



Welcome To Olivia's La Cala

Olivia's has been a dream of mine for about 20 years, named after my beautiful daughter. The restaurant has been built around my passion for food with inspiration from my amazing mum who taught me the basics of cooking and looking after people from a young age. The party atmosphere comes from my Dad who owned some of the best pubs in the east end of London.

My vision for Olivia's is to have the best entertainment, the greatest acts, singers, dancers and DJ's from all over the world. We have stunning views over the Mediterranean and an exotic luxury beach club vibe. My wife Sadie and I want you to feel welcomed and excited to be here and so we want to keep improving the quality of everything, the décor, the service, the live acts and of course the food.

Which brings me onto our most recent accomplishment, joining forces with celebrity chef Steven Saunders. Steven is well known for his TV appearances on "Ready Steady Cook" but also for his restaurants, his books and his regular articles in various newspapers. His little geranium restaurant in La Cala won many awards not least, Best International Restaurant in Spain in 2021 putting it in the top 50 in the world. Steven has come on board to help improve the quality of Olivia's food and service and we are excited to be working with him.

Upstairs we have Le Mirage restaurant which is a fantastic room with the most stunning views. Le Mirage is ideal for private parties, events, weddings, special birthday/anniversary parties, it really is something very special. Please enquire about hiring this VIP area.

Sadie and I are delighted to welcome you to our special restaurant, Olivia's La Cala, filled with fun, laughter, great food and happy memories.

Enjoy your experience with us

Elliot Wright, Sadie & Chef Steven

Chef
STEVEN SAUNDERS
A LA CÂRTE MENU

Pre Starters

FRIED PADRON PEPPERS, <i>Maldon salt, olive oil</i>	€4.95
MALAGA OLIVES PAN FRIED WITH CHORIZO, <i>honey</i>	€5.95
CHEF'S GARLIC & <i>cheese bread</i> 🍷🍷	€5.95
CHEF'S BREAD <i>spiced whipped cream & tapenade</i> 🍷🍷🍷	€6.95

Starters

CHEF STEVEN'S ROASTED PUMPKIN VELOUTÉ 🍷 <i>Autumn spices, Chefs Bread, lemon & truffle oil (Signature dish)</i>	€8.95
GOAT CHEESE & BON BONS 🍷 <i>Beetroot, honey, compressed cucumber & truffle oil</i>	€9.95
CRISPY THAI BEEF SALAD 🍷🍷🍷🍷 <i>Basil, coriander, tomato, chilli, crispy noodles</i> <i>Replace beef for crispy smoked Tofu as a Vegetarian salad if you wish</i>	€15.95/€22.95 small large
PRAWN TEMPURA (4) WITH ANGEL HAIR FILO 🍷🍷🍷 <i>Wasabi, sushi ginger, ponzu (Signature dish)</i>	€16.95
BURRATA (MOZZARELLA) 🍷 <i>Confit tomato, tomato granita, parmesan crisp (Signature dish)</i>	€16.95
CHEF STEVEN'S FAMOUS CRISPY DUCK SALAD 🍷 <i>Pomegranate, maple & herbs (Signature dish).</i>	€16.95/€24.95 small large
TERRINE OF WILD VENISON & FOIE GRAS 🍷 <i>Chocolate, crostini, Iberian ham, caramelised fig</i>	€17.95
TEMPURA SOFT SHELL CRAB 🍷🍷🍷🍷 <i>Oriental dressing, sushi ginger & coriander salad, lime mayo</i>	€17.95
CHEF STEVEN'S CLASSIC SCALLOPS 🍷🍷🍷 <i>Cooked in their shells in pastry with truffle & leeks (Signature dish)</i>	€18.95



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A LA CÀRTE MENU

Mains

TEMPURA HAKE WITH FRIES & MUSHY PEAS (Or with Thai dressing and coconut rice)	🌱🌾	€21.95
CRISPY PORK BELLY	🌱	€22.95
Apple puree, Apple juices, brussels & Truffle mash		
CHICKEN MARBELLA (SPANISH CHICKEN STEW)	🌱	€23.95
Olives, prunes, capers, molasses, coriander, cous cous & chilli dip		
CHEF STEVEN'S RABO DE TORO (OXTAIL)	🌱🌾🌿	€26.95
Truffled mash, crispy onions, rich red wine juices (Signature dish)		
SALMON NORWEGIAN STEAMED	🌱🌾🌿	€26.95
Asian vegetable noodles, teriyaki dressing, pak choy, basil		
CHEF STEVEN'S SLOW COOKED DUCK BREAST		€28.95
Duck bon bon, orange, redcurrants, fondant potato (Signature dish)		
WILD VENISON FROM TOLEDO (180-200G)	🌱🌾🌿	€44.95
Creamy celeriac mash, brussel tops, field mushrooms, blueberry juice		
LOBSTER THERMIDOR	🌱🌾🌿	€45.00/€75.00 half whole
Rocket & parmesan salad		
SURF & TURF, HALF LOBSTER & GALICIAN BEEF FILLET STEAK (125g)	🌱🌾🌿	€64.95
thermidor glaze, truffled beef jus, rocket salad		



















