universe where time stands still.



TO GET STARTED

“ROLAS” OF CRISPY ESCAROLE WITH BAKIO ANTIXOA 18€ (2pcs)
Bakio “AGUR” Anchovies and citrus aroma

ARTISAN MENORCAN PAGÉS PATÉ WITH PICKLES 27€
Served with anise bread

CHICKPEA, POMEGRANATE AND CAROB HUMMUS 15€
Served with traditional pita bread

MENORCA PRAWN CARPACCIO, VERNA LEMON AND MORVEDRA OLIVE OIL 32€
Served with garden fruits

HOMEMADE XL CANNELLONI OF BLUEFIN TUNA 32€
Fake ragout of fresh bluefin tuna and light cauliflower béchamel

FROM THE GARDEN AND KMO

CARROT AND BASIL GAZPACHO WITH EEL AND SMOKED STRACCIATELLA 28€

SEASONAL FLOWERS AND SPROUTS SALAD WITH TOASTED NUTS 16€
With rustic vinaigrette

FAVARITX SALAD 24€
Burrata and green leaf textures and vegetable slate

COR DE BOU TOMATO IN ITS TOMATO JUICE WITH DOLÇAMAR FLOWER HONEY 20€
Roasted tomato in flower, marjoram, flower honey and shavings of Mahón cheese

CARDOON MUSHROOM BONE MARROW WITH CHILI CREAM AND HAZELNUT ZEST 22€

FROM THE SEA AND THE LAND

TAGLIATELLE OF SCARLET PRAWN FROM MENORCA WITH FENNEL AND FAKE CORAL SAUCE 36€
Carabinero prawn from Menorca, pickled fennel, and fresh lime

FISH OF THE DAY FROM THE MARKET SEARED WITH TRAMPÓ AND OLIAIGUA 34€
Liquefied Trampó artisan recipe and juice of “OLIAIGUA” from Menorca

MEDITERRANEAN FISH MENESTRA 65€
Squid from pot fishing, selection of fish, sea nettles, and juice from Menorcan rock octopus

GRILLED ROCK OCTOPUS IN BOUQUET WITH CHAMOMILE BOUQUET 56€
Chamomile from the farm and roasted eggplant cream

BLACK PIGLET 38€
Celery root, blood orange, and Mediterranean miso

COQUELET CHICKEN FROM THE FARM 37€
The mustard and spices of Menorca



CHEF ' S SIGNATURE

LAMB SWEETBREADS IN THEIR JUICE WITH MEDITERRANEAN SATAY 36€
Seasoned with fresh herbs from our garden

MENORCA LOBSTER ON SEAFOOD SALPICON CREAM WITH CAVIAR 115€

LOBSTER RICE WITH POACHED EGG AND CAVIAR 165€
(ideal for 2 persons)

WILD BLUEFIN TUNA BELLY TXULETA FROM ALMADRABA 135€

ACCOMPANIMENTS

CONFIT POTATO IN ROOTS AND LEAVES 14€

MENORCA ESCAROLE BASQUE STYLE 9€

CONFITED PIQUILLO PEPPERS WITH ORANGE AND ROSEMARY HONEY 16€

ROASTED RED ONION WITH PEDRO XIMÉNEZ AND BLUE CHEESE 14€
"Xeixa" bread service, organic oil, and Amagatay butters 5€

THE SWEET ENDING

FIG LEAF AND CAROB PANACOTTA 12€

ENSAMAIDA MADE TO ORDER WITH ALMOND ICE CREAM AND FRANGELICO 12€

GRAPES AND WINE FROM MENORCA 12€

CHOCOLATE COULANT WITH CHAMOMILE ICE CREAM AND MENORCA SALT 15€

TASTING OF GARDEN ICE CREAMS 15€



EL OLIVAR
de AMAGATAY