

Tapas

PAN BREAD £2.25
BREAD AND EXTRA VIRGIN OLIVE OIL £2.95
BREAD AND HOMEMADE ALIOLI £2.95
BREAD AND MIXED OLIVES £3.65
GARLIC BREAD £2.95

VERDURAS

CHAMPINONES CON AJO
Garlic mushrooms
£3.95
MANCHEGO CHEESE AND PEPPERS
£3.95
BERENJENA A LA MORISCA
Aubergine marinated in lemon, herbs, garlic, cumin and chilli.
£3.45
PAN CON TOMATE Y QUESO DE CABRA
£4.25

CROQUETAS

SALT COD CROQUETTES
£4.45
LEEK AND SERRANO CROQUETAS
£4.45
SPINACH & CHEESE CROQUETAS
£4.45

CARNES

ALBONDIGAS
Spanish meatballs made using local meat in a spicy tomato sauce.
£3.95
CHORIZO AL VINO
£3.95
CHORIZO CON PATATAS
£3.95
MORCILLA CON MANZANA
Local black pudding and caramelised apples
£3.95
CHORIZO AL SIDRA
£4.25
HONEY ROASTED CHORIZO
£4.25
ALBONDIGAS CON SALSA DE ALMENDRAS Y AZAFRAN
Spanish meatballs made using local meat in an almond and saffron sauce
£4.25

ENSALADAS

ENSALADA MIXTA
Mixed salad.
£3.75

ENSALADA DE TOMATE Y CEBOLLA

Tomato and onion salad

£3.75

CARNES FRIAS

CHORIZO

£3.95

SALCHICHON

£3.95

LOMO (CURED PORK)

£4.25

JAMON SERRANO RESERVA

£4.95

MARISCOS

GAMBAS CON AJO Y CHORIZO

King prawns with garlic and chorizo

£4.95

CALAMARES A LA ROMANA

Deep fried calamari. Served with aioli

£4.95

MEJILLONES

Pan roasted Exmouth mussels

£4.45

MEJILLONES PICANTE

Pan roasted Exmouth mussels with chilli

£4.45

CAJUN CRAB CAKES

With fresh Brixham crab

£5.25

MARINATED WHITE ANCHOVY'S

£3.95

GAMBAS PIL PIL

King prawns pan fried with whole dried chillies and garlic

£4.95

ESCABECHE DE GAMBAS

King prawns in a garlic, almonds and saffron sauce.

£4.95

BREADED WHITE BAIT FILLETS

£3.95

PATATAS

PATATAS BRAVAS (SPICY POTATOES)

£3.95

PATATAS ALIOLI

£3.95

PATATAS A LA PROBRE

Pan fried potatoes with onions and peppers

£3.95

LUNCHTIME & THURSDAY NIGHT TAPAS SPECIAL

4 TAPAS FOR £15.95

6 TAPAS FOR £19.95

All our tapas are made using local produce wherever possible

Set Lunch Menu

Starters

A selection of sliced Spanish meats

Crayfish salad

Homemade soup of the day

Main courses

Fresh river Teign mussels, cooked in white wine, garlic and cream. Served with local crusty bread or fries

Classic Caesar's salads, topped with char grilled fresh local free-range chicken, garlic croutons and local bacon

8oz West Country rump steak, char grilled to your liking. Served with salad and fries (£1 Supplement)

Roasted red pepper, stuffed with local cherry tomatoes, buffalo mozzarella and fresh basil

Whole grilled local plaice with crushed black olive potatoes

Desserts

Two scoops of local ice cream
Homemade cheesecake of the day
Crema catalana

Two courses £11.95

Three courses £15.95

A la carte lunch menu

Starters

Pan seared Exmouth scallops with sun blushed tomato pesto

Homemade soup of the day with fresh crusty bread

A selection of cured Spanish meats, with kalamata olives and fresh crusty bread

Main Courses

10oz West country sirloin steak, char grilled to your liking, with a brandy and green peppercorn cream sauce

Grilled fillets of Brixham lemon sole with a fresh herb and black olive butter

Wild mushroom risotto, topped with buffalo mozzarella and fresh basil

Pan-fried local free-range chicken breast stuffed with Manchego cheese, finished with a thyme sauce

