



PRE STARTERS



Artisan Bread
With Aioli
€5.00

Edamame Beans
Spicy or Salted
€5.00

Kalamata Olives
€5.00

SEAFOOD DELICACIES



From Our Lobster And Crab Live Tank And Fresh Seafood Counter
To Share Or Indulge Alone

CAVIAR

All Served With Blinis And Crème Fraîche

Ecological
30g €69.95 50g €99.95
60g €145.00

Russian Style
15g €59.95 30g €99.95
50g €134.95

Beluga
30g €74.95 100g €179.95

OYSTER & FRIENDS

French Oysters
Each €4.95 Half Dozen €28.95
With Lemon & Lime Air

Smooth Clams
Each €3.50 Half Dozen €20.00
With Lemon & Lime Air

Rock Snails
Half Portion €9.95
Whole Portion €18.95
With Lemon & Lime Air

Alaskan King Crab
One Leg €19.95 Two Legs €39.95
Served With Citrus And
Kimchi Mayo

CRUSTACEA

Grilled Canadian Lobster
Straight From Our Live Tank,
Steam Grilled, With Garlic Butter
And Seashore Vegetables
Half €21.00 Whole €40.00

Grilled Carabineros (Cardinal) Prawn
Mother Of All Prawns, Brilliant
And Red Fresh Locally Caught,
Steam Grilled Served
With Fresh Lime Or Lemon
Each €11.00 Half Dozen €60.00

Grilled Mediterranean Prawns
Fresh Locally Caught, Steam
Grilled, With Fresh Lime Or
Lemon Wedges
Half Dozen €16.00 Dozen €30.00

Canadian Lobster Thermidor
Straight From Our Live Tank,
Grilled And Baked With A Classic
Creamy Cheese Sauce
Half €24.00 Whole €48.00

Full Dressed Locally Caught Crab
Straight From Our Live Tank,
Steam Grilled Then
Breadcrumbed And Seasoned
€24.95

Every Day We See What Is Available From Our Local Suppliers,
Please Ask Your Waiter Or Visit Our Tanks And Counter To See What Specials Are Available
Like Our Native Lobsters



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SASHIMI



All Sashimis Are Served With An Asian Salad And Wasabi Dressing

Salmon	€19.95	Platters To Share	€34.95
Sea Bass	€21.95	(2 Persons)	
Scallop	€23.95	Mixed Sashimi Platter Salmon, Tuna And Sea Bass	
Yellow Fin Tuna	€24.95		
Sea Bream	€29.95		
Wagyu	€49.95		

NIGIRI



All Nigiris Are Served With An Asian Salad
And Wasabi Dressing

2 x Foie Gras	€6.00	Mixed Nigiri Platter	€30.00
2 x Salmon	€6.00	(2 Persons)	
2 x Sea Bass	€6.00	Tuna, Salmon, Sea Bass, Prawn, Smoked	
2 x Scallop	€7.00	Salmon 2 Piece Of Each	
2 x Wagyu	€12.00		
2 x Carabineros	€15.00		
2 x Wagyu With Foie Gras	€17.00		

GYOZA



4 x Seafood	€12.95	4 x Chicken And Vegetable	€12.95
4 x Vegetable	€12.95	4 x Beef & Foie Gras	€14.95



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SUSHI



All Rolls Come Served With Soya, Ginger And Wasabi

Vegetarian Roll

Cucumber, Avocado, Lettuce, Asparagus
And Sesame

€16.95

Seared Tuna With Caviar And Scallion Roll

€36.95

Crazy Roll

Surimi, Mango, Avocado, Apple, Chilli, Mayo,
Salmon And Tobiko

€18.95

Mixed Asian Platter (2 Persons)

€74.95

6 Pieces Of Nigiri: 2 Salmon, 2 Sea Bass And 2 Tuna,
6 Pieces Of Sashimi: 2 Salmon, 2 Sea Bass, 2 Tuna, 1
Dragon Roll, 1 Vegetarian Roll , 1/2 Maki Tuna Tuna
Roll, 1/2 Maki Salmon Roll

