



CARTA

- La normalidad es insoportable -

M E N Ú

- P A R A N O P E N S A R 3 3 € -

A L C E N T R O

Croqueta carbonara

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

Ensaladilla Olivier's

Como una Rusa, pero la "original" con pato
confitado y huevas de tobiko
[*] [AP] [G] [H] [M] [P] [S] [Su]

Crudo de gamba blanca de Cullera

Sobre brioche, pimienta sansho y papada ibérica
[*] [M] [H] [G] [A] [L] [C] [S] [Se] [Su]

Montadito de steak tartar (+4€)

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

Mejillones

Con salsa de sobrasada italiana "Nduja"
[*] [Ap] [L] [Su] [Mo]

Mollete de mogote ibérico (Mediodía)

Con mostaza de hierbas y queso ahumado San
Simón
[*] [Ap] [G] [M] [S] [L] [Su] [H]

Nuestro Kebab de cordero casero (Noche)

Paletilla de cordero, paratha, salsa de yogur
especiado, harissa y queso feta
[*] [H] [G] [L] [Se] [Su]

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

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

PLACER INDIVIDUAL

Mínimo 2 unidades de cada bocado, precio por unidad.

3,00€ Croqueta carbonara

Con guanciale crujiente y yema curada

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

5,50€ Crudo de Gamba blanca de Cullera

Sobre brioche, pimienta sansho y
papada ibérica

[*] [M] [H] [G] [A] [L] [C] [S] [Se] [Su]

5,00€ Montadito de steak tartar

Base frita de polenta y raifort

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

8,00€ Taco de costilla de vaca

Cocinada a baja temperatura
con salsa verde y yogur

[*] [L]

NUESTRA FOCACCIA

1,30€ Focaccia, al corte individual

Disponemos de pan sin gluten

[*] [G] [Se]

2,00€ AOVE Verdeliss

Variedad Picual cosecha temprana

2,00€ Cremoso de queso ahumado

Acompañado con miel especiada.

[*] [SU] [L]

P A R A C O M P A R T I R

12,00€ Ensaladilla Olivier's

8,50€ (Media ración)

Como una Rusa, pero la "original"
con pato confitado y huevas de tobiko
[*] [Ap] [G] [H] [M] [P] [S] [Su]

12,50€ Ensalada de tomate valenciano

Con labne, nectarina tostada ligeramente y
aceite de hoja de higuera
[*] [L] [G] [Su] [S]

13,50€ Mollete de mogote ibérico

Con mostaza de hierbas y
queso ahumado San Simón
[*] [Ap] [G] [M] [S] [L] [Su] [H]

13,00€ Gyozas de longaniza

10,00€ (Media ración)

Bañadas en un caldo dashi japonés
con salsa ponzu y katsuobushi
[*] [Ap] [G] [H] [P] [S] [Se] [Su]

21,00€ Tartar de atún rojo del mediterráneo

Con patatas caseras
y huevo frito de corral
[*] [H] [G] [M] [P] [S] [Su] [Se]

12,50€ Mejillones

Con
salsa de sobrasada italiana 'Nduja
[*] [Ap] [L] [Su] [Mo]

16,50€ Crudo de lubina

Curada, escabeche ligero
emulsionado y furikake
[*] [Ap] [G] [H] [L] [P] [S] [Se] [Su]

16,50€ Cola de rape frita

Marinada en mojo rojo y
acompañada de salsa tártara
[*] [Ap] [H] [G] [M] [P]

P A R A C O M P A R T I R

16,50€ Nuestro Kebab de cordero

Paletilla de cordero nacional, pan
paratha, yogur especiado y harissa

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

16,50€ Burger Mamua

150gr de carne vaca dry aged, bearnesa,
bacon, cebolla roja y salsa de cheddar blanco

[*] [Ap] [G] [H] [M] [L] [Su]

16,00€ Lasaña de boloñesa de chorizo

Bechamel ligera y pecorino romano

[*] [Ap] [G] [H] [L] [S] [Su]

21,00€ Presa de "Joselito"

Salteada con udon y kimchi casero

[*] [Ap] [G] [P] [S] [Su]

PROPUESTA DULCE

PARA COMPARTIR... O NO

7,20€ Tarta de queso

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

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

6,50€ Coulant de Chocolate

Con helado de caramelo salado
y pasta kataifi

Tiempo de espera 15 minutos

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

7,00€ Tiramisú de "cremaet"

El tradicional, con un aire valenciano

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

6,50€ Higos de temporada

Helado de yogur y crema de almendra

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

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

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

Los pescados que se sirven crudos han sido previamente congelados de acuerdo con la normativa sanitaria vigente.



