

THE OLIVE TREE

PALMANOVA

FARM - TO - FIRE

At The Olive Tree, we cook the food we love to eat. Spanish recipes, Mediterranean flavours, and ingredients sourced from trusted Mallorcan and Spanish producers and from our farm in Calvia village.

TAPAS

Life's little pleasures are better shared

PA AMB OLI

Toasted sourdough rubbed with ramallet tomato, olive oil and olives. Served with your choice of:

Serrano ham 15

Manchego cheese 12

Manchego and Serrano ham 16

Sobrasada and honey 12

Goat's cheese and caramelised onions 12

Served from 12 to 5

JAMÓN IBÉRICO 24

Hand-cut Spanish ham, toasted pan cristal, ramallet tomato, garlic, olives and olive oil

CALAMARI 18

Lightly fried, lemon, chilli and house alioli

CHORIZO 14

Sautéed with baby potatoes, fresh cream cheese and caramelised onions

GARLIC PRAWNS 18

Sizzling in garlic, chilli and olive oil





TAPAS

Life's little pleasures are better shared

COURGETTE FLOWERS 14

From our farm, lightly fried, filled with ricotta and goat's cheese, finished with lemon, basil and honey dressing

PATATAS BRAVAS 9

Crisp local potatoes, house smoked paprika, crispy sweet potato skins, alioli and roasted red pepper brava sauce

PADRÓN PEPPERS 8

From our farm, blistered and finished with smoked sea salt

AUBERGINE 11

Roasted aubergine, stuffed with ricotta and goat's cheese, served over house tomato sauce with cherry tomatoes, Parmesan, fried leek and basil

PAN CRISTAL, OLIVES & ALIOLI 3.5PP

Crisp Catalan bread, marinated olives and house alioli

FROM THE FIRE

CHICKEN 19.5

Lemon and garlic marinated free-range chicken breast served with crispy potatoes, chargrilled endive and rocket salad

PORK 28

Sobrasada-glazed Duroc pork ribs with Sa Pobla potato salad and pork crackling

LAMB 30

Flame-grilled Mallorcan cutlets served with roasted baby potatoes, cherry tomatoes and chimichurri

BURGER 21

Ground in-house and flame-grilled, with aged Manchego cheese, crispy Serrano ham, pickles and house burger sauce, served in a brioche bun with garlic and rosemary fries

VEGAN BURGER 19

Falafel, plant based cheese, pickles, rocket and vegan alioli, served with garlic and rosemary fries and house tomato sauce

FILLET 280g 36

Exceptionally tender and beautifully balanced served with potatoes, baby broccoli, carrots, confit garlic, chimichurri and fried horseradish

RIBEYE 360g 34

Deeply marbled, rich and full-flavoured, served with potatoes, baby broccoli, carrots, chimichurri and cherry tomatoes

Add peppercorn sauce for 3.5 euros



SEAFOOD

Coastal flavours and Mediterranean classics

SEA BASS 28

Whole, chargrilled over wood, with fried capers, tomato and shallot salad

TURBOT 32

Pan-roasted turbot with seasonal vegetables finished with mint pesto

OCTOPUS 28

Flame-grilled over wood, served over sweet potato with smoked paprika mayonnaise



SALADS

LIVING LEAF SALAD 14.5

Farm leaves, spiced chickpeas, baby broccoli, tomatoes, carrots, cucumber, endives and lemon dressing
Add pasture-raised chicken 5

THE OLIVE TREE CAESAR 15

Romaine hearts, Serrano ham, Galician Parmesan, croutons and classic Caesar dressing
Add pasture-raised chicken 5
Vegetarian option: no Serrano ham

JAMÓN & BURRATA SALAD 19

Burrata, Serrano ham, figs, toasted almonds, rocket and honey balsamic

SIDES & SAUCES

Confit Garlic Potatoes 6 Fries 5 Garlic and Rosemary fries 7 Potato salad 6
Baby Broccoli 6 Roasted Farm Vegetables 7 Farm Salad 7
Pan Cristal 4 Alioli 2 Chimichurri 3 Pepper Sauce 3.5 House burger sauce 2
House tomato sauce 2