Spicy Tuna Roll 🌶️

Tuna, Kimchi, Spring Onion, Cucumber,
Sesame And Chilli Mayo

€21.95

Olivia's Special Sushi Boat (4 Persons)

€99.95

1 Californian Roll, 1 Salmon And Avocado Roll, 1/2
Maki Tuna Roll, 1/2 Maki Salmon, 1/2 Maki Mango,
1/2 Maki B.B.Q. Eel Roll, 4 Types Of Sashimi,
10 Nigiris, Wasabi And Ginger

Dragon Roll

Tiger Prawn, B.B.Q. Eel, Avocado And
Chilli Mayo

€23.95

King Crab California Roll 🌶️

Crab, Cucumber, Chilli Mayo And Avocado

€23.95

TARTARE & CEVICHE



Salmon Ceviche

Cucumber, Orange And Pink
Grapefruit
€19.95

Scallops Ceviche

With Ponzu, Guacamole, Chips
And Vegetables
€19.95

Tuna Ceviche

Pomegranate, Apple, Mint
And Cucumber
€21.95

Spicy Salmon Tatare

With Avocado
€16.95

Yellowtail Tatare

With Honey, Yazu And Wasabi
€16.95

Stone Bass Tatare

With Red Prawn
€21.95



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STARTERS FROM THE SEA

Soup Of The Day €8.95
With Ciabatta Bread

Langoustine In Fillo Pastry €9.95
With A Romesco Sauce

Prawn & Vegetable Spring Rolls €10.95
With Asian Slaw And Sweet Chilli Sauce

Seafood Croquettes €10.95
Basil, Garlic And Lemon Aioli

Tian Of Prawns €11.95
Avocado, Cucumber And With Spiced Cocktail Sauce

Tempura King Prawns Asian Salad €12.95
Oriental Dipping Sauce

Salt And Chilli Calamari €12.95
Asian Salad, Nam Jim Dipping Sauce

Smoked Salmon €12.95
With Capers, Onions And Flavoured Crème Fraîche With Toasted Triangles

Seafood Gyoza €12.95

Octopus Carpaccio €14.75
Spring Onion, Coriander And Chilli

Moules Marinière €15.95
Atlantic Mussels With Cream And White Wine

Kimchi Mussels €15.95
Atlantic Mussels With Kimchi And Sriracha Sauce

Scallops Wrapped In Bacon €16.95
With Shell On Tiger Prawn, Pan Fried And Served In A Garlic White Wine Sauce

Lobster And Crab Salad €19.95
With Seafood And Pipirrana

Tiger Prawn & Scallop Pil Pil €19.95
Mediterranean Tiger Prawns And Scallops With Garlic Oil

Live Lobster Tank Dressed Crab €21.00
With Panko Breadcrumbs And Seasoning

Half Lobster €24.00
Grilled Or Thermidor

Seared Paprika Octopus Leg €24.95
With Creamed Mash



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STARTERS FROM THE LAND

Soup Of The Day
With Ciabatta Bread

€8.95

Seared Galician Beef Tataki €16.95
With Shimeji Mushrooms And Orange Ponzu

Chicken Liver Parfait €9.95
With Garlic And Herb Toast And Mesclun Salad

Tapas Platter (2 Persons) €19.95
Andalusia Olives, Jamón Serrano, Chorizo, Spanish Cheese, Grilled Vegetables, Hummus, Chicken Liver Parfait And Garlic Toast

