



C A R T A

- La normalidad es insoportable -

M E N Ú

- P A R A N O P E N S A R -

M E D I O D Í A 3 2 € - N O C H E 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 Bouchot

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)

7,50€ Crujiente relleno de tartar de bonito semi-picante

Acompañado con yogur especiado
y huevas de trucha

(*) (G) (L) (P) (S) (Se) (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)

14,50€ 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)

14,50€ Mejillones Bouchot

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)

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

12,50€ Ñoquis en salsa de queso Comté
con cecina de vaca y Lao Gan Ma
(*) (Ca) (G) (L)

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 fideos udon y kimchi casero
(*) (Ap) (G) (P) (S) (Su)

P R O P U E S T A D U L C E

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

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 -

LUNCH 32€ - DINNER 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)

€7.50 Crispy pastry filled with semi-spicy bonito tartare

Served with spiced yogurt and trout roe

(*) (G) (L) (P) (S) (Se) (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 EV00 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)

€14.50 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)

€14.50 Bouchot 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

12,50€ Gnocchi in Comté cheese sauce
with beef Cecina and Lao Gan Ma
(*) (Ca) (G) (L)

€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.