FRESH PASTA

KING PRAWN LINGUINE 26

White wine, garlic, chilli and parsley

ROASTED VEG 18

Roasted farm vegetables with goat's cheese, tomato sauce and basil

CHILDREN

Little plates, made with love for growing appetites. Includes cordial and a scoop of vanilla or chocolate ice cream

GRILLED CHICKEN

Free-range chicken served with fries

BEEF BURGER

Ground in house, served with fries

PASTA

House tomato sauce

10€



DESSERTS

Because you've come this far...

BAKED CHEESECAKE 12

Silky, with a caramelised burnt crust - made for two!

PANNACOTTA 8.5

Light and creamy served with strawberry coulis

LEMON SORBET 8

Light and refreshing lemon sorbet

COOKIE DOUGH 9.5

Served with vanilla ice cream, marshmallows, honey caramel
and almond crunch



All prices are inclusive of VAT (IVA) at 10%. If you have a food allergy please inform us before placing your order, and we will be happy to guide you through our menu. A discretionary gratuity of 10% is added for groups of eight or more, which is shared equally among the Olive Tree team. Please speak to your waiter if you would like this removed.

SIGNATURE COCKTAILS



MANGO MOORE 12

Gin, mango syrup, vanilla syrup, citrus and ice cream foam

Tropical, sweet and slightly creamy



APPLE PIE MULE 12

Zubrowka vodka, Liqueur 43, apple juice, angostura and citrus

Sweet and spiced apple pie



RHUBY SOHO 12.5

Vodka, Rhubarb liqueur, citrus, sugar and custard foam

Fruity, bright and crisp



COCOA CRESCENDO 13

Mozart liqueur, Carlos 1, sugar and honeycomb foam

Chocolatey, rich and sweet; great dessert companion



BASIL PEACH SMASH 12.5

Palma vodka, basil, peach syrup, rhubarb liqueur and lemon

Juicy and fruity



TROPIC LIKE IT'S HOT 12

Planteray dark rum, Planteray 3 stars rum, Golden Falernum, apricot liqueur, brown sugar and lime

Exotic and spiced



MELON-DRAMATIC 12.5

Zubrowka vodka, watermelon liqueur, peach syrup, lemon and fresh watermelon juice

Refreshing and fruity



PRETTY IN PINK 12

Lychee liquor, MG Pink gin, citrus, sugar and soda

Floral, light and refreshing



NOT AN AFFOGATO 12

Coffee, Planteray dark rum, caramel syrup, Borgetti and ice cream foam

Creamy, caramel; perfect dessert cocktail!



SOLLERO 12.5

Planteray 3 stars rum, Orange sorbet, milk, citrus and sugar.

Smooth and creamy citrus

CLASSIC & TWIST

Can we twist your arm?

MOJITO	10	FIZZY JUNGLE BIRD	12.5
Planteray 3 stars rum, lime, mint and soda		Appleton signature blend rum, dry curaçao, Carpano bitter, lime and homemade pineapple cordial	
ESPRESSO MARTINI	11	MANDARIN JULEP	12
Vanilla vodka, Borgett, coffee and brown sugar		Jim Beam whisky, mandarin liqueur, citrus, mint and sugar	
PIÑA COLADA	12.5	BLOODY MARY	12
Planteray Original dark rum, Planteray 3 stars rum, pineapple juice, coconut milk, lime, coconut syrup and coconut foam		Spiced vodka, tomato juice, Lea & Perrins, celery bitter and citrus	
MAI TAI	12.5	SPICY MARGARITA	12.5
Planteray dark rum, Planteray 3 stars rum, dry curaçao, Orgeat syrup and lime		Spiced Corallejo tequila, Triple sec, Ancho Rey, lime and sugar	
PALOMA	12	FROZEN	
Corallojo tequila, lime and homemade grapefruit soda		STRAWBERRY DAIQUIRI	12.5
APPLE PIE SHOT	6.5	Rum, lime, strawberry and sugar	
Zubrowka vodka, apple juice, Liquor 43 and custard foam		THE OLIVE TREE	
		MARTINI	12.5
		Palma gin, homemade olive soda, Noilly Prat	

We can do the classics too!

