



OLIVIA

*We believe in the table as an act of sharing, in every dish
as a bridge between the roots and the soul.*

*Our kitchen is an act of social responsibility, a daily choice
to care not only for the body but for the community
that sustains us.*

*At Olivia, every ingredient and every dish are a promise
of health, balance, opportunity, and progress.*

OLIVIA

**80% OF OUR VEGETABLES
ARE ORGANIC**



**WE ONLY USE OLIVE OIL
(NO FRYING)**



**WE WORK WITH
LOCAL PRODUCERS**



**WE SUPPORT
RESPONSIBLE FISHING**



**WE OPT FOR PRODUCTION
PROCESSES THAT REQUIRE
LESS ENERGY**



**WE USE BIODEGRADABLE
PACKAGING**

@olivia_restaurante

{BOGOTÁ, MEDELLÍN & BARRANQUILLA}

WINES



Red Wines

VIÑA OTANO JOVEN

GLASS \$30.900 BOTTLE \$131.900

MARQUÉS DE TOMARES EXCELLENCE

BOTTLE \$170.900

NUESTRO 8 MESES

BOTTLE \$186.900

MARQUÉS DE TOMARES CRIANZA

BOTTLE \$232.900

White Wines

VIÑA OTANO JOVEN

GLASS \$30.900 BOTTLE \$131.900

NUESTRO VERDEJO

BOTTLE \$166.900

CHAN DE ROSAS

BOTTLE \$210.900

MARQUÉS DE TOMARES CRIANZA

BOTTLE \$210.900

Rosé Wines

VIÑA OTANO JOVEN

GLASS \$30.900 BOTTLE \$131.900

Sparkling

PICCINI ROSÉ

BOTTLE \$131.900

PICCINI RED

BOTTLE \$131.900

CAVA DON ROMÁN BRUT

BOTTLE \$183.900

SANGRIAS

LYCHEE

GLASS \$38.900
JUG \$117.900

RED

GLASS \$36.900
JUG \$110.900

ROSÉ

GLASS \$36.900
JUG \$110.900

LAMBRUSCO RED OR ROSÉ

JUG \$159.900

SUMMER RED WINE

GLASS \$27.900
JUG \$65.900



WINE LEMONADES

RED WINE AND APPLE

Frappé lemonade with
red wine and red apple

\$27.900

ROSÉ WINE AND WATERMELON

Frappé lemonade with
rosé wine and watermelon

\$27.900

WHITE WINE AND LYCHEE

Frappé lemonade with white
wine, lychee, and mint

\$29.900



COCKTAILS



APEROL SPRITZ

\$27.900

NEGRONI

\$44.900

MARGARITA

\$44.900

PALOMA

\$44.900

MOSCOW MULE

\$44.900

CARAJILLO OLIVIA

\$21.900

CLASSIC MARTINI

\$44.900

GIN TONIC

\$44.900

NEGRONI SPRITZ

\$44.900 **NEW**

LYCHEE SPRITZ

\$44.900 **NEW**

SPRITZ DE LA CASA

\$44.900 **NEW**

APPETIZERS

To share

GARLIC SHRIMPS

Served with
sourdough bread

\$36.900



KETO

CREAMY AVOCADO

Avocado, ricotta cheese
and fresh tomato. Served
with keto almond toast

\$36.900

TUNA TOAST

Fresh marinated tuna on
top of a keto avocado
almond toast with
parmesan cheese

\$45.900



KETO
NEW



HUMMUS

Hummus with crunchy
chickpeas. Served with
fresh made bread

\$22.900



KETO

BEEF CARPACCIO

Thinly sliced raw
beef, capers,
arugula, parmesan
cheese, and Olivia
dressing

\$42.900



KETO

MEDITERRANEAN PIZZETA

Keto almond crust, pesto,
tomato, olives, feta cheese,
eggplants, red onion,
arugula, and olive oil

\$28.900

MEATBALLS

Meatballs with
neapolitan and Alfredo
sauce, caramelized
onions and parmesan
cheese. Served with
focaccia bread

\$27.900

NEW



CHEESES

NEW



BURRATA WITH PISTACHIOS AND BLUEBERRY JAM

Burrata with blueberry jam, honey, and pistachios. Served with focaccia bread

\$42.900

NEW



STRACCIATELLA CAPRESE

Stracciatella, pesto, and roasted tomatoes. Served with focaccia bread

\$31.900

ARTICHOKES

Artichokes au gratin with mozzarella and parmesan cheese, mushrooms, pancetta, and roasted tomatoes.

