

OLEA

MEDITERRAN GENIESSEN

The sound of this name conjures up Mediterranean delights: the term **OLEA** is a tribute to the cuisine and world-famous hospitality of this beautiful region. At the same time it is the botanical name for the gnarled and ancient olive trees of the Mediterranean region. They provide the exquisite oils which we use to prepare our dishes.

Specially selected for you: two Spanish olive oil specialities of exceptional quality – *extra vergine*.

They are produced in the family-run company *Valderrama* in the provinces of Toledo and Cordoba. The family has been dedicated to the production of this liquid gold that stands on our tables since the year 1853.

Picudo: The fruits are cold-pressed within one hour of harvesting and immediately bottled. This ensures that all the top-quality ingredients and the incomparable full-bodied taste are preserved. Thanks to its fine butter and nut aroma as well as its delicate bitter note, *Picudo* is perfectly suited to pasta, seafood dishes and raw beef.

Hojiblanca: This vibrant straw-coloured oil has a delicate fruitiness that tickles the palate with fine notes of grass and grapefruit. The aftertaste includes subtle nuances of banana, tomato and almonds. *Hojiblanca* is a mild oil that has no bitterness and is not too spicy and is therefore highly versatile.

Hotel Seedamm Plaza
8808 Pfäffikon SZ



WITH DRINKS

OLIVES

green Spanish olives and black Kalamata olives **G L V**

6

PARMESAN (DOP certified)

Parmigiano Reggiano matured for 14 months **G**

6

TAVOLATA

Tavolata is the most wonderful way of getting together to appreciate good food, drink wine, chat and enjoy the moment. The dishes we put together are placed in the middle of the table and everyone serves themselves according to their mood. We offer Tavolata for 4 persons or more.

Price per person:

62



ANTIPASTI

as an appetiser, to share or about 3 dishes per guest as a meal

VEGETABLES

OVEN-ROASTED BEETS

served lukewarm, with hummus, roasted hazelnuts, honey and coriander **G L**

14

VEGETABLE FRITTATA

served lukewarm, with yoghurt, herbs and pomegranate **G**

16

BRUSCHETTA

with Datterini tomatoes, basil, olive oil and garlic **L V**

13

TOMATO AND MOZZARELLA SALAD

with buffalo mozzarella from Campania, tomatoes and basil **G**

21

STEWED RADICCHIO ROSSO

served lukewarm, with orange balsamic jus, artichoke, spinach salad and aubergine caviar **G L V**

14

SEASONAL MIXED SALAD

with house dressing **G L**

12

GREEN SALAD

with house dressing **G L V**

9



ANTIPASTI

as an appetiser, to share or about 3 dishes per guest as a meal

MEAT

	<i>small</i>	<i>large</i>
OLEA TARTARE 100% CH beef with olive tapenade G L	24	29
MINCED VEAL BALLS <i>(perfect for sharing)</i> served warm in tomato sauce with feta cheese		17
CHICKEN BREAST SALAD <i>(depending on your appetite, is also enough for a main)</i> served lukewarm, with fennel, rocket, oranges and saffron G L		25

ANTIPASTI PLATTER

with cured Pioradoro ham from Leventina, Jamon Iberico Cebo, salami Finocchina IGP, buffalo mozzarella from Campania, Parmigiano Reggiano matured for 14 months, homemade antipasti vegetables and olive tapenade.

for 2 to 3 persons:

49

ANTIPASTI

as an appetiser, to share or about 3 dishes per guest as a meal

OUR SPECIALITIES

which can be ordered to accompany other dishes

FETA CHEESE served with olive oil, lemon zest and dried flower blossoms G	7
BUFFALO MOZZARELLA FROM CAMPANIA served with herb-infused oil G	9
CURED PIORADORO HAM from Leventina (TI), 50 g G L	14
JAMON IBERICO CEBO from Spain, 50 g G L	16



MAIN COURSES

PASTA

	<i>small</i>	<i>large</i>
CASARECCE CON CECCI homemade egg pasta with chickpeas, tomatoes, carrots, celery and sage L	18	23
SPAGHETTI CARBONARA spaghetti with smoked farmhouse bacon, egg yolk and cream	19	24
TAGLERINI AL TARTUFO <i>(for all truffle lovers)</i> homemade egg pasta served with truffle cream sauce	27	32
MAFFALDINE AL RAGU homemade egg pasta with beef bolognese	19	24



MAIN COURSES

PIZZA

We have a 48-hour dough process for a wholesome pizza, and use Fior di Latte mozzarella and San Marzano DOP-certified tomatoes from Campania for our sauce.

