

SUMMER SEASON MENU
By Chef Steven Saunders



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.

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!

Elliott Wright

SUMMER SEASON
A La Carte
MENU

PRE STARTERS

FRIED PADRON PEPPERS, <i>Maldon salt & olive oil</i> 🌾	€5.95
MALAGA OLIVES PAN FRIED WITH CHORIZO & <i>honey</i>	€5.95
CHEF'S GARLIC & <i>cheese bread</i> 🌾 🍷	€6.95
CHEF'S BREAD <i>spiced whipped cream & tapenade</i> 🌾 🍷 🍷	€7.95

STARTERS

CHEF STEVEN'S VEGETARIAN SOUP OF THE DAY 🍷 🌾	€10.95
ASPARAGUS TEMPURA 🌾 🍷 🍷 🍷 <i>Sushi ginger salad & ponzu dip</i>	€15.95
GOAT CHEESE BON BONS 🍷 <i>Beetroot, honey, compressed cucumber & truffle oil</i>	€12.95
SALMON FISHCAKE 🍷 🍷 🍷 🍷 <i>Rocket leaves & bearnaise sauce</i>	€16.95
TIAN OF PRAWNS 🍷 🍷 🍷 <i>Avocado, cucumber & spiced cocktail sauce</i>	€17.95
BURRATA (MOZZARELLA) 🍷 <i>Confit tomato, tomato granita & parmesan crisp</i>	€18.95
THAI BEEF SALAD 🌾 🍷 🍷 🍷 <i>With rare beef, basil, mint & coriander</i>	€18.95
PRAWN TEMPURA 🍷 🍷 🍷 <i>Wasabi, sushi ginger & ponzu sauce</i>	€18.95
TEMPURA SOFT SHELL CRAB 🌾 🍷 🍷 <i>Oriental dressing, sushi ginger, coriander salad & lime mayo</i>	€18.95
CHEF STEVEN'S FAMOUS CRISPY DUCK SALAD 🌾 🍷 <i>Pomegranate, maple & herbs</i>	€18.95
CHEF'S PRAWN PIL-PIL 🌾 🍷 🍷 🍷 <i>Smoked chipotle, tomato, garlic, coriander & Chef's bread</i>	€19.95

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MAINS

CHEF'S GROUND BEEF MOUSSAKA 🌾	€21.95
<i>Aubergine, potato and bolognaise</i>	
THAI CHICKEN COCONUT GREEN CURRY 🌾 🍷	€25.95
<i>Peppers, coriander, coconut rice</i>	
CRISPY PORK BELLY 🌾 🍷	€27.95
<i>Apple puree, pak choi, truffle mash</i>	
SLOW COOKED DUCK BREAST 🍷	€30.95
<i>Orange, redcurrants & fondant potato</i>	
NORWEGIAN SALMON 🌾 🍷 🍴	€30.95
<i>Asian vegetable noodles, teriyaki dressing, pak choi & basil</i>	
OLIVIA'S COD & CHIPS WITH SCALLOPS 🌾 🍷 🍴	€33.95
<i>Fresh mushy peas & hand cut fries</i>	

OUR STEAKS FROM THE CHARGRILL

All served with hand cut fries, mushrooms, tempura onion & red wine sauce

NATIONAL ENTRECOTE OF BEEF (200G)	€34.95
NATIONAL FILLET OF BEEF (250G)	€46.95
SUFT & TURF OF FILLET STEAK (125G) WITH FRESH LOBSTER THERMIDOR	€74.95
CHATEAUBRIAND FOR 2 (35 DAYS AGED 500G)	€90.95
<i>Confit tomatoes, padron peppers, field mushrooms, chimichurri & red wine sauce</i>	
TOMAHAWK STEAK ON THE BONE FOR 2 (1.3K)	€130.00
<i>Confit tomatoes, padron peppers, field mushrooms, chimichurri & peppercorn sauce</i>	(for 2)

SIDES









ASIAN SAUCE	€3.95
PEPPERCORN SAUCE 🌾 🍷	€3.95
MUSHROOM SAUCE 🌾 🍷	€3.95
SKINNY FRIES 🌾	€4.95
CHILLI MAYO 🌾 🍴	€4.95
DAUPHINOISE POTATO 🍷	€4.95
HAND CUT CHIPS 🌾	€5.95
GARLIC SAUTÉ POTATOES WITH CHIMICHURRI 🍷	€5.95
CHARRED ASPARAGUS	€6.95
TRUFFLE FRIES, PARMESAN & TRUFFLE OIL 🌾 🍷	€6.95
SEASONAL VEGETABLES	€7.95