Confit Duck & Pork Croquettes €9.95
With Hoisin Dressing

Salted Padron Peppers €9.95
With Smoked Paprika

Foie Gras €24.95
Served With Fruit Marmalade, Fresh Fruit And Melba Toast

Baby Pork Back Ribs €12.95
Honey Glazed And Baked

Bellota Iberian Ham (Black Pig) €36.00
With Tomato Toast

Chicken & Vegetable Gyoza €12.95
Served With Soy And Kimchi

Vegetarian Gyoza €12.95
Served With Soy And Kimchi

Carpaccio Of Aged Beef Galician €14.95
Basil Mayo, Parmesan And Oregano Croutons

Beef & Foie Gras Gyoza €14.95
Served With Soy And Kimchi



SALADS

Classic Seasonal Garden Salad €14.95

With Lemon Dressing
Add **Grilled Chicken Or Grilled Prawns**
€6.00 Supplement

Garden Tomato & Onion Salad €14.95

With Fragrant Herbs And Finely Diced Shallots

Goat Cheese Salad €15.95

With Fruit And Caramel Walnuts

Classic Caesar Salad €16.95

Add **Grilled Chicken Or Grilled Prawns**
€6.00 Supplement

Lobster And Crab Salad €19.95

With Seafood And Pipirrana

Fresh Tuna Loin, Bulgur & Quinoa Salad €21.95

Pumpkin Seeds, Avocado, Kalamata Olives,
Parsley, Olive Oil And Walnuts Dressing

Confit Duck Salad €21.95

Hoisin, Pomegranate And Herbs

Pink Ecological Tomato & Burrata Mozzarella Salad €21.95

With Olive Oil, Salt And Cracked Pepper

Suggestion Supplement:

Pizza Garlic Bread: €4.50

Thai Crispy Fillet Of Beef Salad €22.95

Mesclun, Soya Beans, Crispy Noodles
And Orange Soya Dressing

PASTA & RISOTTO

Olivia's Classic Lasagne Al Forno €18.95

With Homemade Pasta

Olivia's Tagliatelle Bolognaise €18.95

With Homemade Pasta

Spaghetti Carbonara €19.95

Field Mushroom & Baby Spinach Risotto €21.95

With Truffle Oil And Parmesan

Spicy Spaghetti Arrabbiata €22.95

With King Prawns

Linguine Fruit De Mar €26.95

With Mixed Seafood

Seafood Risotto €26.95

With Courgette, Lemon And Thyme Butter

Live Tank Lobster & Crab Ravioli €38.95

With Cream Sauce And Homemade Pasta

Live Tank Lobster Linguini €41.95

Homemade Pasta With Tomato, Garlic
And Chilli



MAINS FROM THE SEA

Build Your Own Dish

Fillet Of Hake €22.95

Fillet Of Atlantic Cod €22.95

Mediterranean Lemon Sole €23.95

Atlantic Skate Wing €24.95

Sea Bass Fillet €25.95

Monkfish Tail €26.95

We Will Cook All Of The Above Fish The Way You Wish, Either Tempura, Plain Grilled Or Pan Fried. We Recommend Choosing A Side And A Sauce. All Served With Citrus Salad & Olives

Smoked And Poached Salmon €21.95
Fish Cake

Spinach, Asparagus, Lemon And Herb Butter Sauce

Line Caught Hake €26.95
With Romesco Sauce And Sautéed Octopus

Supreme Of Salmon €27.95
With Mashed Potatoes, Bok Choy And Citrus Essence

Confit Cod €28.95
With Steam Green And Red Pepper Velouté

Pan Fried Lemon Sole €28.95
With Lemon Caper And Burnt Butter Sauce
Served With Fondant Potatoes

Line Caught Sea Bass Fillet €29.95
With Stir-Fried Vegetables, Lobster And Crab Sauce Served With Fondant Potatoes

Roasted Cod €28.95
With Cauliflower Puree, Chorizo Dressing And Rocket

Monkfish & Tiger Prawn Masala €31.95
Served With Pilaf Rice

Tuna Steak €34.95
With Beetroots, Couscous, Broccoli And Kalamata Sauce

Olivia's Fish & Chips Deluxe €36.95
Black Cod Tempura, Scallops Wrapped In Bacon, Langoustine In Filo, Pea Purée, Hand Cut Fries And Served With Tartar Sauce

Steam Grilled Lobster €38.95
With Garlic-Parsley Butter

Lobster Thermidor €48.00
Lobster Graten With Mustard Bechamel, Tomato, Onion And Rocket Salad

4 Steam Grilled Carabineros Prawns €60.00
With Olive Oil And Lemon Quarters

Fresh Market Fish Of The Day €S.P.
Bought Daily, Direct From The Fishing Boats Of Fuengirola