SPRITZS

APEROL SPRITZ	10	PORNSTAR SPRITZ	11.5
Aperol, cava and soda		Vodka, Passoa, homemade passionfruit and vanilla cordial, cava and soda	
LIMONCELLO STRAWBERRY SPRITZ	10.5	GRAPEFRUIT SPRITZ	11.5
Limoncello, homemade strawberry syrup, lemon, cava and soda		Bonanto aperitif, homemade grapefruit soda and rose cava	
HUGO	10.5		
Elderflower liquor, elderflower syrup, cava, soda, mint and lime			

MOCKTAILS & LEMONADE

LESS DRAMATIC	10	CLASSIC LEMONADE	4.8
0% Tanqueray gin, watermelon syrup, peach syrup, citrus, mint and soda		Citrus, sugar and soda	
ELDERFLOWER NOJITO	7.5	STRAWBERRY & MINT LEMONADE	5.5
Elderflower syrup, mint, citrus and soda		Mint, citrus, homemade strawberry syrup, sugar and soda	

WINES

	 	
Red - Mallorca		
NUBE 7		32
Syrah, Cabernet Sauvignon and Merlot		
ALADA		6 / 24
Cabernet Sauvignon, Tempranillo and Merlot		
SON ROCA - VEGAN		37
Syrah		
SIO		57
Montenegro and Gorgolassa		
Red - Spain		
MARQUÉS DE ULIA CRIANZA		6.5 / 26
Tempranillo - Rioja		
CASA ROJA CL98		42
Tempranillo - Ribera del Duero		
COMPARTIR RESERVA		34
Merlot		