Pasta

OLIVIA'S VEGETABLE LASAGNE	🌱🌾🌿	€16.95
With creamy mushroom truffle sauce, & creamed spinach		
CLASSIC HOMEMADE LINGUINE CARBONARA	🌱🌾🌿	€18.95
Parmesan, truffle oil, pancetta		
OLIVIA'S AL FORNO STEAK MINCE LASAGNE	🌱🌾🌿	€18.95
Mushroom sauce & rocket salad		
BLACK PASTA WITH MUSSELS	🌱🌾🌿	€26.95
Squid ink, burrata mozzarella & crispy chilli calamari		
CHEFS HOMEMADE SALMON & LOBSTER RAVIOLI	🌱🌾🌿	€29.95
Field mushrooms, spinach, parmesan, truffle oil		
LOBSTER SPAGHETTI	🌱🌾🌿	€47.95
Half a fresh cooked lobster with tomato & basil pasta, rocket salad, vierge garlic & lemon dressing		









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A LA CÂRTE MENU

Charcoal Grill



















OLIVIA'S HANDMADE BEEF BURGER      	€21.95
<i>Tomato relish, mayo, crispy onions & fries</i>	
MINUTE SIRLOIN STEAK (125G)  	€24.95
<i>Crispy onions, chimichurri, red wine sauce, padron peppers, confit tomatoes, mushrooms</i>	
WAGYU BURGER      	€29.95
<i>Provolone cheese, bacon, tomato relish, harissa mayo & crispy onions with fries (cooked slightly pink in the centre)</i>	
WAGYU STEAK (125G)(GRADE 8 ++) 	€38.95
<i>Confit tomatoes, padron peppers, field mushrooms, chimichurri & red wine sauce</i>	
FILLET OF GALICIAN AGED BEEF (35 DAYS 250G) 	€44.95
<i>Padron peppers, confit tomatoes, chimichurri & red wine sauce</i>	
RIB EYE COWBOY CUT BONE IN (350G) 	€54.95
<i>Padron peppers, red wine juice & chimichurri</i>	
CHATEAUBRIAND FOR 2 (35 DAYS AGED 500G) 	€89.95
<i>Confit tomatoes, padron peppers, field mushrooms, chimichurri & red wine sauce</i>	

Sides

PEPPERCORN SAUCE  	€3.95
MUSHROOM SAUCE  	€3.95
SKINNY FRIES 	€6.50
DAUPHINOISE POTATOES 	€6.50
GARLIC ROASTED SAUTÉ POTATOES	€6.50
CHARRED ASPARAGUS	€6.50
CHUNKY CHIPS 	€6.50
SEASONAL VEGETABLE SELECTION, GARLIC BUTTER 	€6.95

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A LA CÂRTE MENU

Desserts

TRIO OF ICE CREAMS (VANILLA BEAN, CHOCOLATE & STRAWBERRY)  	€9.95
<i>Chocolate soil & coulis</i>	
TRIO OF SORBETS 	€9.95
<i>Lemon, Mango, blackcurrant</i>	
CHEF'S SPICED INDIVIDUAL APPLE CRUMBLE  	€9.95
<i>Vanilla ice cream & salted caramel sauce</i>	
TIRAMISU   	€9.95
<i>Shortbread with amaretto</i>	
WINTER BERRY TARTLET   	€10.95
<i>Cream pastry, berry coulis & Strawberry ice Cream</i>	
CHOCOLATE TIAN   	€10.95
<i>Redcurrants, almond tuille & vanilla ice cream</i>	
CRÈME BRÛLÉE  	€10.95
<i>With orange and cinnamon</i>	
BLUE CHEESE & CURED CHEESE FROM ASTURIAS  	€16.95
<i>quince, honey & toasts, chefs bread</i>	