SIDES

Buttered Greens €4.00

Roasted Carrots €4.00

Creamed Spinach €4.00

Triple Cooked Chips €4.00

Chilli Broccoli €4.00

Lyonnais Potatoes €4.50

Creamed Mashed Potato €4.50

Jersey Royals €4.50

Dauphinois Potatoes €5.50

SAUCES

Moët Chandon Champagne Cream €4.00

Lemon & Herb Sauce €4.00

Citrus & Lime Beurre Blanc €4.00

Lobster & Crab Sauce €4.00

Romesco Sauce €4.00

Spicy Kalamata Sauce €4.00



MAINS FROM THE LAND

Chicken Skewer Marinated In Thai Spices

Chicken Legs, Soya, Ginger Asian Stir Fried Vegetables And Hoisin Essence

€23.95

Crispy Pork Belly

Garlic Mash, Grilled Spring Onions, Asparagus, Bok Choy, Oriental Barbeque Essence

€24.95

Thai Green Chicken Curry

Okra, Bok Choi, Baby Corn, Sugar Snap Peas, Coconut Sticky Rice, Peppers

€24.95

Crumbed Escalope Of Iberian Pork Fillet

Herb Butter, Roquette And Parmesan Salad

€24.95

Supreme Of Chicken Roulade

With Spinach, Bacon, Cheese, Potatoes And Root Vegetables

€25.95

Roasted Lamb Shank

Slow Cooked New Zealand Lamb Shank, Garlic Mash, Root Vegetables, Tarragon And Red Wine Essence

€28.95

Rack Of Lamb From New Zealand

– 350g

Served With Dauphinois Potatoes, Roasted Mediterranean Vegetables And Red Wine Gravy

€38.95

Fillet Steak Rossini (Elliott's Favourite)

Served With Seared Foie Gras, Madeira Sauce And Dauphine Potatoes

€44.95

SIDES

Onion Rings

€4.00

Buttered Greens

€4.00

Roasted Carrots

€4.00

Creamed Spinach

€4.00

2 Fried Eggs

€4.00

Triple Cooked Chips

€4.00

Chilli Broccoli

€4.00

Jersey Royals

€4.50

Sweet Potato Chips

€4.50

Creamed Mashed Potato

€4.50

English Green Salad

€4.50

Tomato & Red Onion Salad

€4.50

Roast Field Mushrooms

€4.50

Olivia's Citrus Salad

€4.50

Cauliflower Cheese

€5.00

Caesar Salad

€5.50

Dauphinois Potatoes

€5.50

Half Grilled Lobster

€18.00



FROM THE GRILL



A Selection Of The Finest Meats From Around The World, Cooked On Our Robata Grill

Galician Fillet - 200g
From The North Of Spain
Served With Lyonnaise Potatoes
And Roasted Mediterranean
Vegetables
€39.95

Black Angus Fillet - 200g
From The USA
Served With Dauphinois Potatoes
And Roasted Mediterranean
Vegetables
€49.95
























Wagyu Rib Eye - 200g
From Japan
Served With Wasabi Mash
And Asian Salad
€69.95

Olivia's Deluxe Burger
Black Angus Beef Burger
Served With Onion Rings
€16.95

Galician Ribeye - 450g
From The North Of Spain
Served With Lyonnaise Potatoes
And Roasted Mediterranean
Vegetables
€44.95

Galician Tomahawk Steak – 1,300g
From The North Of Spain
Served With Lyonnaise Potatoes
And Roasted Mediterranean
Vegetables
€69.95

SIDES

Onion Rings	  	€4.00	Roasted Mediterranean Vegetables		€4.50
Buttered Greens		€4.00	Steamed Bok Choy		€4.50
Roasted Carrots		€4.00	Cauliflower Cheese		€5.00
Creamed Spinach		€4.00	Caesar Salad	     	€5.50
2 Fried Eggs		€4.00	Lyonnaise Potatoes		€4.50
Triple Cooked Chips		€4.00	Sweet Potato Chips		€4.50
Jersey Royals		€4.50	Creamed Mashed Potato		€4.50
English Green Salad		€4.50	Dauphinois Potatoes		€5.50
Tomato & Red Onion Salad		€4.50	Half Grilled Lobster		€18.00