M E N U

English

- Normality is overrated -

M E N U

- SO, YOU DON'T HAVE TO THINK 33€ -

T O S H A R E

Croqueta carbonara

With guanciale and cured egg yolk
[*] [H] [G] [L] [S] [P]

Olivier's Russian Salad

Our twist on the classic,
with confit duck and tobiko
[*] [AP] [G] [H] [M] [P] [S] [Su]

Raw white prawn brioche

Cullera white prawn, sansho
pepper and Ibérico pork jowl
[*] [M] [H] [G] [A] [L] [C] [S] [Se] [Su]

Steak tartare bite (+4€)

Polenta base and horseradish
[*] [Ap] [G] [H] [L] [M] [P] [S] [Su]

Mussels

With Italian sobrasada sauce "Nduja" and basil
[*] [Ap] [L] [Su] [Mo]

Mollete bread with Ibérico pork loin (Lunch only)

Herb mustard and San Simón smoked cheese
[*] [Ap] [G] [M] [S] [L] [Su] [H]

Our homemade lamb Kebab (Dinner only)

National lamb shoulder, paratha, spiced
yogurt and harissa and feta cheese
[*] [H] [G] [L] [Se] [Su]

D E S S E R T

To share

Cheesecake

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

We serve this set menu to the whole table,
meaning all guests must order the same menu.

Includes a first serving of focaccia.
Drinks and coffee not included.

[*] We accommodate allergies and intolerances under EU food information law, and pregnancy-related restrictions with prior notice, but cannot guarantee other dietary adaptations.

INDIVIDUAL PLEASURES

Minimum 2 units per bite, price per unit.

€3.00 Croqueta carbonara

With guanciale and cured egg yolk

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

€5.50 Raw white prawn brioche

Cullera white prawn, sansho pepper and

Ibérico pork jowl

[*] [M] [H] [G] [A] [L] [C] [S] [Se] [Su]

€5.00 Steak tartare bite

Polenta base and horseradish

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

€8.00 Beef short rib taco

Slow-cooked, with
green sauce and yogurt

[*] [L]

O U R F O C A C C I A

€1.30 Focaccia, individual slice

We also have gluten-free bread

[*] [G] [Se]

€2.00 EVOO Verdeliss

Early-Harvest, Picual variety

€2.00 Creamy smoked cheese

Served with spiced honey.

[*] [SU] [L]

T O S H A R E

€12.00 Olivier's Russian Salad

€8.50 (Half portion)

Our twist on the classic,
with confit duck and tobiko
[*] [AP] [G] [H] [M] [P] [S] [Su]

€12.50 Valencian tomato salad (from Perelló)

With labne, roasted
nectarine and fig leaf oil
[*] [L] [G] [Su] [S]

€13.50 Mollete bread with Ibérico pork loin

Herb mustard and
San Simón smoked cheese
[*] [Ap] [G] [M] [S] [L] [Su] [H]

€13.00 Gyozas with "Longaniza" sausage

€10.00 (Half portion)

Bathed in a Japanese dashi broth
with ponzu and katsuobushi
[*] [Ap] [G] [H] [P] [S] [Se] [Su]

€21.00 Mediterranean bluefin tuna tartare

With homemade potato chips
and free-range fried egg
[*] [H] [G] [M] [P] [S] [Su] [Se]

€12.50 Mussels

With Italian sobrasada sauce "Nduja" and basil
[*] [Ap] [L] [Su] [Mo]

€16.50 Cured raw sea bass

With carrot pickled emulsión
and Kabayaki sauce
[*] [Ap] [G] [H] [L] [P] [S] [Se] [Su]

€16.50 Fried monkfish tail

Marinated in red "mojo",
served with tartar sauce
[*] [Ap] [H] [G] [M] [P]

T O S H A R E

€16.50 Our Lamb Kebab

National lamb shoulder, paratha, spiced
yogurt and harissa and feta cheese

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

€16.50 Mamua Burger

150g dry-aged beef, bearnaise, bacon,
red onion and white cheddar sauce

[*] [Ap] [G] [H] [M] [L] [Su]

€16.00 Chorizo bolognese home made lasagna

With "chorizo", light bechamel and
grated "Pecorino romano" cheese

[*] [Ap] [G] [H] [L] [S] [Su]

€21.00 "Joselito" pork Iberic presa

Stir-fried with udon and homemade kimchi

[*] [Ap] [G] [P] [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

€7.20 Cheesecake

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

€6.50 Chocolate Coulant

With salted caramel ice
cream and kataifi pastry.
Waiting time: 15 minutes
[*] [G] [H] [L] [N]

€7.00 "Cremaet" Tiramisu

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

€6.50 Seasonal figs

With yogurt ice cream and almond cream
[*] [G] [H] [L] [N]

All our prices include VAT.

Allergens:

[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 · [V] Vegetarian

[*] We accommodate allergies and intolerances under EU food information law, and pregnancy-related restrictions with prior notice, but cannot guarantee other dietary adaptations.

Our kitchen works with many ingredients.
If you have any allergies, let us know:
we do everything possible, but there may be traces.

Fish served raw has
been previously frozen in accordance
with current health regulations.