

# BAR OLIVA

shared dining

At Bar Oliva, it's all about experiencing, tasting and enjoying together. Our shared dining concept invites you to share dishes and discover flavors at any time of the day.

Instead of traditional starter-main-dessert, we serve multiple dishes to share at the table. Our menu consists of bar bites intended as ‘aperitif snacks’. We also serve shared dishes, which are medium-sized dishes to be complemented with sides. These dishes are suitable as ‘starters’ or ‘main courses’. This way, you can taste a bit of everything, from surprising combinations to classics with a twist, and create a dinner that perfectly fits the moment and the company.

Order together, share with each other, taste everything and make every moment a unique culinary experience.

## BAR BITES

|   |   |            |            |
|---|---|------------|------------|
| 🌿 | <b>Olijven</b>  | 6          |            |
|   | Olives: natural & marinated   |            |            |
|   | <b>Oesters (per stuk)</b>   | 3.5 or 4.5 |            |
|   | Oysters (per piece) choice of: raspberry vinaigrette or gratinated          |            |            |
| 🌿 | <b>Focaccia</b>   | 7.5        |            |
|   | Bread with Tuscan olive oil, pepper and salt                                |            |            |
|   | <b>Roodlof bagna cauda</b>  | 8.5        |            |
|   | Red Chicory bagna cauda: anchovy-based dipping sauce                        |            |            |
| 🌿 | <b>Bruschetta (3st)</b>   | 9.5        |            |
|   | Choice of: tomato basil or mushroom mustard cream                           |            |            |
| 🌿 | <b>Caprese kroketjes (4st)</b>  | 7.5        | From 12 PM |
|   | Caprese croquettes (4pcs): with basil mayonnaise                            |            |            |
| 🌿 | <b>Oesterzwam kroketjes (4st)</b>   | 7.5        |            |
|   | Oyster mushroom croquettes (4pcs): with Parmesan cheese                     |            |            |
| 🌿 | <b>Truffel kroketjes (4st)</b>  | 9          |            |
|   | Truffle croquettes (4pcs): with truffle mayonnaise                          |            |            |
|   | <b>Olive all’ascolana</b>   | 8.5        |            |
|   | Fried and stuffed (with veal and chicken thigh) olives with lime mayonnaise |            |            |
|   | <b>Frito misto</b>  | 10         |            |
|   | Fried shrimp and baby squid with lime mayonnaise                            |            |            |
|   | <b>Etagère di Oliva</b>   | 16         |            |
|   | 5 different snacks served on an etagere, chef’s selection                   |            |            |
|   | <b>Charcuterie</b>  | 19.5       |            |
|   | Mediterranean sliced meats with olives and bread                            |            |            |

🌿 Vegetarian

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## PASTA

|   |  |      |            |
|---|--|------|------------|
| 🌿 | <b>Pasta pesto</b>   | 12.5 | From 12 PM |
|   | Pesto and Parmesan cheese                                  |      |            |
| 🌿 | <b>Pasta Aglio e Olio</b>                                  | 12.5 |            |
|   | Olive oil, garlic, red pepper, Parmesan cheese and parsley |      |            |
|   | <b>Add shrimp to your pasta</b>                            | +6   |            |

From 12 PM

|  |   |      |     |
|--|---|------|-----|
|  | <b>Gegrilde artisjok roos</b>   | 12.5 | VEG |
|  | Grilled Artichoke Rose: tomatoes, peppers, almond sauce with bread                  |      |     |
|  | <b>Tartare van tomaat</b>   | 12.5 |     |
|  | Tomato Tartare: San Marzano tomato, onion, basil and coriander                      |      |     |
|  | <b>Gevulde tomaat caprese style</b>   | 13.5 |     |
|  | Filled tomato caprese style: Burrata, pesto, pistachio and Parmesan cheese          |      |     |
|  | <b>Burger van oesterzwam</b>  | 17   |     |
|  | Oyster mushroom burger: roasted red pepper chutney, sun dried tomato and little gem |      |     |

## MEAT

|  |  |      |            |
|--|--|------|------------|
|  | <b>Polpette di vitello (2st)</b>                                 | 10   | From 12 PM |
|  | Veal meatballs (2pcs): Italian tomato sauce and basil            |      |            |
|  | <b>Mediterraanse kip</b>   | 14.5 |            |
|  | Mediterranean Chicken: lemon, garlic and bread                   |      |            |
|  | <b>Lamsgehakt spies (2st)</b>                                    | 15.5 |            |
|  | Lamb Kebab (2pcs): lemon yogurt and pearl couscous ras el hanout |      |            |
|  | <b>Ossenhaas</b>   | 19   |            |
|  | Tenderloin, choice of: gorgonzola sauce or sautéed mushrooms     |      |            |
|  | <b>Bavette</b>   | 19   |            |
|  | Flank steak, olives-chimichurri and grilled zucchini             |      |            |
|  | <b>Kalfstartare Tonnato</b>                                      | 19   |            |
|  | Veal tartare tonnato: tuna, tuna mayo, capers and pine nuts      |      |            |