Crisp Kenniford farm pork belly on chorizo, roasted red pepper, purple garlic and fresh herb potatoes
Oven roasted Cornish sardines in garlic butter, green salad and new potatoes

Two courses £19.95

Evening Menu

Starters

Local mussels steamed open in garlic, Chardonnay and cream
£6.45

Oven roasted figs wrapped in Parma ham, topped with local Sharpham Brie
£5.95

Local goats cheese and wild mushrooms wrapped in filo pastry, served with 'The Oliva Kitchen' Red onion marmalade
£6.45

Pan seared Exmouth scallops, with sun blushed tomato pesto and crisp Serrano ham
£7.95

Crispy duck, local black pudding and Somerset rocket tossed together and drizzled with a balsamic reduction
£6.95

Sun blushed tomato and Brixham crab cake, locally smoked salmon and soft boiled duck eggs
£6.95

Main course

Crisp Kenniford farm pork belly, pan roasted king prawns, local new potatoes, chorizo and baby spinach
£17.95

Oven roasted local chicken breast stuffed with manchego cheese, on crisp Serrano ham and roasted local cherry vine tomatoes
£14.95

Wild mushroom risotto, topped with buffalo mozzarella and fresh basil
£12.95

Oven roasted rump of South Devon lamb on braised seasonal cabbage and Serrano ham. With a honey whole grain mustard sauce
£17.95

Roasted medallions of local rabbit wrapped in Serrano ham, on a fresh sweet corn and butternut puree with a red wine reduction
£16.45

Fish

Grilled fillet of Brixham plaice, on a king prawn and chorizo risotto
£16.65

Grilled Exmouth sea bass fillet, on crushed dill potatoes with a roasted artichoke, black olive, garlic and tomato filo tart
£17.95

A traditional Spanish Zarzuela, made with fresh local Monkfish, prawns, squid and mussels in a classic tomato sauce
£16.95

Pan fried medallions of Brixham monkfish, on an Exmouth clam and white bean chowder
£18.45

Char grilled steaks

10oz West Country sirloin steak, topped with a cep, olive and manchego butter
£17.65

8oz West Country fillet steak, char grilled with an au poivre sauce
£24.45

All food is cooked fresh to order, combining the very best in fresh, local and Mediterranean seasonal produce.

DESSERTS

Homemade Lemon tart with fresh raspberry coulis & clotted cream £5.95

Our famous dessert taster plate £7.45

Three scoops of locally made ice creams and sorbets £5.95

Chocolate fondant with a gooey centre, topped with clotted cream £6.45

Homemade cheesecake. Check for today's flavour £5.95

Crème Catalana £5.95

A selection of local artisan cheeses £6.95

PAELLA MENU

PAELLA VALENCIANA

The most traditional of paellas with free-range local chicken, chorizo sausage, onions, peppers, River Teign mussels, prawns and calamari

PAELLA DE VERDURAS

Mushrooms, aubergine, courgette, red peppers, yellow peppers, tomatoes and onions

PAELLA MARINERA

Prawns, River Teign mussels, Brixham monkfish, calamari, onions and peppers

PAELLA AMERICANA

Local free-range chicken, West Country steak, chorizo sausage, fresh chilli, onions and peppers

PAELLA NEGRA

Prawns, calamari, River Teign mussels, onions, peppers and squid ink

£14.95 Per person (min 2 people)

TOP YOUR PAELLA WITH FRESH EXMOUTH SCALLOPS FOR ONLY £6.95

PAELLA ESPECIAL

Onions and peppers, prawns, River Teign mussels, Brixham monkfish, calamari, Exmouth scallops and Brixham lobster

£39.99

STEAK NIGHT

All our beef is from the South West and supplied by F. Griffiths & Sons in Somerset. The steaks are cooked to order on the char grill and served with a choice of potatoes and a dressed salad or vegetables

8oz Rump £10.45
10oz Sirloin £12.95
12oz Rib Eye £15.95

Steak Sauces

Au Poive

Green and cracked black peppercorns flamed in brandy with mustard and double cream
£2.45

Devon Blue

Devon blue cheese melted into vintage port and double cream
£2.45

Española

Onions, garlic, tomatoes, peppers, red wine and olives
£2.45

Top your steak with king prawns in garlic butter
£6.45