



OLAS



Starters

Fresh mackerel loin with tomato and chive salsa 18,00 €
A delicate mackerel, its freshness accentuated by a light, vibrant salsa of tomato and subtly sharp chives

Seafood medley 39,00 €
Refreshing ensemble of select seafood in a harmonious dressing

Marinated tuna with apple and mango tartare 34,00 €
Lying on a bed of sweet apple and mango tartare, offering a delightful contrast of flavors.

Tomato tartare with avocado and crispy cucumber 15,00 €
A symphony of textures, creamy and crunchy

Clams in marinara sauce 29,00 €
Tenderly bathed in a rich, herb-infused marinara sauce

Homemade OLAS croquettes 15,00 €
A comforting classic croquettes enveloped in a crispy coating

Pan-opened cockles 21,00 €
Fresh cockles gently opened in the heat of the pan

Fish

Hake with red cabbage cream and cabbage 26,00 €
The creamy red cabbage sauce adds depth and warmth

Sea bass over sweet potato with tripe juice 25,00 €
Its flesh tender and flaky, elegantly presented over sweet potato, with a rich tripe sauce

Grilled fish of the day (ask price) - €
A daily selection, showcasing the finest catch, grilled and enhancing its natural flavors

Meat

The famous Galician beef sirloin 31,00 €
A prime cut of beef, known for its tender texture and rich flavor

Veal stew with mashed potato and celeriac 25,00 €
A velvety stew, where the veal melts in your mouth

Iberian pork secret with roasted potatoes 27,00 €
The 'secret' cut of Iberian pork, famed for its juiciness, served with golden roasted potatoes

Bread

2,5 €/Person

Rice

Minimum 2 portions / price per person

Organic vegetable rice with San Simón cheese	22,00 €
A gentle harmony of organic vegetables and rice cradling the smoky notes of the famous San Simón cheese	
Seafood rice with monkfish and prawn	29,00 €
Rich with the flavors of monkfish and large prawns	
Iberian pork shoulder rice with cherry tomatoes and mushrooms	31,00 €
The robust flavors of Iberian pork shoulder blending with the sweetness of cherry tomatoes and earthy mushrooms	

Desserts

Chocolate coulant with red berry sorbet	8,00 €
Its center oozing with warmth, contrasted by the cool tart red berry sorbet	
Pudding with apple and rosemary sauce	8,00 €
A delicate pudding with creamy texture	
Homemade torrija with vanilla ice cream	7,00 €
A traditional Spanish bread-based dessert paired with smooth vanilla ice cream	
Pineapple lingot and coconut foam	7,00 €
A blend of tropical freshness of pineapple with the exquisite creaminess of coconut	

Please do not hesitate to inform our staff about any allergies or food intolerance.

Instagram and Facebook
@OLASRESTAURANTE



Allergens

Starters

Fresh mackerel loin with tomato and chive salsa

Fish, gluten

Seafood medley

Eggs, fish, shell fish, crustaceans

Marinated tuna with apple and mango tartare

Fish, soya, gluten

Tomato tartare with avocado and crispy cucumber

Mustard, soya, gluten, nuts, coriander, sulfates

Clams in marinara sauce

Shell fish

Homemade OLAS croquettes

Gluten, milk - Please ask our staff

Pan-opened cockles

Shell fish

Fish

Hake with red cabbage cream and cabbage

Fish

Sea bass over sweet potato with tripe juice

Fish, cumin

Grilled fish of the day

Fish - Please ask our staff

Meat

The famous Galician beef sirloin

No allergens

Veal stew with mashed potato and celeriac

Milk

Iberian pork secret with roasted potatoes

No allergens

Rice

Please ask our staff

Desserts

Chocolate coulant with red berry sorbet

No allergens

Pudding with apple and rosemary sauce

Eggs, milk, gluten

Homemade torrija with vanilla ice cream

No alérgenos

Pineapple lingot and coconut foam

No allergens

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