Served with focaccia bread

\$42.900



HONEY AND TRUFFLE STRACCIATELLA

Stracciatella, truffle, honey and pistachios. Served with fresh made focaccia

\$31.900



SPINACH AND RICOTTA SKILLET

Buffalo mozzarella cheese, parmesan cheese, and sun-dried tomatoes. Served with pesto bread.

\$26.900



BRIE SKILLET

Hot brie cheese with almonds, sweet chili jam and cherry tomatoes. Serverd with green apples and sourdough bread

\$51.900



GRILLED CHEESE SKILLET

With chili honey and cashews. Served with

\$29.900

SOUPS

DE LA NONNA

Mixed vegetables, shredded chicken, spinach and ricotta ravioli, topped with parmesan cheese

\$29.900



NEW



MUSHROOM

Mushroom mix with veggie stock and caramelized onion

\$25.900

TOMATO

San Marzano tomato cream soup, topped with ricotta cheese, pesto, and croutons

\$25.900





PIZZAS

OUR PIZZAS COME IN THREE
TYPES OF CRUSTS

NEAPOLITAN

Thick and fluffy edges.

KETO + \$13.900

Thin and crispy made with almond flour, coconut flour, chia flour, buffalo cheese, and eggs.

ROMAN

Thin and crispy.

PIZZAS

BLUEBERRIES AND BLUE CHEESE

White sauce base with blue
cheese, blueberry jam and
flaked almonds

\$41.900

NEW



MEATS

Neapolitan sauce base, buffalo
mozzarella, serrano ham, salami,
pepperoni, italian sopressatta and
spanish chorizo

\$49.900

ANANÁ AND PEPPERONI

Neapolitan sauce base, buffalo
mozzarella, pepperoni
and pineapple

\$42.900



CHICKEN, BACON AND PINEAPPLE

Garlic butter base and
buffalo mozzarella

\$49.900



HAWAIIAN

Neapolitan sauce base,
buffalo mozzarella, ham
and pineapple

\$39.900





HAM AND CHEESE

Neapolitan sauce base,
buffalo mozzarella

\$37.900

HAWAIIAN AND BURRATA

Neapolitan sauce base,
buffalo mozzarella, ham,
pineapple and burrata

\$52.900



MARGHERITA

Neapolitan sauce base,
buffalo mozzarella, basil and
bocconcini cheese

\$36.900



CAPRICCIOSA

Four different toppings:
Artichokes, black olives, serrano
ham and mushroom mix. Half
neapolitan sauce and half with a
pesto sauce base

\$42.900



PESTO AND TOMATO

Pesto sauce, roasted tomatoes,
stracciatella and balsamic
reduction dressing

\$41.900



MARINERA

Garlic butter base with saffron,
buffalo mozzarella, shrimps, fish,
crab sticks, mussels, squids,
and prawns

\$64.900





BIANCA

Alfredo sauce base, buffalo mozzarella, ricotta cheese, feta cheese, and sliced garlic

\$42.900



TURKEY

White sauce base, buffalo mozzarella, turkey breast, organic greens mix, white dressing, and parmesan cheese

\$52.900



PEPPERONI

Neapolitan sauce base and bocconcini

\$42.900



IL GIARDINO

Neapolitan sauce base, buffalo mozzarella, serrano ham, organic arugula, parmesan, and balsamic dressing