WINES



Red - World

APASIONATAMENTE 1908 - ITALY

Cabernet Sauvignon, Merlot and Corvina

32

NED - NEW ZEALAND

Pinot Noir

35

TRUMPETER - ARGENTINA

100% Malbec

41

12 EMEZZO - ITALY

Primitivo

7.5 / 32

White - Mallorca

ALADA - VEGAN

Chardonnay

6.5 / 26

FEBRER BLANC

Chardonnay, Giro Ros. Malvasia and Riesling

42

NUBE 7

Giro ros, Malvasia and Chardonnay

30

RIBAS

Premsal and Viognier

38

STAIRWAY TO HEAVEN - VEGAN

100% Chardonnay

39

STAIRWAY TO HEAVEN - VEGAN

100% Sauvignon blanc

40



WINES



White - Spain

LA SECA

Verdejo

6 / 25

ORO DE CASTILLA

100% Sauvignon blanc

7 / 28

A VEIRA DO MAR

Albariño

7.5 / 32

White - World

NED - NEW ZEALAND

Pinot Grigio

34

Rose - Mallorca

PASSIO - VEGAN

Syrah, Cabernet, Malvasia

7.5 / 33

RIBAS ROSE

Mantonegro

38

Rose - Spain & World

EL GORU - SPAIN

Garnache

6 / 24

PIGOUDET - BLUSH - FRANCE

Cabernet Sauvignon, Garnache, Cinsault and Syrah

7.5 / 33

AIX - FRANCE

Garnache

48

SACCETTO - BLUSH - ITALY

Pinot Grigio

29

LA VIE EN ROSE - FRANCE

Garnache, Cinsault, Syrah and Rolle

37



DESSERT WINE

TERRA DOLÇA - VEGAN

7.5

Muscat and Chardonnay - 50ml



SPARKLING

GRAN PALAS - SPAIN

 
6 / 26

Brut nature

GRAN PALAS ROSE - SPAIN

7 / 27

Brut nature

MASCHIO - ITALY

29

Prosecco

MOET & CHANDON - FRANCE

95

Champagne

VEUVE CLICQUOT - FRANCE

105

Champagne

SANGRÍA



CLASSIC SANGRIA

7.8 / 22.8

Red, white or rose

MANGO OR CAVA SANGRÍA

8.5 / 25

PIMMS LEMONADE

7.5 / 22.5



BEERS

ESTRELLA GALICIA DRAUGHT	SMALL 2.7 / PINT 5
ESTRELLA GALICIA SIN ALCOHOL 0,0 BOTTLE	4
ESTRELLA GALICIA SIN GLUTEN BOTTLE	4
ROSA BLANCA	5
CORONA	4.5
MAELOC CIDER	4.5

SOFT DRINKS

STILL WATER	3
SPARKLING WATER	3.5
COCA COLA 33 CL	3
COCA COLA ZERO 33 CL	3
SPRITE	3
FANTA ORANGE	3
FANTA LEMON	3
NESTEA LEMON	3
LE TRIBUTE GINGER ALE	3.5
LE TRIBUTE GINGER BEER	3.5
LE TRIBUTE TONIC	3.5
LE TRIBUTE TONIC LIGHT	3.5
RED BULL	4
LE TRIBUTE GRAPEFRUIT SODA	3.5
HOMEMADE LEMONADE	4.8
HOMEMADE STRAWBERRY MINT LEMONADE	5.5
ORANGE JUICE BOTTLE	3
APPLE JUICE BOTTLE	3
TOMATO JUICE	3
CRANBERRY JUICE	2.5
PINEAPPLE JUICE	2.5

COFFEE - TEA - JUICE

CAFÉ ESPRESSO	1.8
DOUBLE ESPRESSO	2.5
CORTADO	2.5
AMERICANO	2.5
CAFÉ CON LECHE	3
CAPPUCCINO	3
LATTE	4
HOT CHOCOLATE	4
CARAJILLO	4
ICED COFFEE	5
ICED COFFEE BLACK	3.5
ICED COFFEE CARAMEL	6
ORANGE JUICE BOTTLE	3
APPLE JUICE BOTTLE	3
CRANBERRY JUICE	2.5
PINEAPPLE JUICE	2.5
TOMATO JUICE	3
MILK	2
GREEN TEA	2.5
BLACK TEA	2.5
FRESH MINT TEA	2.5
CHAMOMILE TEA	2.5

SPIRITS

Vodka	
PALMA VODKA	10
ABSOLUT	8.5
SMIRNOFF	9
BELUGA	15
GREY GOOSE	12
HEREDERO	8
ZUBROWKA	9

Add a mixer for 3 euros or Red Bull for 3.5!

SPIRITS

Gin

PALMA GIN	10
PALMA CITRUS	10
PALMA GIN SPICED	9
HEREDERO GIN	8
MG PINK GIN	9
NORDES	10
GIN RAW	10
MONKEY 47	13
WHITLEY NEIL RASPBERRY	10
WHITLEY NEIL RHUBARB AND GINGER	10
WHITLEY NEIL BLOOD ORANGE	10
TANQUERAY TEN	10
TANQUERAY 0%	8
TANQUERAY	8
GORDONS	9
BOMBAY SAPPHIRE	9
HENDRICKS	10
THE BOTANIST	13
GIN MARE	10

Whisky

JOHNNIE WALKER BLACK	11
FAMOUS GROUSE	8
MONKEY SHOULDER	10
CARDHU	12
MACALLAN 12	16
LAPHROAIG 10	14
MAKERS MARK	10
KNOB CREEK	14
JACK DANIELS	9
JAMESON	8
JIM BEAM	8

