



PRIVATE DINING ROOM MENU B

JAMON IBERICO "5J"

36 months aged Iberico ham shoulder "Cinco Jotas", catalan toasts

GRILLED OCTOPUS

Rouille sauce, grilled fennel, orange zest

NZ LANGOUSTINE "FIDEUA"

Traditional "noodle" paella, crab sofrito, grilled NZ Langoustine, piquillo pepper aioli

STEAK AL "JOSPER" RIB EYE

Charcoal grilled wagyu (MBS 5) westholme beef, chimichurri, leek tempura, celeriac confit

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TARTA

Special traditional tart of the day

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STILL/SPARKLING WATER COFFEE/TEA

128++

- All the fish we serve is sustainable -

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#olacocinadelmar