Available from 11:30 A.M. to 2:00 P.M. and from 6:00 P.M. to 10:00 P.M.

	<i>small</i>	<i>large</i>
OLEA <i>(what more could you want?)</i> tomatoes, buffalo mozzarella, cured Pioradoro ham from Leventina, truffle mascarpone, rocket and Datterini tomatoes	28	32
MARGHERITA tomatoes and mozzarella	13	17
DIAVOLA tomatoes, mozzarella, spicy salami, buffalo mozzarella and rocket	23	27
FUNGHI & PROSCIUTTO tomatoes, mozzarella, mushrooms and cooked ham	19	23
VERDURA tomatoes, mozzarella and grilled vegetables	19	23
CALZONE tomatoes, mozzarella, mushrooms, cooked ham and egg		25



MAIN COURSES

VEGETABLES

SHAKSHUKA

ragu made with tomatoes, bell peppers, leek, potatoes,
served with 2 poached eggs **G L**

20

MEDITERRANEAN OVEN VEGETABLES *(our vegan recommendation)*

with courgettes, chilli peppers, aubergines, carrots and
chickpeas, served with hummus and coriander **L V**

20

FISH

GAMBAS Y PULPO *(for those with wanderlust)*

sautéed jumbo prawns and octopus with tomatoes and parsley **G**

44

CONFIT OF COD FILLET

with olives, celery, raisins and saffron **G**

42

FRITTO MISTO

with fresh calamaretti, sepiolini and moscardine, served with aioli **L**

32

37



MAIN COURSES

MEAT

TAGLIATA DI MANZO *(just like in Italy!)*

grilled sliced "SwissPrimBeef" entrecôte,
served on a bed of rocket with Parmesan shavings **G**

48

VEAL CUTLET

300 g "SwissPrimVeal" quality, served with sage butter **G**

59

RHEINTALER BREAST OF CORN-FED POULARD

marinated with saffron, served with roasted honey hazelnuts **G L**

38

SIDE ORDERS

choose a side dish with each fish or meat dish; each additional dish CHF 7.00

LEAF SPINACH WITH ROASTED PINE NUTS **G**

7

ROASTED BEETS **G L V**

7

GREEN SALAD WITH HOUSE DRESSING **G L V**

7

HOMEMADE TAGLIERINI

7

ROSEMARY OVEN POTATOES **G L V**

7



DESSERTS

LEMON PARFAIT with mint and basil	12
HOMEMADE TIRAMISU <i>(perfect for sharing)</i>	12
PANNA COTTA with berry coulis G	10
OLEA ICE CREAM <i>(an unusual but delicious combination!)</i> homemade vanilla ice cream with a few drops of Spanish "Ocal" extra virgin olive oil from Valderrama. This is a particularly mild and fruity olive oil derived from the special Ocal olive variety. G	8
SWEET FINISH mini Grand Cru chocolate mousse with a coffee or espresso G	8
HOMEMADE CANTUCCI	5
with a coffee or espresso	8
with Vin Santo Tenuta Marchese Antinori	15

ICE CREAM AND SORBETS

ICE CREAM chocolate, vanilla, strawberry, mocha, caramel, nut	5
SORBETS blood orange, lemon, mango G L V	5
portion of cream G	2

- G** This recipe does not include any ingredients that contain gluten. However, unintentional trace elements cannot be completely ruled out. The side order of bread contains gluten.
- L** This recipe does not include any ingredients that contain lactose. However, unintentional trace elements cannot be completely ruled out.
- V** This recipe does not contain any meat or animal products (vegan). However, unintentional trace elements cannot be completely ruled out.

Please do not hesitate to ask any of our employees if you have questions about allergies or intolerances or visit the following link:



Fish and meat sources

Veal: Switzerland. **Pork:** Switzerland. **Beef:** Switzerland. **Chicken:** Switzerland. **Cooked ham:** Switzerland. **Pioradoro ham:** Switzerland. **Jamon iberico:** Spain. **Spicy salami:** Italy. **Salami finocchiona:** Italy. **Sardines:** Please ask our waiting staff (France or Portugal). **Jumbo prawns:** Vietnam. **Octopus:** FAO27 Spain. **Cod:** Island. **Calamaretti:** FAO34 East Middle Atlantic. **Sepiolini:** FAO071 West Pacific. **Moscardine:** FAO071 West Pacific.

All prices are in CHF, including VAT



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Join us!



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