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## FISH

|  |  |      |            |
|--|--|------|------------|
|  | <b>Zeebaars</b>  | 15.5 | From 12 PM |
|  | Sea bass: lemon caper sauce, tomato pesto and sun-dried tomato |      |            |
|  | <b>Gambas al Ajillo</b>  | 16   |            |
|  | Garlic, olive oil, ‘spicy’ peppers and bread                   |      |            |
|  | <b>Gambas ‘Nduja Picante</b>                                   | 16   |            |
|  | ‘Nduja, Passata di Pomodoro and bread                          |      |            |
|  | <b>Gegrilde tonijn</b>   | 17.5 |            |
|  | Grilled tuna: antiboise of capers, tomato and olives           |      |            |
|  | <b>Ceviche van verse zalm</b>                                  | 18.5 |            |
|  | Fresh salmon ceviche: passion fruit and lemon                  |      |            |
|  | <b>Zeewolf filet</b>   | 19   |            |
|  | Monkfish filet: ratatouille, Jamon Serrano and Kalamata butter |      |            |

### Oliva’s Specials

In addition to the regular menu, we serve surprising new specials that complement our menu at that moment. Check the current specials on the ‘specials board’ hanging in the establishment and on our terrace or ask the staff.

From 12 PM

|  |   |     |       |
|--|---|-----|-------|
|  | <b>Mediterraanse frites</b>                               | 5.5 | SIDES |
|  | Mediterranean fries: basil mayonnaise and Parmesan cheese |     |       |
|  | <b>Groene salade</b>                                      | 6   |       |
|  | Green Salad: little gem, vinaigrette and Parmesan cheese  |     |       |
|  | <b>Courgette uit de oven</b>                              | 6   |       |
|  | Oven-baked zucchini: Parmesan cheese                      |     |       |
|  | <b>Aardappelpartjes uit de oven</b>                       | 6   |       |
|  | Oven-baked potato wedges: thyme and lime mayonnaise       |     |       |
|  | <b>Parelcouscous</b>                                      | 6   |       |
|  | Pearl couscous: ras el hanout and raisins                 |     |       |
|  | <b>Focaccia</b>   | 7.5 |       |
|  | Bread with Tuscan olive oil, pepper and salt              |     |       |

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- Gelato Oliva**  
*Vanilla ice cream with olive oil and black volcanic salt*
- Affogato**  
*Vanilla ice cream and espresso*
- Cannoli pistache**  
*Cannoli pistachio with vanilla ice cream and chocolate crumble*
- Lemon curd taartje**  
*Lemon Curd Tart: crispy crust, lemon curd, meringue and chocolate crumble*
- Limoncello mousse**  
*Bastogne crumble, pistachio and fresh fruit*
- Barraquito**  
*Coffee, licor 43, condensed milk and milk foam*
- Espresso Martini**  
*Espresso, vodka, kahlua and licor 43*

4.5

5.5

9

9

9.5

8.5

10

## DESSERT

### Gelato Oliva

*Vanilla ice cream with olive oil and black volcanic salt*

4.5



## LUNCH

- Wisselende soep**  
*Soup of the season with bread*
- ∇ **Griekse frittata**  
*Greek Frittata filled 'omelet' with feta, spinach, tomato and olives*
- Bacio mortadella burrata**  
*Mortadella, burrata, fresh pesto, pistachio and little gem*
- Bacio chorizo brie**  
*Chorizo, brie, honey and little gem*
- Bacio pollo picante**  
*Chicken, sriracha mayonnaise and little gem*
- ∇ **Bacio zucchini burrata**  
*Zucchini, burrata, fresh pesto, pistachio and little gem*
- Caesar salade**  
*Little gem, chicken, egg, anchovies, Parma ham and dried black olive*

8.5

12

13.5

13.5

13.5

13.5

18

Lunch tot 17:00

∇ Vegetarian  
Bacio is a type of light bread

Kitchen opening hours  
Mon, Wed, Thu & Sun  
12 PM - 9 PM



Kitchen opening hours  
Fri & Sat  
12 PM - 9.30 PM

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@baroliva.maastricht