\$46.900



BURRATA AND CANDIED TOMATOES

Neapolitan base, buffalo mozzarella, and tomatoes

\$49.900



BURRATINA

Neapolitan sauce, serrano ham, burrata, arugula, black pepper, and salt

\$52.900



FUGAZZETA AND TRUFFLE HONEY

Alfredo sause base smoked pancetta, caramelized onions and stracciatella

\$47.900



STRACCIATELLA AND TRUFFLE

Truffle and olive oil base, stracciatella, and mozzarella

\$42.900



MAKE YOUR OWN PASTA

PASTA *Choose a type of pasta*

SHORT PASTA

Caserecce

Wheat-free short pasta

LONG PASTA

Fettuccine

HALF SERVING \$22.900

FULL SERVING \$36.900

RAVIOLI

Chicken

Meat

Spinach and ricotta

HALF SERVING \$27.900

FULL SERVING \$43.900

SAUCE *Choose your sauce*

BURRO

Butter and parmesan cheese sauce

BOLOGNESE

Pomodoro and ground meat sauce

PESTO

Basil, parmesan cheese, garlic, olive oil and nuts

ALFREDO

Cream and parmesan cheese sauce

POMODORO

San Marzano tomato sauce

CARBONARA + \$7.000

White sauce with cream, eggs, cheese and smoked bacon

AMATRICIANA + \$7.000

Spicy pomodoro sauce with smoked bacon, basil and peperoncino

PASTAS

RAGÚ

Fettuccine, beef braised in tomato and red wine

\$45.900



MEATBALLS

Fettuccine with pomodoro sauce, basil and meatballs

\$42.900



PRAWNS

Fettuccine in creamy pomodoro sauce with prawns

\$56.900



NEW

RAW TUNA

Fettuccineal burro with baked tomatoes and raw tuna

\$46.900



WILD MUSHROOMS

Fettuccine with creamy mushroom sauce and black truffle

\$46.900



RISOTTOS



LEMON SHRIMP

Arborio rice, bisque and
lemon shrimp

\$52.900



MIXED MUSHROOM AND TRUFFLE

Arborio rice, mushroom mix,
truffle pasta and steak

\$62.900

LASAGNAS

BOLOGNESE

Bolognese, white sauce,
double cream cheese and
parmesan cheese

\$42.900

CHICKEN

Chicken in white and tomato
sauce, double cream cheese
and parmesan cheese

\$42.900

MIXED

Chicken in white and tomato
sauce, bolognese, double cream
cheese and parmesan cheese

\$42.900

BIANCA

Chicken, Alfredo sauce,
spinach, ricotta, and grilled
buffalo mozzarella

\$42.900



SPECIALS

ENTRECÔTE OLIVIA

Beef steak with entrecote sauce,
provenzal potatoes, and Caesar salad

\$65.900

NEW



CRUNCHY PORK BELLY

With provenzal potatoes and a Caesar

\$48.900



PORK BONDIOLA SKILLET

Braised pork bondiola in pomodoro sauce
and cheese served with provenzal potatoes
and Caesar salad

\$49.900





PEPPER STEAK

Beef steak in pepper sauce with
fettuccine Alfredo and our classic
house salad

\$65.900



STEAK AND PASTA

Beef steak in garlic butter, short
pasta with Alfredo sauce, and our
classic house salad

\$63.900



CAFÉ DE PARIS STEAK

Spiced buttered beef steak,
roasted provencal potatoes and
our classic house salad

\$63.900



BLUE CHEESE STEAK

Beef steak in blue cheese sauce
with fetuccine al pesto and our
classic house salad

\$65.900

SPECIALS

MARINERA SOUP

Tomato and sopressata base, squids, fish cubes, crab sticks, prawns, shrimps and mussels

\$65.900



PARMESAN FLAT

Energía Vital By Estefi Borge

Sliced turkey, arugula, baked tomatoes, pickels, caramelized onions and balsamic emulsion

\$39.900

NEW
KETO



GARLIC SEA SKILLET

Prawns, crab sticks, shrimps, fish cubes, squid rings and mussels in garlic and saffron butter. Served with sourdough bread

\$65.900





CLASSIC MILANESE

(Chicken, meat or fish)

Baked with bread crust served with short caserecce pasta and our classic house salad

\$43.900

FISH AND PASTA

(White fish, tuna or salmon)

Garlic butter, spinach and ricotta ravioli and our classic house salad

\$62.900



NEAPOLITAN MILANESE

(Chicken, meat or fish)

Baked with bread crust, mozzarella cheese and pomodoro sauce. Served with short caserecce pasta in Alfredo sauce and our classic house salad

\$46.900

SICILIAN MILANESE

(Chicken, meat or fish)

Baked in a bread crust with serrano ham, arugula, mozzarella cheese, tomato, and black olives, served with short caserecce pasta in Alfredo sauce