Tequila / Mescal

CORRALEJO	8
ARETTE BLANCO	9
PATRON BLANCO	12
PATRON ANEJO	15.5
PATRON REPOSADO	13.5
MEZCAL SIETE MISTERIOS	15

Rum

PLANTERAY 3 STAR	8
HAVANA 3	8
PLANTERAY DARK	9
BACARDI	8
APPLETON ESTATE SIGNATURE BLEND	10
DIPLOMATICO RESERVA	14
CAPTAIN MORGAN SPICED	8
KRAKEN BLACK SPICED	10
AMAZONAS	7.5
ZACAPA 23	14
PLANTERAY PINEAPPLE	12
BAMBU	10

Brandy / Cognac

CARLOS 1 60 ML	12
SOBERANO 60 ML	7
HENNESSY 60 ML	10
COURVOISIER 60 ML	12

Liquor/ Vermouth

CAMPARI	7.5
LICOR 43	6.5
DISARONNO AMARETTO	8
APEROL	8
COINTREAU	7.5
MALIBU	8
BORGHETTI	7.5
DRAMBUIE	8
SOUTHERN COMFORT	8
COINTREAU	7
PASSOA	8
FRANGELICO	7
LIMONCELLO 60 ML	6.5
BAILEYS 60 ML	7
MOZART CHOCOLATE LIQUEUR 60 M	7
CARPANO BIANCO 75 ML	7
CARPANO CLASSICO 75 ML	7
NOILLY PRAT ORIGINAL DRY 75 ML	7.5
SWEET HIERBAS 75ML	5
DRY HIERBAS 75 ML	5
MIXED HIERBAS 75 ML	5

Shots

FERNET BRANCA	6.5
FERNET MENTA	6.5
TEQUILA ROSE	6
JÄGERBOMB	7
LIMONCELLO	4.5
SAMBUCA MOLINARI	5
BABY GUINNESS	6.5
JÄGERMEISTER	6
ARETTE TEQUILA	7
CORRALEJO TEQUILA	6.5
MESCAL SIETE MISTERIOS	10.5
PATRON BLANCO	9
PATRON REPOSADO	11
PATRON AÑEJO	13

ALLERGENS

Tapas

PA AMB OLI	gluten, sulphites
JAMON IBÉRICO	gluten, sulphites
CALAMARI	molluscs, gluten, egg
CHORIZO	sulphites, lactose
GARLIC PRAWNS	crustaceans
COURGETTE FLOWERS	lactose, gluten
PATATAS BRAVAS	egg, sulphites
PADRÓN PEPPERS	none
AUBERGINE	lactose
PAN CRISTAL, OLIVES & ALIOLI	lactose, gluten, sulphites

From the fire

CHICKEN	mustard, sulphites
PORK	egg, mustard, sulphites
LAMB	sulphites
BURGER	gluten, lactose, sulphites, sesame, egg, fish, soy
VEGAN BURGER	gluten, sulphites
FILLET	lactose, mustard, sulphites
RIBEYE	lactose, mustard, sulphites

Seafood

SEA BASS	lactose, mustard, fish, sulphites
TURBOT	fish, lactose, nuts, gluten
OCTOPUS	egg, molluscs

Salads

LIVING LEAF SALAD	none
CAESAR	egg, lactose, gluten, mustard, sulphites, fish
JAMON & BURRATA SALAD	lactose, nuts, sulphites

Fresh pasta

KING PRAWN LINGUINE	gluten, crustaceans sulphites, egg
ROASTED VEG	gluten, lactose, egg

Children

GRILLED CHICKEN	none
BEEF BURGER	gluten, sulphites
PASTA	gluten

Dessert

CHEESECAKE	lactose, egg, gluten
PANNACOTTA	lactose
LEMON SORBET	none

Sides and sauces

CONFIT GARLIC POTATOES	lactose, egg, gluten
FRIES	lactose
GARLIC AND ROSEMARY FRIES	none
BABY BROCCOLI	none
ROASTED FARM VEGETABLES	none
FARM SALAD	none
PAN CRISTAL	gluten
ALIOLI	egg
CHIMICHURRI	none
PEPPER SAUCE	lactose, mustard, fish
POTATO SALAD	egg, mustard, sulphites