



C A R T A

- La normalidad es insoportable -

**¿Te apetece empezar con algo clásico,
pero distinto?**

Pide nuestras aceitunas gordal con
vermut y Campari.
0,90€/persona

M E N Ú

- P A R A N O P E N S A R 33€ -

A L C E N T R O

Croqueta carbonara

Con guanciale crujiente y yema curada

Montadito de steak tartar (Suplemento +3,5 pp)

Base frita de polenta y raifort

Ensaladilla Olivier's

Como una Rusa, pero la "original"
con pato confitado y huevas de tobiko

Tartar de atún rojo

Aliñado con sésamo, un tartar diferente
con berenjena asada, labneh y zumak

Mejillones Thai

Al vapor, con leche de coco, cítricos y
albahaca

Canelones de pollo a l'ast (A mediodía)

Con la bechamel especiada,
gratinados con parmesano y zaatar
[G] [H] [L] [Se] [Su]

Carrillera de ternera (Por la noche)

Guisada en vino rancio con parmentier
de patata, setas enoki y nabo daikon encurtido

D E P O S T R E

Para compartir

Tarta de queso

Con base de almendra y cocinada
al horno, pero cremosa en el centro

Trabajamos el menú a mesa completa, es decir, todos los
comensales tienen que pedir el mismo menú. Incluye primer
servicio de focaccia.

No incluye bebida ni café.

* Nos adaptamos a las alergias e intolerancias que recoge la ley de información
alimentaria de la UE, a las restricciones del embarazo previo aviso, pero no podemos
asegurar el resto de adaptaciones.

M E N Ú

- B O C A D O S 31€ -

Croqueta carbonara

Con guanciale crujiente y yema curada

Montadito de steak tartar

Base frita de polenta y raifort

"Coca de Dacsá" de atún Balfegó

Carrillera desmigada, aliñada con
mostaza, pimientos asados y
queso ahumado

Crudo de Gamba blanca de Cullera

Sobre brioche, con pimienta sansho
y papada ibérica

Brioche de cordero

Con salsa de yogur especiado, pico
de gallo y cilantro

Corvina adobada en mojo rojo

Rebozada y frita, servida con
chimichurri y mojo rojo

D E P O S T R E

Para compartir

Tiramisú de cremaet

El tradicional, con un aire valenciano

El menú de bocados no se puede adaptar a
alergias e intolerancias.

Trabajamos el menú a mesa completa, es decir, todos
los comensales tienen que pedir el mismo menú.

No incluye bebida ni café.

PLACER INDIVIDUAL

Mínimo 2 unidades de cada bocado, precio por unidad.

3,0€ Croqueta carbonara

Con guanciale crujiente y yema curada
[*] [G] [H] [L] [P] [S]

5,0€ "Coca de Dacsá" de atún Balfegó

Carrillera desmigada, aliñada con
mostaza, pimientos asados y
queso ahumado
[*] [G] [H] [L] [N] [M] [P] [Su]

5,5€ Crudo de Gamba blanca de Cullera

Sobre brioche, pimienta sansho y
papada ibérica.
Del nuevo winebar "Serralunga"
[*] [G] [H] [L] [C] [S]

5,0€ Montadito de steak tartar

Base frita de polenta y raifort
[Ap] [H] [L] [M] [P] [S] [Su]

6,0€ Brioche de cordero

Con salsa de yogur especiado, pico
de gallo y cilantro
[*] [G] [H] [L] [S] [Se]

6,0€ Mini Bikini de carrillera

Cocinada al estilo birria, con mayonesa
de chipotle y queso comté
[G] [H] [L] [S] [Su]

NUESTRA FOCACCIA

1,1€ Focaccia, al corte individual

Disponemos de pan sin gluten [G] [Se]

ACOMPÁÑALA:

2,0€ AOVE Finca Calvestra

Variedad Piñonera de la DO Requena

2,0€ Mantequilla de tomate seco

Hecha en casa, con aceituna negra
[L] [Su]

PARA COMPARTIR

12,0€ Ensaladilla Olivier's

8,5€ (Media ración)

Como una Rusa, pero la "original"
con pato confitado y huevas de tobiko

[*] [G] [H] [P] [S] [Su]

15,0€ Ensalada de tomates del Perelló

Con stracciatella, salsa macha mexicana,
botarga y migas de panko

[*] [G] [L] [N] [Ca] [P] [Se] [Su] [V]