\$51.900



CHICKEN AND PASTA

Short pasta with Alfredo sauce, served with our classic house salad

\$52.900

BOWLS AND SALADS

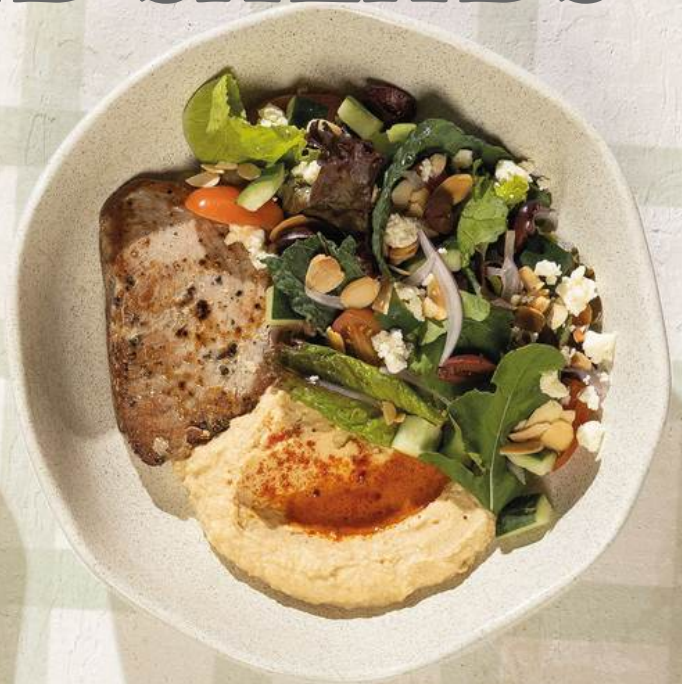


KETO

GREEK

Cherry tomatoes, Kalamata olives, diced cucumber, red onion, feta cheese, seasoned with wine vinegar and olive oil

\$42.900



HUMMUS AND TUNA

Hummus, mezclum, cherry tomatoes, Kalamata olives, cucumber, red onion, feta cheese, and flaked almonds

\$57.900



KETO

TURKEY

Organic green mix, turkey breast, cherry tomatoes, pecans, dried cranberries, ricotta cheese, sunflower seeds, and white dressing

\$52.900



**NEW
KETO**

RAW TUNA

Raw tuna salad with crouton powder, parmesan cheese, and white anchovy dressing

\$51.900



CHICKEN AND APPLE

Organic green mix, sliced chicken breast, arugula, green apple, almonds, blue cheese, and white dressing

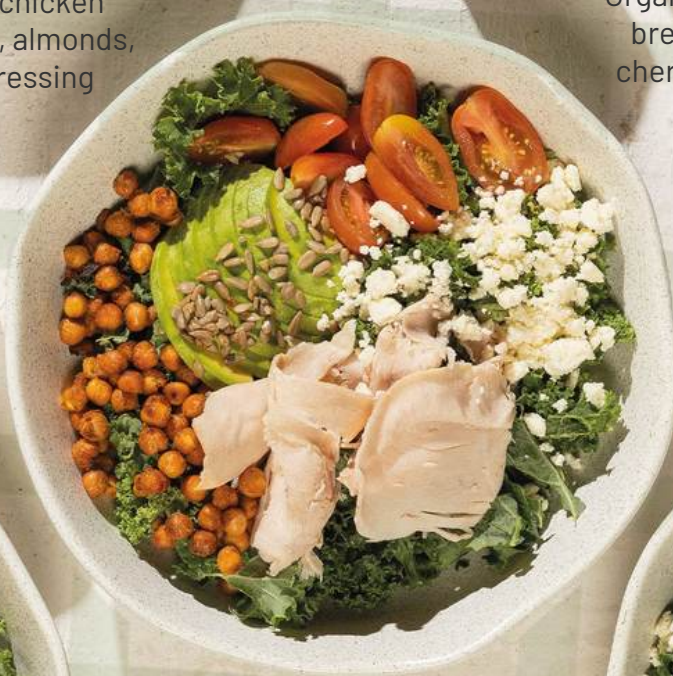
\$51.900



CHICKEN BOWL

Organic kale mix, sliced chicken breast, chickpeas, avocado, cherry tomatoes, stracciatella and Olivia dressing

\$52.900



TURKEY BOWL

Organic kale mix, avocado, turkey breast, chickpeas, feta cheese, sunflower seeds, cherry tomatoes and balsamic dressing

\$52.900



FISH BOWL

(White fish, tuna or salmon)

Organic kale mix, fish fillet, avocado, bocconcini cheese, crunchy lentils, dried tomatoes, red onion, and white dressing

\$59.900



FALAFEL BOWL

Organic kale mix, falafel, feta cheese, quinoa, fresh garlic, dried tomatoes, avocado, and Olivia dressing

\$46.900



MAKE YOUR OWN SALAD

ORGANIC GREEN LEAVES

Pick ONE type of green leaves of your choice.

