

It is that corner of the senses, where oil, art, and excellence merge in a symphony of flavors.

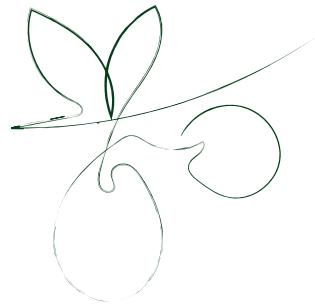
This is the refuge of gastronomic delight, where each dish is a masterpiece, meticulously painted by the expert hands of Abel Corral with the collaboration of Nelson Da Silva. Together, they celebrate the richness of Basque-French cuisine with an unparalleled "je ne sais quoi."

At OliO, oil is the guiding thread of an experience where passion for culinary art and love for fine dining intertwine in a feast for the senses

OliO
RESTAURANT

OliO

OliO



Brioche, Anchovy, Leek

Idiazábal Cheese, Chistorra Sausage

Indulgence of Caviar, Egg Yolk, Álava Potatoe

Asparagus Aspic, Béarnaise, Buttery Almond

Lobster, Peas, Celery

Red Mullet, Foie, Tarragon

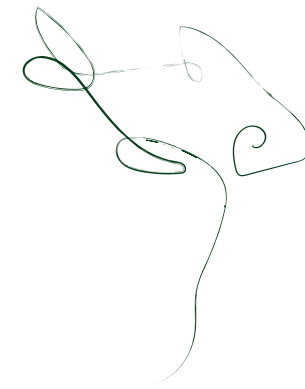
Lamb, Carrot, Garlic

Cacao, Chocolate, Passion Fruit, Sesame

88

Short harmony 25
Long harmony 50

Abel Corral
Nelson Da Silva



STARTERS

Indulgence of Caviar, Egg Yolk, Álava Potatoe	22
Asparagus Aspic, Béarnaise, Buttery Almond	18
Basque Pork, Vizcaína Pepper Sauce, Cream	16

FISH

Lobster, Peas, Celery	35
Cod (62º), Tripe and Snouts, Fennel	24
Red Mullet, Foie, Tarragon	29

MEAT

Sirloin Steak, Wild Mushrooms, Mushroom Duxelles	32
Lamb, Carrot, Garlic	29
Pigeon, Popcorn, Shallots	29

DESSERTS

Mamá Basque Curd, Black Apple, Honey, Blue Cheese	10
Meringue, Red Fruits, Avocado	10
Cacao, Chocolate, Passion Fruit, Sesame	10