

— APPETIZERS —

Serves up to 6/8 People

- Tortilla Española**.....\$35
Spanish style eggs omelet with potatoes and caramelized onions.
- Quiches**.....\$60
- Chorizo a la Pomarola**.....\$85
Spanish sausage, caramelized sweet onions, roasted red pepper, tomato sauce.
- Gambas al Ajillo**.....\$125
Shrimp, roasted garlic, mix peppers, sweet paprika, touch of peperonaino, splash of white, fresh parsley..

— PIZZA —

Serves up to 6/8 People

- Argentinian Pizza Cheese**.....\$20
- Argentinian Pizza Fugazza**.....\$20
- Argentinian Pizza Fugazetta**.....\$22
- Argentinian Pizza Napolitana**.....\$22
- Argentinian Pizza Jamon y Morron**.....\$24

— SANDWICHES —

Serves up to 12 People

- Mini Sandwich Milanese Beef/Chicken/Pork**.....\$89
- Mini Sandwich Grill Chicken**.....\$89
- Mini Sandwich Choripan**.....\$89
- Mini Sandwich Caprese**.....\$89

— SALADS —

Serves up to 10/12 People

- House Salad**.....\$79
Romaine lettuce, organic spring mix, vine-ripened tomatoes, English cucumber, red onions, fresh shredded carrots, homemade balsamic dressing.
- Caesar Salad**.....\$79
Romaine lettuce, parmesan cheese, croutons, homemade caesar dressing
- Quinoa Tabbouleh Salad**.....\$99
Organic spring mix, golden quinoa, vine-ripened tomato, red pepper, sweet onion, green scallions, fresh parsley touch of fresh garlic, EVOO, homemade lemon dressing..
- Spinach Salad**.....\$99
Fresh baby spinach salad, roasted butternut squash, avocado, crispy parmesan cheese, crispy pancetta, sweet caramelized onion, Homemade lemon dressing.
- Caprese Salad**.....\$99
Sliced vine ripped tomatoe, fresh mozzarella, basil & extra virgin
- Waldorf Salad**.....\$99
Organic spring mix, Hearts of palm, avocado, celery, red grapes, dried apples, golden raisins, toasted walnuts, lemon dressing.
- Los Olivos Bistro Salad**.....\$99
Organic spring mix, hard boiled egg, fresh shredded carrots, sweet yellow corn, tomatoes, sliced cucumbers, Gorgonzola cheese, balsamic dressing, toasted almonds.

— MAIN COURSE —

Serves up to 10/12 People

- Milanese Clasica Beef/Chicken/Pork (without side)**...\$149
- Vegetables Paella**.....\$189
Spanish rice, broccoli, diced onions, red and green pepper, green sweet peas, wild mushrooms, sweet corn, saffron stock
- Penne alla vodka**.....\$205
penne pasta tossed with sautéed pork pancetta in vodka, tomato sauces and cream sauce
- Rotini alla Bolognese**.....\$205
ground beef, diced vegetables and Italian plum tomatoes
- Potato Gnocchi with Creamy Pesto Genovese**.....\$205
Potato dumpling gnocchi, basil sauce
- Chicken Paella**.....\$215
Chicken, Spanish rice, diced onions, red and green peppers, sweet green peas, sweet corn and saffron stock
- Seafood Paella**.....\$312
Spanish rice, diced onion, red and green pepper, calamari, shrimp, clams, Prince Edward Island Mussels and saffron stock
- Los Olivos Paella**.....\$349
Spanish rice, diced onion, red and green pepper, chicken, sausage, calamari, shrimp, clams, Prince Edward Island Mussels and saffron stock

— SIDES —

Serves up to 10/12 People

- Mashed Potatoes**.....\$79
- Roasted Vegetables**.....\$79
- Rice Pilaf**.....\$79
- Homemade French Fries**.....\$79
- Homemade French Fries w/trufas oil**.....\$79
- Homemade French Fries alla provenzal**.....\$85
- Creamy Spinach**.....\$95

— DESSERTS —

Serves up to 10/12 People

- Flan**.....\$85
- Argentinian Bread Pudding**.....\$85
- Marquise Chocolat**.....\$95
- Tiramisu of Dulce de Leche**.....\$95

— EMPANADAS —

Buy 12 Get 2 Free

- Beef Empanada**.....\$3.90
Ground beef, onions, red peppers, green peppers, green olives, hard eggs.
- Sweet Beef Empanada**.....\$3.90
Ground beef, onions, red peppers, green peppers, green olives, hard eggs and raisins.
- Chicken Empanada**.....\$3.90
Chicken, red peppers, green peppers, scallions.
- Ham & Cheese Empanada**.....\$3.90
Ham and cheese
- Spinach Empanada**.....\$3.90
Spinach and mozzarella cheese.
- Sweet Onion Empanada**.....\$3.90
Caramelized onion with mozzarella cheese

— CANASTITAS —

Buy 12 Get 2 Free

- Roasted Tomatoes**.....\$3.90
Roasted tomatoes, swiss cheese, provolone cheese and mozzarella cheese
- Mushrooms**.....\$3.90
Sautéed mushrooms, creamy gorgonzola cheese
- Humita**.....\$3.90
Sweet corn, caramelized onions, Béchamel, diced tomatoes, red and green peppers, scallions & mozzarella cheese

All prices on menu are based in cash. Pay by cash save 3.8%