



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.

🌿	Olijven	6
	<i>Olives: natural & marinated</i>	
	Oesters (per stuk)	3.5 or 4.5
	<i>Oysters (per piece) choice of: raspberry vinaigrette or gratinated</i>	
🌿	Brood met dip	7.5
	<i>Bread with dip: Tuscan olive oil, peper and salt or sun-dried tomato tapenade</i>	
	Roodlof bagna cauda	8.5
	<i>Red Chicory bagna cauda: anchovy-based dipping sauce</i>	
🌿	Bruschetta (3st)	9.5
	<i>Tomato Basil</i>	
	<i>Add Jamon Serrano to your bruschetta</i>	+2.5
🌿	Caprese kroketjes (4st)	7.5
	<i>Caprese croquettes (4pcs): with basil mayonnaise</i>	
🌿	Oesterzwam kroketjes (4st)	7.5
	<i>Oyster mushroom croquettes (4pcs): with Parmesan cheese</i>	
🌿	Truffel kroketjes (4st)	9
	<i>Truffle croquettes (4pcs): with truffle mayonnaise</i>	
	Olive all’ascolana	8.5
	<i>Fried and stuffed (with veal and chicken thigh) olives with lime mayonnaise</i>	
	Frito misto	10
	<i>Fried shrimp and baby squid with lime mayonnaise</i>	
	Etagère di Oliva	16
	<i>5 different snacks served on an etagere, chef’s selection</i>	
	Charcuterie	19.5
	<i>Mediterranean sliced meats with olives and bread</i>	

🌿 Vegetarian



PASTA

🌿	Pasta pesto	12.5
	<i>Pesto and Parmesan cheese</i>	
🌿	Pasta Aglio e Olio	12.5
	<i>Olive oil, garlic, red pepper, Parmesan cheese and parsley</i>	
	Add shrimp to your pasta	+6
	Linguine al ragu	18
	<i>Beef stew, carrot, tomato, onion, red wine</i>	

From 12 PM

	Gegrilde artisjok roos	12.5
	<i>Grilled Artichoke Rose: tomatoes, peppers, almond sauce with bread</i>	
	Gevulde tomaat caprese style	13.5
	<i>Filled tomato caprese style: Burrata, pesto, pistachio and Parmesan cheese</i>	
	Gepofte aubergine	16
	<i>Roasted eggplant: baba ganoush, onion, garlic, olive oil and pomegranate seeds</i>	
	Burger van oesterzwam	17
	<i>Oyster mushroom burger: roasted red pepper chutney, sun dried tomato and little gem</i>	

VEG

	Polpette di vitello (2st)	10
	<i>Veal meatballs (2pcs): Italian tomato sauce and basil</i>	
	Mediterraanse kip	14.5
	<i>Mediterranean Chicken: lemon, garlic and bread</i>	
	Lamsgehakt spies (2st)	15.5
	<i>Lamb Kebab (2pcs): lemon yogurt and pearl couscous ras el hanout</i>	
	Ossenhaas	19
	<i>Tenderloin, choice of: gorgonzola sauce or sautéed mushrooms</i>	
	Bavette	19
	<i>Flank steak, olives-chimichurri and grilled zucchini</i>	
	Kalfstartare Tonnato	19
	<i>Veal tartare tonnato: tuna, tuna mayo, capers and pine nuts</i>	
	Kalfs sukade	19
	<i>Veal shoulder: 24 hours stewed veal shoulder with red porto sauce</i>	

From 12 PM



FISH

	Zeebaars	15.5
	<i>Sea bass: lemon caper sauce, tomato pesto and sun-dried tomato</i>	
	Gambas al Ajillo	16
	<i>Garlic, olive oil, ‘spicy’ peppers and bread</i>	
	Gambas ‘Nduja Picante	16
	<i>‘Nduja, Passata di Pomodoro and bread</i>	
	Gegrilde tonijn	17.5
	<i>Grilled tuna: antiboise of capers, tomato and olives</i>	
	Gebakken zalm met kruidenkorst	19
	<i>Baked salmon with herb crust: dill, parsley, lemon, spinach and garlic</i>	
	Coquilles paprika amandel saus	19
	<i>Scallops: tomato, bell peper, almond and chili oil</i>	

From 12 PM



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.

	Mediterraanse frites	5.5
	<i>Mediterranean fries: basil mayonnaise and Parmesan cheese</i>	
	Groene salade	6
	<i>Green Salad: little gem, vinaigrette and Parmesan cheese</i>	
	Courgette uit de oven	6
	<i>Oven-baked zucchini: Parmesan cheese</i>	
	Aardappelpartjes uit de oven	6
	<i>Oven-baked potato wedges: thyme and lime mayonnaise</i>	
	Parelcouscous	6
	<i>Pearl couscous: ras el hanout and raisins</i>	
	Brood met dip	7.5
	<i>Bread with dip: Tuscan olive oil, peper and salt or sun-dried tomato tapenade</i>	

SIDES

From 12 PM

Gelato Oliva <i>Vanilla ice cream with olive oil and black volcanic salt</i>	4.5
Affogato <i>Vanilla ice cream and espresso</i>	5.5
Cannoli pistache <i>Cannoli pistachio with vanilla ice cream and chocolate crumble</i>	9
Lemon curd taartje <i>Lemon Curd Tart: crispy crust, lemon curd, meringue and chocolate crumble</i>	9
Limoncello mousse <i>Bastogne crumble, pistachio and fresh fruit</i>	9.5
Barraquito <i>Coffee, licor 43, condensed milk and milk foam</i>	8.5
Espresso Martini <i>Espresso, vodka, kahlua and licor 43</i>	10

DESSERT

Gelato Oliva
Vanilla ice cream with olive oil and black volcanic salt
4.5



Kitchen opening hours
Mon & Tue 17:00 - 21:00
Wed & Sun 12:00 - 21:00

Kitchen opening hours
Thu, Fri & Sat 12:00 - 22:00



LUNCH

Wisselende soep <i>Soup of the season with bread</i>	8.5
✓ Griekse frittata <i>Greek Frittata filled 'omelet' with feta, spinach, tomato and olives</i>	12
Bacio mortadella burrata <i>Mortadella, burrata, fresh pesto, pistachio and little gem</i>	13.5
Bacio chorizo brie <i>Chorizo, brie, honey and little gem</i>	13.5
Bacio pollo picante <i>Chicken, sriracha mayonnaise and little gem</i>	13.5
✓ Bacio zucchini burrata <i>Zucchini, burrata, fresh pesto, pistachio and little gem</i>	13.5
Caesar salade <i>Little gem, chicken, egg, anchovies, Parma ham and dried black olive</i>	18

Lunch tot 17:00

✓ Vegetarian
Bacio is a type of light bread

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@baroliva.maastricht