For an extra addition **+\$4.900**

- Organic green mix
- Kale
- Arugula

VEGETABLES

Pick TWO vegetables of your choice.

For an extra addition **+\$5.900**

- Baked tomatoes
- Sun dried tomatoes
- Uvalina tomatoes
- Red onion
- Mushroom mix
- Green apple
- Avocado
- Eggplant

CARBS

Pick ONE type of carb of your choice.

For an extra addition **+\$5.900**

- Quinoa
- Cheakpeas
- Sprouted lentils
- Short pasta
- Wheat-free short pasta
- Hummus

NUTS AND SEEDS

Pick ONE type of nut or seed of your choice.

For an extra addition **+\$4.500**

- Sunflower seeds
- Almonds
- Dried cranberries
- Pecans

Pick your favorite ingredients:

1 GREEN BASE + 2 VEGETABLES
+ 1 CARB + 1 SEEDS
+ 1 CHEESE + 1 DRESSING

VEGGIE PROTEIN SALAD: **\$42.900**

ANIMAL PROTEIN SALAD: **\$59.900**

CHEESES

Pick ONE type of cheese of your choice.

For an extra addition **+\$5.500**

- Feta
- Bocconcini
- Stracciatella
- Ricotta
- Blue
- Parmesan

DRESSINGS

Pick ONE dressing of your choice.

For an extra addition **+\$5.900**

- Olivia (Lemon-dill)
- White
- Yogurt
- Balsamic
- Pesto

ANIMAL PROTEIN

- Turkey
- Chicken
- Beef
- Bacon
- Shrimp
- White fish
- Tuna
- Salmon

VEGGIE PROTEIN

- Falafel

KIDS MENU

*With **HATSU** and vanilla gelato topped with chocolate sauce*

\$30.900



**MINI
HAWAIIAN
PIZZA**



**MINI HAM
AND CHEESE
PIZZA**



**HALF SERVING
PASTA**

Al burro, alfredo
or pomodoro



**MINI CHICKEN
AND PASTA**



**MINI STEAK
AND PASTA**

DESSERTS

NEW
KETO



COLD KETO

Energía Vital By Estefi Borge

Almond muffin with poppy seeds, blackberry jam, 70% sugar-free chocolate, pistachio cream, greek yogurt ice cream, blackberries and pecans

\$38.900

NEW



SWEET SKILLET

Cookie skillet with toppings of your choice

Choose 1 topping:

Nutella, caramel, red berries sauce, chocolate sauce, pistachio cream

Choose 1 Gelato:

Vanilla, chocolate, greek yogurt or pistachio

\$28.900

CHOCOLATE COOKIE

Chocolate chips, walnuts, pistachios and vanilla gelato

\$21.900



CHOCOLATE AND CARAMEL CAKE

\$19.900

CHOCOLATE LAVA CAKE

With vanilla gelato

\$21.900





KETO

KETO SKILLET

Keto cookie with walnuts and dates. Topped with 70% chocolate sauce, macadamia nut cream, and berries

\$30.900



**MACADAMIA
COOKIE**

White chocolate chips, macadamia nuts, vanilla gelato with blackberry sauce

\$21.900



**VANILLA
GELATO
\$8.900**



**BASQUE
CAKE
\$21.900**



KETO

**GREEK YOGURT
GELATO
\$9.900**



**PISTACHIO
GELATO
\$11.900**



**CHOCOLATE
GELATO
\$8.900**

**COFFEE
TEA**

ESPRESSO	\$6.900	
AMERICANO	\$6.900	
CAPUCCINO	\$9.900	
CARAJILLO OLIVIA	\$21.900	
CHAI	\$10.500	NEW

Soft drinks Liquors

JUICE

- Strawberry, blackberry, pineapple, mango, passion fruit \$12.900
- Corozo \$12.900
- Pineapple and ginger \$12.900
- Pineapple and peppermint \$12.900
- Strawberry and mango \$12.900
- Pineapple, Passion fruit, and mango \$12.900
- Green \$13.900
- Yellow \$13.900

INFUSIONS

- House special \$6.900
- Red berries \$6.900

WATER

- Hatsu 300 ml \$8.500
- Hatsu 500 ml \$10.500
- Sparkling Hatsu Water \$8.500

OLIVIA ICED TEAS

- Red tea and berries \$11.900
- Black tea and lemon \$11.900
- White tea and lychee \$12.900

