

OLIVA

*Strand of success,  
fulfillment of deepest dreams  
in the coming year!*

*The owners and Oliva team*

## Starters

**Sizzling black tiger prawns** 39  
garlic, chilli, parsley, olive oil  
*CR*

**Beef carpaccio** 36  
beef tenderloin carpaccio, Grana Padano, capers' fruit, olives with seed, sun-dried tomatoes, rocket leaves, champignons  
*ML, SD*

## Salad

**Hummus and millet grouts salad** 26  
avocado, marinated beeroot, mixed salad, seasonal friuts, lime dresing  
*SES, P*

## Soups

**Provençal fish soup** 28  
clams, mussels, tiger prawn, cod, vegetables al dente, croutons with rouille sauce  
*CE, CR, F, E, CG, MO, SO*

**Goose consomme** 28  
essencial broth, dumplings with goose, porcini mushroom, smoked goose breast  
*E, CEL, CG*

## Pasta

**Ravioli with boletus** 32  
rtuffle butter, caramelized shallots, zucchini, sage chips  
*CG, ML, E*

**Tagliatelle nero di seppia** 46  
clams, mussels, tiger prawns, octopus, squids, lemon olive oil  
*CG, F, ML, E, CR, MO*

## Main courses

**Beef cheeks** 45  
potato-truffle puree, seasonal vegetables, marinated onion  
*ML*

**Altantic cod fillet** 48  
marinated in lemon olive oil, saffron risotto, mussels  
*F, MO, ML*

**Oliva steak** 68  
sirloin, polish beef, 200 g  
*ML*

**Side orders:** 5  
seasonal vegetables, *ML, CE*  
wine and truffle sauce, *ML, SD*  
gorgonzola butter, *ML*  
dijon mustard, *M, SD*  
potato wedges

## Desserts

**Halvah ice cream** 16  
orange olive oil, salt flower, chocolate  
*ML, E, SES*

**Chocolate fondant** 18  
drunk cherry, vanilla ice cream, salty pistacchio  
*ML, E, CG, N*

**White chocolate cheesecake** 18  
salted caramel, pistacchio  
*ML, E, CG, N*

## List of allergens and their symbols in our menu:

MO - Molluscs

M - Mustard

P - Peanuts

SD - Sulphur dioxide

ML - Milk

F - Fish

SO - Soya

CR - Crustaceans

E - Eggs

CG - Cereals containing gluten

CE - Celery

SES - Sesame seeds

N - Nuts

L - Lupin

10% of service charge will be added for a table of four and more.

## OLIVE OILS 375 ML

## DOP „Sierra de Cazorla” 30

Filtered, homogeneous (royal) extra virgin olive oil, cold pressed 24 hours after harvesting. This variety of olives is the only “Royal” in the world, which has a certificate of quality and origin - denomination - DOP “Sierra de Cazorla”.

Country of origin: Spain;

Region: Andalusia;

## Poderi di Puglia „Gusto Fruttato” 50

Filtered, homogeneous (coratina) extra virgin olive oil, cold pressed 24 hours after harvesting. Produced consistently for three generations by the Lombardii family.

Country of origin: Italy;

Region: Puglia;

## Plantacja „Goleš ” 72

Unfiltered, homogeneous (oblic) extra virgin olive oil, cold pressed, not later than 48 hours directly after harvesting from the trees. Produced in a small, home plantation of Goles family in Rogoznica.

Country of origin: Croatia;

Region: Dalmatia;

## Flavoured olive oils 39

## PEPERONCINO

Prepared by a combination of extra virgin olive oil and dried chili peppers.

Time flavoring: 3 months;

Ideal for: in addition to the fish, seafood, meat and pasta.

## COFFEE

Prepared by a combination of extra virgin olive oil and Kimbo coffee beans (100% arabica).

Time flavoring: 3 months;

Ideal for: in addition to the fish and meat.