16,0€ Tartar de atún rojo

Aliñado con sésamo, un tartar diferente
con berenjena asada, labneh y zumak

[*] [L] [P] [S] [Se] [Su]

13,0€ Gyozas de longaniza

10,0€ (Media ración)

Bañadas en un caldo dashi japonés
con salsa ponzu y katsuobushi

[Ap] [G] [H] [P] [S] [Se] [Su]

16,5€ Corvina adobada en mojo rojo

13,5€ (Media ración)

Rebozada y frita, servida con
chimichurri y mojo rojo

[*] [G] [P] [S] [H] [Su]

15,5€ Mejillones Thai

Al vapor, con leche de coco, cítricos y albahaca

[Mo]

23,0€ Canelones de pollo a l'ast

16,5€ (Media ración)

Con la bechamel especiada,
gratinados con parmesano y zaatar

[G] [H] [L] [Se] [Su]

18,0€ Mollejas de ternera

Glaseadas y con espuma de parmesano,
servidas con ajos tiernos y shitake

[Ap] [L] [Su]

18,0€ Carrillera de ternera

Guisada en vino rancio con parmentier
de patata, setas enoki y nabo daikon encurtido

[Ap] [G] [L] [M] [S] [Se] [Su]

PROPUESTA DULCE

PARA COMPARTIR... O NO

7,2€ Tarta de queso

Con base de almendra y cocinada
al horno, pero cremosa en el centro

[G] [H] [L] [N]

6,5€ Ganache de chocolate

Con aceite de oliva y sal de escamas,
para untar en pan de brioche tostado

[*] [G] [H] [L]

6,0€ Flan cremoso

De huevo y vainilla,
con caramelo salado

[H] [L]

7,0€ Tiramisú de "cremaet"

El tradicional, con un aire valenciano

[G] [H] [L] [Su]

Todos nuestros precios incluyen IVA.

Alérgenos:

[G] Gluten · [N] Frutos de cáscara ·
[C] Crustáceos · [H] Huevo · [P] Pescado ·
[Ca] Cacahuets · [S] Soja · [L] Leche ·
[Ap] Apio · [M] Mostaza · [Se] Sésamo ·
[Su] Sulfitos · [Al] Altramuces ·
[Mo] Moluscos · [V] Vegetariano
[*] Adaptable previo aviso

Nuestra cocina trabaja con muchos ingredientes.
Si tienes alguna alergia, avísanos: hacemos todo lo
posible, pero puede haber trazas.



M E N U

English

- Normality is overrated -

In the mood for a classic with a
twist?

Ask for our Gordal olives with
vermouth & Campari.

€0.90 per person

M E N Ú

- SO, YOU DON'T HAVE TO THINK 33€ -

T O S H A R E

Croqueta carbonara

With guanciale and cured egg yolk

Steak tartare bite (Optional +3,5€ per person)

Polenta base and horseradish

Olivier's Russian Salad

Our twist on the classic, with
confit duck and tobiko

Tuna tartare

Dressed with sesame.
A different kind of tartare with
roasted aubergine, labneh and sumac

Thai mussels

Steamed, coconut milk and basil

Roasted Chicken Cannelloni (Lunch)

With béchamel made from its own jus,
gratinated with parmesan and zaatar

Braised Veal Cheek (Dinner)

Cooked in rancio wine,
served with potato parmentier,
enoki mushrooms and daikon radish

S W E E T

Cheesecake

With almond base, oven-baked but
creamy at the center

We serve all set menus for the entire table — all guests must choose the same menu.
Includes first serving of our focaccia.
Drinks and coffee not included.

* We accommodate allergies and intolerances as stated by EU food law, and pregnancy-related restrictions with prior notice. We cannot guarantee other dietary adaptations.

M E N Ú

- BITES 31€ -

Croqueta carbonara

With guanciale and cured egg yolk

Steak tartare bite

Polenta base and horseradish

"Coca de Dacsa" Balfegó Tuna

Flaked, dressed with mustard,
roasted peppers and smoked cheese

Raw White prawn brioche

Cullera white prawn, sansho pepper and
Ibérico pork jowl.
From the new winebar "Serralunga"

Lamb brioche

With yoghurt sauce, pico de gallo and
coriander

Fried marinated seabass

Marinade reminiscent of
Andalusian "cazón",
served with chimichurri and mojo rojo

S W E E T
To share

"Cremaet" tiramisú

The traditional one,
with a Valencian twist

The 'BITES' menu cannot be adapted for allergies
or intolerances.