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OUR BURGERS

<p>OLIVIA'S SPECIAL BURGER   </p> <p><i>With crispy fried goats cheese, spiced cranberry relish, crispy onions & fries</i></p>	€25.95
<p>CHICKEN PANKO BURGER   </p> <p><i>With katsu curry dressing, asian slaw & fries</i></p>	€25.95
<p>JAMAICAN CHICKEN JERK BURGER    </p> <p><i>Caramelised pineapple, jack cheese, mayo & fries</i></p>	€27.95
<p>WAGYU BURGER    </p> <p><i>Provolone cheese, bacon, tomato relish, harissa mayo & crispy onions with fries</i></p>	€34.95

OUR PASTAS

<p>FETTUCCINI ALFREDO  </p> <p><i>Parmesan, cream, butter, black pepper & parsley</i></p>	€22.95
<p>SPICY CAJUN CHICKEN PASTA </p> <p><i>Roasted peppers & mushrooms</i></p>	€24.95
<p>SPAGHETTI VONGOLE   </p> <p><i>Local clams, white wine, lemon & garlic</i></p>	€29.95
<p>LOBSTER FETTUCCINI  </p> <p><i>Freshly cooked lobster with shellfish bisque pasta, rocket salad and parmesan</i></p>	€59.95











OUR SALADS

<p>GOAT CHEESE SALAD </p> <p><i>Beetroot, honey, compressed cucumber & truffle oil</i> <i>Gluten Free Option</i></p>	€19.95
<p>CLASSIC CAESAR SALAD   </p> <p><i>Anchovies, bacon & croutons.</i> <i>With either grilled chicken or prawns</i> <i>Gluten Free Option</i></p>	€24.95
<p>CHEF STEVEN'S FAMOUS CRISPY DUCK SALAD  </p> <p><i>Pomegranate, maple & herbs. Gluten Free Option</i></p>	€26.95






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VEGETARIAN / VEGAN

STARTERS

CHEF STEVEN'S VEGETARIAN SOUP OF THE DAY  	€10.95
GOAT CHEESE BON BONS   <i>Beetroot, honey, compressed cucumber & truffle oil</i>	€12.95
ASPARAGUS TEMPURA     <i>Sushi ginger salad & ponzu dip</i>	€15.95
BURRATA (MOZZARELLA)   <i>Confit tomato, tomato granita & parmesan crisp</i>	€18.95

MAINS

CHEF'S VEGETARIAN MOUSSAKA   <i>Aubergine, potato and bolognaise</i>	€21.95
CLASSIC HOMEMADE LINGUINE CARBONARA   <i>Parmesan & truffle oil</i>	€22.95
VEGAN KATSU CURRY, TOFU  <i>Honey, oriental vegetables & coconut rice</i>	€24.95
MUSHROOM RISOTTO   <i>Parmesan, truffle oil, coriander oil & crispy onions</i>	€24.95

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DESSERTS

APPLE CRUMBLE 	€9.95
<i>Vanilla ice cream</i>	
TIPSY STRAWBERRY TRIFLE 	€10.95
<i>Strawberry jelly & strawberry ice cream</i>	
VANILLA CHEESECAKE   	€10.95
<i>Strawberry ice cream</i>	
CHEF'S CHOCOLATE TRIO MOUSSE 	€10.95
<i>White, milk & dark chocolates</i>	
STICKY TOFFEE PUDDING  	€10.95
<i>Butterscotch sauce & vanilla ice cream</i>	
MANGO & COCONUT MOUSSE 	€10.95
<i>Coconut semifreddo with mango</i>	
SNICKERS STYLE CHOCOLATE & PEANUT MOUSSE     	€10.95
<i>Peanut mousse with caramel & crunchy coating</i>	
CHOCOLATE FONDANT 	€10.95
<i>Vanilla ice cream</i>	
BLUE CHEESE & CURED CHEESE FROM ASTURIAS  	€16.95
<i>Quince, honey & Chef's bread</i>	



VAT Included. A service charge of 12% will be added to your bill. We cannot guarantee the absence of any traces of nuts or other allergens. Please advise a member of staff if you have any dietary requirements. Ask for our GLUTEN FREE Options. *Contact us for booking conditions