## ORANGE

Prepared by a combination of extra virgin olive oil and dried skins of organic oranges, peeled by a hand.

Time flavoring: 3 months;

Ideal for: addition to desserts, cheeses and salads.

## New Year's Eve tasting menu

## Aperitif

Bellini with black lilac

## Starter

Beetroot tartare,  
pear, goat cheese, walnut, chicory, lime

ML, N, CG



Konrad Ketu Bay Sauvignon 2014, New Zeland

## Soup

Lobster bisque,  
lobster, corn, chives, creme fraiche

CR, ML, SES, CG, F



W. Fevre Petit Chablis AOC, 2014, France

## Main course (choice of 1)

Sturgeon,  
truffle potato, young spinach, dill, radish, red caviar, champagne sauce

F, ML



Konrad Gewurztraminer, 2015, New Zeland

Lamb leg confit,  
glazed with French mustard, zucchini, radish, mint sauce, fried gnocchi

ML, CG, M, SD, E



Chateau Pey Martin Medoc AOC, 2012, France

## Dessert

Crema catalana,  
clementine, caramel, thyme

J, ML



Fernand Engel Cremant d'Alsace Tradition AC, France

130 zł/person

240 zł/person - menu with wine selection

**Aperitif**

Kir	160 ml	15
Prosecco	120 ml	16
Aperol spritz	170 ml	19
Hugo	170 ml	19
Kir Royale	120 ml	32

**Drinks**

Sangria Iolea NO 1		16
Sangria Iolea NO 2		16
Sangria Iolea NO 3 brut		17
Pimm's with lemonade		18
Pimm's No. 1, lemonade		
Bellini with elderflower		18
elderflower syrup, white peach puree, prosecco		
Chambord mojito		16
chambord liqueur, lime juice, fresh mint		
Mojito		18
light rum, lime juice, fresh mint, brown sugar		

**Beers**

Grimbergen	330 ml	15
blanche, blonde, double		
Corona	400 ml	14
Okocim	0,5l	12

**polish ciders**

Premium Saider	330 ml	12
apple, pear		
Kamron sweet	330 ml	10
strawberry, forest fruits		

**Cold drinks**

Cisowianka	0,33/0,7l	6/12
classique, perlage		
Coca-cola, Fanta, Sprite, Tonic	0,2l	6
Pressed apple juice	0,25l	6
Tomato juice	0,25l	6
Black currant juice	0,25l	6
Lemonade	0,25l	10
flavoured lemoniada	0,25l	14
basil/peach		
freshly squeezed juices	0,25l	14

**Coffee**

Espresso		6
Espresso macchiato		7
Espresso con panna		8
Double espresso		12
Caffè Lungo		10
Cappuccino		12
Affogato		14
Corretto		16
Caffè Latte		14
Caffè Frangelico		18

**Tea**

Ceylon, Earl Grey		10
Green Sencha		10
Cactus Tea, Jasmine Tea		10
Mint		10
Rooibos		10
Caramel		10

**Wine by the glass**

*Champagnes and sparkling wines*

Tosti Atelie Extra Dry Prosecco 120 ml	16
Pol Cochet brut 120 ml	32

*White wines*

Miselle Colombard - Gros Manseng 2014 France	15
Verdicchio dei Castelli di Jesi DOC 2013 Italy	17
Faust Riesling Halbtrocken 2012 Germany	21
Konrad Ketu Bay Sauvignon Blanc 2013 New Zeland	21
Turnau Solaris 2014 Poland	29

*Red wines*

Casa Primicia Tinto Rioja DOC 2013 Spain	16
Priore Montepulciano d`Abruzzo DOC 2014 Italy	17
Château La Plaigne Bordeaux Superieur AOC 2009 France	17
Primitivo di Manduria DOC 2012 Italy	25

*Semi-sweet wine*

Turnau Hiberna 2014 100 ml Poland	23
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