We serve all set menus for the entire table — all
guests must choose the same menu.
Drinks and coffee not included.

INDIVIDUAL PLEASURES

Minium 2 units per item

3,0€ Croqueta carbonara

With guanciale and cured egg yolk

*[G] [H] [L] [N] [P] [S]

5,0€ "Coca de Dacsá" Balfegó Tuna

Flaked, dressed with mustard, roasted peppers and
smoked cheese

[*] [H] [L] [M] [P] [Su]

5,5€ Raw White prawn brioche

Cullera white prawn,
sansho pepper and Ibérico
pork jowl.

From the new wine bar "Serralunga"

[*] [G] [H] [L] [C] [P]

5,0€ Steak tartare bite

Polenta base and horseradish

[Ap] [H] [L] [M] [P] [S] [Su]

6,0€ Lamb brioche

With yoghurt sauce,
pico de gallo and coriander

*[G] [H] [L] [S] [Se]

6,0€ Pork cheek "bikini"

"Birria" style, with chipotle mayo
and Comté cheese

[G] [H] [L] [P] [S] [Su]

OUR FOCACCIA

1,1€ Focaccia slice (individual cut)

We have gluten free bread [G]

ADD-ONS:

2,0€ EV00 from Finca Calvestra

Piñonera variety, D.O. Requena

2,0€ Sundried tomato butter

Homemade, with black olive

[L]

T O S H A R E

12,0€ Olivier's Russian Salad

8,5€ (Half portion)

Our twist on the classic, with
confit duck and tobiko

*[G] [H] [P] [Su]

15,0€ Perelló tomatoes salad

With stracciatella, Mexican macha sauce, cured
fish roe and crispy panko crumbs

[*] [G] [L] [N] [Ca] [S] [Se] [Su] [V]

16,0€ Tuna tartare

Dressed with sesame.

A different kind of tartare with
roasted aubergine, labneh and sumac

[*] [L] [P] [S] [Se] [Su]

13,0€ "Longaniza" Gyozas in Dashi

10,0€ (Half portion)

Bathed in Japanese dashi broth,
served with ponzu and katsuobushi

[Ap] [G] [H] [P] [S] [Se] [Su]

16,5€ Fried marinated seabass

13,5€ (Half portion)

Marinade reminiscent of
Andalusian "cazón",
served with chimichurri and mojo rojo

[*] [G] [P] [Su]

15,5€ Thai mussels

Steamed, coconut milk and basil

[Mo] [P] [Su]

23,0€ Roasted Chicken Cannelloni

16,5€ (Half portion)

With béchamel made from its own jus, gratinated
with parmesan and zaatar

[G] [H] [L] [Se] [Su]

18,0€ Veal Sweetbreads

Glased, with parmesan foam,
baby garlic and wild mushrooms

[Ap] [L] [Su]

18,0€ Braised Veal Cheek

Cooked in rancio wine,
served with potato parmentier,
enoki mushrooms and daikon radish

[Ap] [G] [L] [M] [S] [Su]

S O M E T H I N G S W E E T

T O S H A R E . . . O R N O T

7,2€ Cheesecake

With almond base, oven-baked but
creamy at the center
[G] [H] [L] [N]

6,5€ Chocolate ganache

With EV00 and flake salt.
Served with toasted brioche bread for
spreading
[*] [G] [H] [L] [N] [Se]

6,0€ Creamy flan

Egg and vanilla, topped with salted caramel
[H] [L] [S]

7,0€ "Cremaet" tiramisú

The traditional one,
with a Valencian twist
[G] [H] [L] [N]

All our prices include VAT.

Alergens:

[G] Gluten · [N] Tree nuts ·
[C] Crustaceans · [H] Egg · [P] Fish ·
[Ca] Peanuts · [S] Soy · [L] Milk ·
[Ap] Celery · [M] Mustard · [Se] Sesame ·
[Su] Sulphites · [Al] Lupin · [Mo] Molluscs ·
[*] Adaptable upon request

Our kitchen works with many ingredients.
If you have any allergies, let us know: we do our
best, but traces may be present.