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OLIVA

TAPAS ESPAÑOLAS

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Chef Franklin Becker Brings Lively Spanish Tapas to West Harlem With New Restaurant, Oliva

Renowned chef **Franklin Becker** will be celebrating the opening of his full-service Spanish tapas restaurant **Oliva** on Tuesday, September 28. Located adjacent to [Manhattanville Market](#) within Columbia University's Jerome L. Greene Science Center, the new restaurant concept provides a fun, engaging culinary showcase for classic and innovative Spanish tapas in the heart of West Harlem.

Providing a mix of traditional Spanish dishes alongside creative reimaginations, Oliva offers a diverse and intriguing menu to share, connect, and enjoy - whether over a selection of tapas complemented by drinks, or a full sit-down meal. A collaboration between Chef Becker and Chef de Cuisine, Chris Strelnick, the menu begins with **Embutidos** (cured meats) selections of Jamon, Chorizo and Salchichon, various **Queso** including goat, sheep, and cow, and **Frio y Ambiente**; with highlights including **Atun Crudo** of raw tuna, capers, olives, and citrus, **Montaditos** - mini tartines - and the **Huevos Diabólicos** - Chef Becker's spin on deviled eggs, topped with the traditional flavors of peppers and anchovies. The **Calida y Caliente** section offers even more variety, such as the selection of **Croquetas** filled with chorizo, Serrano ham, or salt cod, seafood plates such as **Gambas Al Ajillo**, and **Chorizo Al Vino**.

At Oliva, the menu exhibits a unique spin on paella. The **Soccarat** begins with paella base cooked traditionally before cutting out a portion, pan-frying the outside to crisp, and topping with additional seafood and salsa verde - the result is creamy and crispy, offering bursts of classic flavor notes. Additional plates to note are **Arrachera** with Cabrales cheese and onions and Chef Becker's twist on **Pollo Con Salsa Pimiento**, chicken with pepper sauce that utilizes both pureed and whole peppers as well as Marcona almonds. Showstoppers include **Calamar ala Espetada** with olives, potatoes, peppers, and salsa verde, and the **Pulpo Gallego ala Espetada**, with potatoes, peppers and onions - both served on a hanging espetada hook for stunning table presentation. The **Cerdo Presa** uses acorn-fed Ibérico de Belotta pork shoulder, cooked medium rare and highlighted with romesco sauce. Throughout the menu, only premium-level, traditional brands from Spain including Cinco Jotas, Ibéricos COVAP, and Redondo Iglesias are used.

Oliva's beverage menu highlights a range of curated Spanish inspirations in both wine and spirits, as well as beers from a handful of local breweries throughout New York. Five draft lines, along with bottles, provide beer, cider, and seasonal sangria on tap. The wine list, showcasing select Spanish regions, offers

by-the-glass and bottles of Sparkling, Red, White, Rosé, Dry Sherry, and Sweet. In addition to sourcing the selection of wines, the esteemed **Eamon Rockey** (Betony and atera etc.) developed the cocktail menu. A few to note include **Pisco Punch** with Caravedo Pisco, pineapple, citrus, and cava, **Oliva's Sangria**, a house signature with rosé, blanco tequila, Rockey's Liqueur, and Bruto Americano, the Sherry Cobbler with Amontillado sherry, white rum, and herbal liqueur, as well as **In & Out** with Finger Lakes Distilling Gin, sweet vermouth, and Forthave RED.

Approachable, spirited, and fun, Oliva welcomes guests in with floor to ceiling windows and a lively open atmosphere. Lofty indoor seating options include 11 seats at the bar, 76 seats via individual tables and welcoming booths, as well as the weather-permitting outdoor patio area that seats 32. Live music, performed by local musicians and talent, will be hosted twice a month.

Oliva's hours will be 5-10PM Tuesday through Thursday, 5-11PM Friday and Saturday, and 5-10PM Sundays with lunch service to follow at a later date.