SAUCES

Bearnaise	 	€4.00	Brandy & Mushroom	 	€4.00
Red Wine Madeira	 	€4.00	Olivia's Bone Marrow	 	€4.00
Olivia's Hoisin Gravy	 	€4.00	Anchovy Hollandaise	  	€4.00
Peppercorn	 	€4.00	Spicy Kalamata Sauce 		€4.00



PIZZA

All Our Pizzas Are Freshly Baked In Our Stone Oven Using Only The Finest Italian Ingredients

Garlic Bread €7.95



Garlic Bread With Mozzarella Cheese €9.95



Buffalo Mozzarella €15.95



With Basil And Confit Tomato

Grilled Mediterranean Vegetables €15.95



With Fresh Herbs And Cheese

Four Cheese €16.95



Mozzarella, Gorgonzola, Parmesan And Brie

Ham And Mushroom €16.95



Wild Mushroom And English Ham

Margarita €16.95



Four Seasons €17.95



With Artichokes, Ham Onions And Olives

Tuna €18.95



With Black Olives, Onions And Capers

Harrods €18.95



Premium Salami Finished With Rocket,
Burrata Mozzarella And Parmesan

Norwegian Smoked Salmon €19.95



With Cream And Courgette

Olivia's Pizza €21.95



With Prawns, Onions, Fresh Tomato, Capers,
Anchovies, Burrata Mozzarella And Rocket Salad

Bianca €21.95



Burrata Mozzarella, Cepes, Wild Mushroom,
Truffle Oil Rocket And Parmesan

Premium Pizzas

Seafood Delicacy Pizza €38.95



With Carabineros Prawns, Scallops, Onions,
Fresh Tomato, Capers, Burrata Mozzarella
And Finished With Rocket Salad

Finish With Rocket Sevruga Caviar Salad

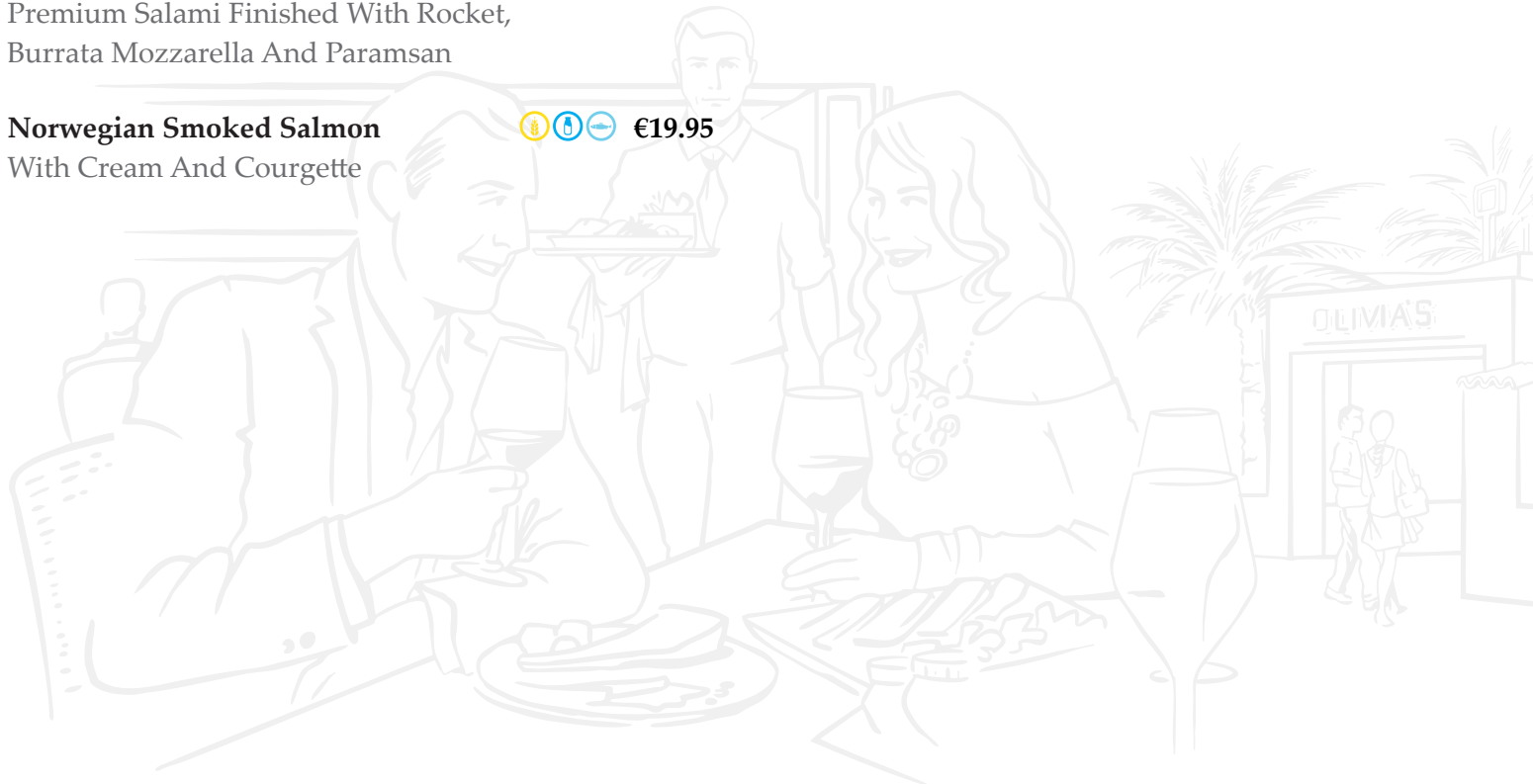
€45.00 Supplement (€83.95)