SODAS

- Lychee \$16.900
- Passion fruit \$14.900
- Strawberry \$14.900
- Hibiscus & ginger \$14.900
- Hibiscus \$14.900
- Lychee & peppermint \$16.900
- Watermelon & cucumber \$14.900
- Michelada style \$11.500

OTHERS

- **HATSU** \$13.900
- Soda HATSU pink raspberry \$13.900
- Soda HATSU rosemary grape \$13.900
- Canada Dry \$8.500
- Sodas \$8.900
- Tonic \$13.900

LEMONADES

- Natural \$10.900
- Coconut \$14.900
- Watermelon \$11.900
- Basil \$11.900
- Cherry \$11.900
- Strawberry \$11.900
- Lychee \$14.900
- Peppermint \$11.900

BEER

- Club Colombia \$14.900
- Stella Artois \$15.900
- Heineken x 330 \$12.900
- Aguila Light \$10.900
- BBC Cajica \$14.900
- BBC Monserrate \$14.900

WHISKY

Whisky Buchanan's 12

SHOT \$30.900 HALF BOTTLE \$205.900 BOTTLE \$391.900

Whisky Singleton

SHOT \$33.900 BOTTLE \$378.900

RUM

Medellín 8 años

SHOT \$16.900 HALF BOTTLE \$106.900 BOTTLE \$176.900

Quimbaya

SHOT \$14.900 BOTTLE \$139.900

TEQUILA

Centenario Reposado

SHOT \$28.900 BOTTLE \$211.900

AGUARDIENTE

Antioqueño azul

SHOT \$10.900 HALF BOTTLE \$67.900

GIN

Bulldog

SHOT \$36.900 BOTTLE \$370.900

Tanqueray

SHOT \$30.900 BOTTLE \$305.900

VODKA

Smirnoff

SHOT \$26.900 BOTTLE \$153.900

OTHERS

Cinzano Rosso

SHOT \$14.900

Campari

SHOT \$26.900

Aperol

SHOT \$14.900

SIDES

VEGETABLES

- Avocado \$6.900
- Basil \$3.900
- Artichoke \$10.900
- Red onion \$4.900
- Kale \$6.900
- Organic green mix \$4.500
- Mushrooms \$6.900
- Arugula \$6.900
- Uvalina tomato..... \$6.900
- Sun dried tomatoes..... \$7.900
- Kalamata olives..... \$7.900

CARBS

- Crispy chickpeas..... \$6.900
- Crispy lentils \$2.900
- Potato wedges \$9.900
- Quinoa \$7.900

NUTS AND SEEDS

- Flaked almonds \$6.900
- Dried cranberries \$6.900
- Pecans \$9.900
- Sunflower seeds \$4.500

PROTEINS

- Meatballs \$9.900
- Squid rings \$14.900
- Shrimps \$15.900
- Spanish chorizo \$9.900
- Falafel \$7.900
- Ham \$7.900
- Serrano ham \$12.900
- Prawns \$18.900
- Mussels \$6.900
- Pancetta \$10.900
- Turkey breast \$17.900
- Pepperoni \$8.900
- White fish \$26.900
- Chicken \$21.900
- Chicken in sauce \$9.900
- Salami \$9.900
- Salmon \$28.900
- Beef steak \$18.900
- Soppressata \$10.500

CHEESES

- Blue \$7.900
- Bocconcini \$6.900
- Burrata \$21.900
- Double cream \$8.500
- Feta \$13.900
- Parmesan \$6.900
- Ricotta..... \$6.900
- Stracciatella..... \$7.900

OTHERS

- Hummus \$7.900
- Pesto \$6.900
- Truffle oil \$4.500
- White dressing \$6.900
- Olivia dressing \$6.900
- Yogurt dressing \$6.900

TIPS WARNING

Consumers are informed that this establishment suggests a tip equivalent to 10% of the bill, which can be accepted, rejected, or modified at their discretion based on the service received. When requesting the bill, inform the attendant whether you want this amount included or not, or specify the tip amount you wish to give.

In this establishment, all tip proceeds are 100% allocated to our service staff. If you encounter any issues with the tip collection, contact the Superintendence of Industry and Commerce hotline to lodge a complaint: in Bogotá, dial 5920400 PBX: 5870000 Ext. 1190/1191, for the rest of the country, toll-free national line 018000-910165.



BY:
MysticFoods.