Wagyu €49.95
























Japanese Wagyu, Caramelised Onion, Wild
Wild Mushroom, Fresh Chilli, Burrata
Mozzarella And Truffle Oil





DESSERTS AND FINE CHEESE

Trio Of Sorbets Or Ice Cream	  	€7.95	Coconut Panna Cotta (V)	€8.95
Classic Creme Catalan	 	€7.95	With Berry Compote	
Strawberry And Vanilla Cheesecake	  	€8.95	Rice Pudding (V)	 €8.95
Passion Fruit Cheesecake		€8.95	With Soy Milk And Caramelized Apple	
Warm Chocolate Brownie	   	€8.95	Chocolate Marquise	  €8.95
With Vanilla Ice Cream			With Red Fruit Coulis	
Banoffee Tart	 	€8.95	Selection Of Fine European Cheese	    €11.95
With Mango Sorbet				

SPECIALITY COFFEES

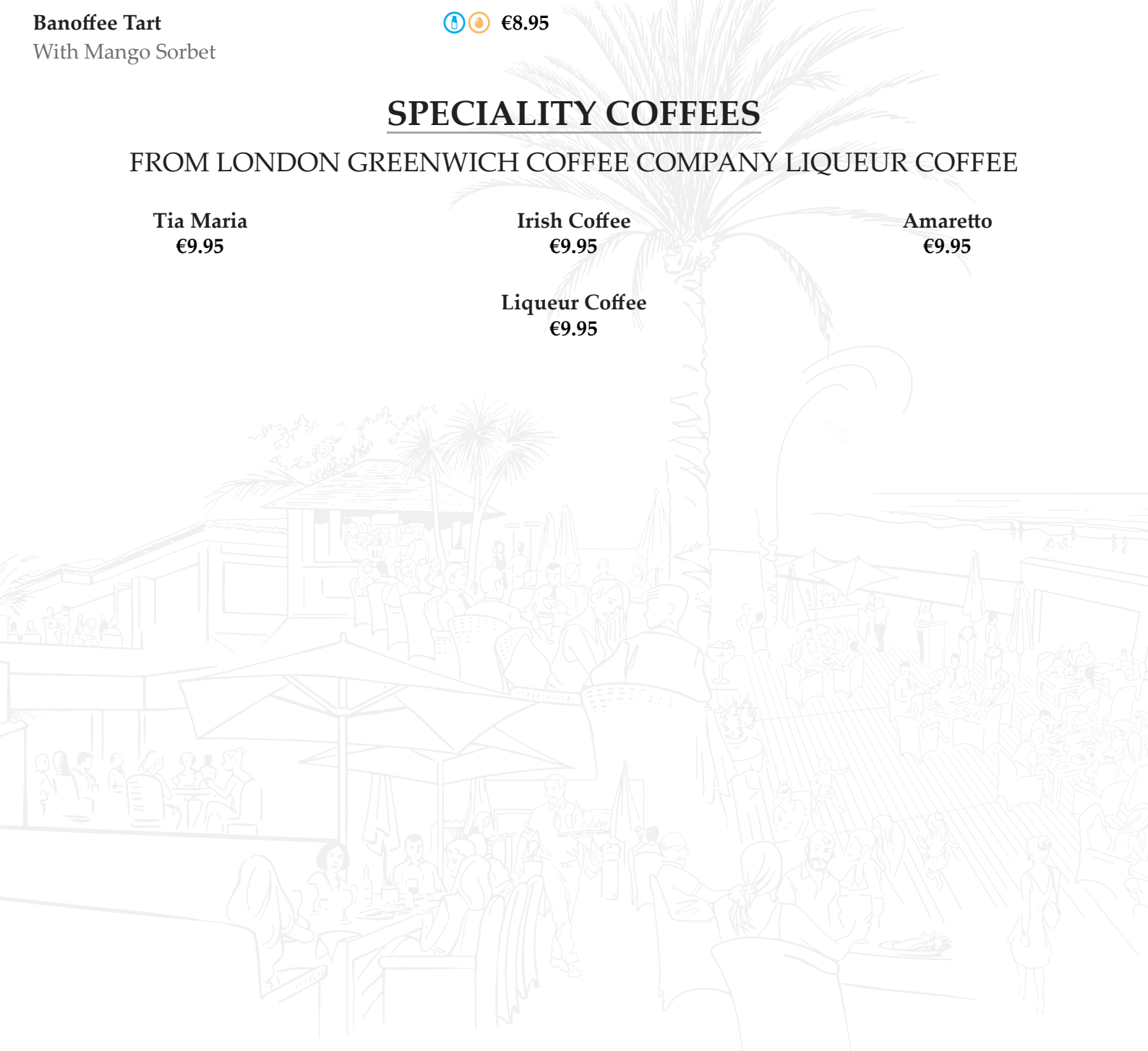
FROM LONDON GREENWICH COFFEE COMPANY LIQUEUR COFFEE

Tia Maria
€9.95

Irish Coffee
€9.95

Amaretto
€9.95

Liqueur Coffee
€9.95





WELCOME TO OLIVIA'S

To what's been a dream of mine for almost 20 years. Named after my beautiful daughter Olivia; Olivia's has been built around my passion for food, which derives from my amazing Mum who taught me the basics of cooking from a young age. And the party atmosphere which is driven from my incredible dad who has owned some of the best pubs in the east end of London.

I've been lucky enough to have been able to build my dream which is what you see around you; a restaurant with 180 degree panoramic sea views, using only natural colours that you would find on a beach throughout. A place where you can come in, be greeted with a friendly smile, sit down and relax or get up and party; a place that genuinely offers both!

The menu uses inspiration from the food around the world that I have loved and eaten, so please take your time in reading the menu, you will notice some classic dishes and some more modern contemporary dishes also.

Most importantly all, I personally or my head chef Peke (Peke is short for in Spanish, his actually 6 foot 4") purchase all of our fish and seafood direct from the fishing boats in Fuengirola and Malaga. We try our best to source as much produce from the menu locally as possible. For me there is nothing more satisfying then seeing fish being taken directly off the fishing boat, buying it and then plating the fish that same day... Special!!!

So sit down, relax, enjoy the food, enjoy the ambiance, enjoy your company, have a glass of champagne and at the end if you want to get up and dance... then do it! This is, after all, what I've always dreamed of... I hope you like 'The Olivia's Experience'!



Elliott Wright

P.S. due to my favourite drink and my first class mixologists we now have a new gin palace in Little Elliott's Bar (my handsome son) 'he had to have his name on something' so if you like a G&T as much as I do make sure you check that out!



Wheat



Shellfish



Egg



Fish



Peanut



Soybean



Milk



Nuts



Celery



Mustard



Sesame



Sulfites



Lupine



Mollusc