



RISTORANTE L'OLIVO

ANACAPRI

at

A L M A H A R A

*"My idea of kitchen is inspired by simple principles.
I wish you an intense journey to authentic flavours of this island and of the Mediterranean,
home of emotions and awesomeness, where I grew up".*

Menù Degustazione

*Tasting Menu **

Alla Scoperta della Cucina di Andrea

Discovering Andrea's Kitchen

5 Portate/Courses AED 1200

Polpo alla Griglia *Grilled Octopus* (G, SF, E)

Melanzane, Cipollotti e Peperoncini Verdi

Eggplants, Spring Onions and Green Peppers

Tagliolini al Limone *Lemon Tagliolini* (G, E, D, SF)

Gamberi Rossi, Burrata, Foglia d'Ostrica e Salicornia

Red Prawns, Burrata Cheese, Oyster Leaf and Glasswort

Risotto al Pomodoro *Tomato Risotto* (G, D, N)

Pesto di Basilico, Ricciola e Crostoni

Basil Pesto, Amberjack and Crutons

Orata *Gilthead* (N, D, SF)

Caponata di Verdure e Salsa Mediterranea

Assorted Stewed Vegetables and Mediterranean Sauce

Amarena e Pistacchio *Amarena Cherry and Pistachio* (N, G, E, D)

Gelato al Pistacchio, Sfera all'Amarena e Sorbetto alla Ciliegia

Pistachio Ice Cream, Amarena Cherry Sphere and Cherry Sorbet

Wine Pairing AED 900 per person

Menù Degustazione

Tasting Menu *

Alla Scoperta della Cucina di Andrea

Discovering Andrea's Kitchen

3 Portate/Courses AED 590

Crema di Pomodoro *Tomato Cream Soup* (G, D, N)

Ricotta e Pesto di Basilico

Ricotta Cheese and Basil Pesto

Or

Tartare di Tonno Rosso *Red Tuna Tartare* (G, D)

Avocado, Uova di Salmone, Basilico e Crema di Mozzarella

Avocado, Salmon Roes, Basil and Mozzarella Cream

Calamarata ai Frutti di Mare *Seafood Calamarata* (G, SF, D)

Astice, Seppia, Triglia e Prezzemolo

Lobster, Cuttlefish, Red Mullet and Parsley

Or

Spigola *Sea Bass* (SF, D)

Friarielli, Aglio e Peperoncino

Bitter Neapolitan Spinach, Garlic and Chili Pepper

Amarena e Pistacchio *Amarena Cherry and Pistachio* (N, G, E, D)

Gelato al Pistacchio, Sfera all'Amarena e Sorbetto alla Ciliegia

Pistachio Ice Cream, Amarena Cherry Sphere and Cherry Sorbet

Or

Babà Tradizionale *Traditional Babà* (A, D, G, E)

Chantilly alla Vaniglia, Arancia Uvetta e Limone Canditi

Vanilla Chantilly, Candied Orange, Raisin and Lemon

We Support 'Farm To Table' Where Possible To Support Local Businesses And Reduce Carbon Footprint

(E) Egg (D) Dairy (N) Nuts (G) Gluten (SS) Sesame Seeds (S) Soya Beans (V) Vegetarian (GF) Gluten Free (SF) Shellfish * Half Board Supplement, ** Not includes in Half Board
All Prices Are In UAE Dirhams And Inclusive Of 7% Municipality Fees, 10% Service Charge And Value Added Tax. Please Inform Us Of Any Allergies Or Dietary
Requirements Before Ordering, We Would Be Happy To Assist You In Choosing Suitable Foods Or Prepare A Dish That Meets Your Specific Requirements.

Vegetarian/vegan menus available upon request.  Locally Sourced  Certified Sustainable

Antipasti Starters

Caviaie Caviar Selection 50gr ** (G, D)	
Beluga	2600
Sevruga	1200
Oscietra Imperial	1200
Ostriche Gillardeau n°3 Oysters **	
6 pz / pcs	350
12 pz / pcs	700
Crudo di Mare Assorted Raw Fish** (SF)	700
Scampi, Gamberi Rossi, Capesante, Tonno, Ricciola, Seppie ed Ostriche <i>Langoustines, Red Prawns, Sea Scallops, Tuna, Amberjack, Cuttlefish and Oysters</i> Per 2 persone / For 2 people	
Tartare di Tonno Rosso Red Tuna Tartare (G, D)	350
Avocado, Uova di Salmone, Basilico e Crema di Mozzarella <i>Avocado, Salmon Roes, Basil and Mozzarella Cream</i>	
Gamberi Carabineros Crudi Raw Carabineros Prawns * (G, D, N, SF)	390
Asparagi Verdi, Gel di Limone e Quinoa <i>Green Asparagus, Lemon Gel and Quinoa</i>	
Scampi Langoustines * (SF, D)	390
Mais e Brodo di Scampi <i>Sweet Corn and Langoustines Consommé</i>	
Polpo alla Griglia Grilled Octopus (G, SF, E)	350
Melanzane, Cipollotti e Peperoncini Verdi <i>Eggplants, Spring Onions and Green Peppers</i>	
Crema di Pomodoro Tomato Cream Soup (G, D, N)	200
Ricotta e Pesto di Basilico <i>Ricotta Cheese and Basil Pesto</i>	

Primi

First Courses



- Risotto al Pomodoro** *Tomato Risotto* (G, D, N) **350**
Pesto di Basilico, Ricciola e Crostoni
Basil Pesto, Amberjack and Crutons
-   **Ravioli di Granchio Blu** *Blue Crab Ravioli* * (G, E, D, SF) **370**
Ricotta al Timo, Consommé, Cipolla Rossa, Caviale Oscietra
Thyme Flavoured Ricotta Cheese, Consommé, Red Onion, Oscietra Caviar
- Calamarata ai Frutti di Mare** *Seafood Calamarata* * (G, SF, D) **390**
Astice, Seppia, Triglia e Prezzemolo
Lobster, Cuttlefish, Red Mullet and Parsley
-   **Spaghettoni alle Vongole** *Spaghettoni with Clams* (G, SF) **350**
Vongole d'Origine Locale, Zucchine, Menta e Concassé di Pomodoro
Locally Sourced Clams, Zucchini, Mint and Tomato Concassé
- Tagliolini al Limone** *Lemon Tagliolini* * (G, E, D, SF) **390**
Gamberi Rossi, Burrata, Foglia d'Ostrica e Salicornia
Red Prawns, Burrata Cheese, Oyster Leaf and Glasswort

Secondi

Main Courses

- Spigola Sea Bass** * (SF, D) **550**
Friarielli, Aglio e Peperoncino
Bitter Neapolitan Spinach, Garlic and Chili Pepper
- Orata Gilthead** (N, D, SF) **420**
Caponata di Verdure e Salsa Mediterranea
Assorted Stewed Vegetables and Mediterranean Sauce
-   **Triglia Locale** *Local Red Mullet* * (D, G) **450**
Ricotta d'Origine Locale, Olive Taggiasche, Acciughe e Scarola
Locally Sourced Ricotta Cheese, Black Olives, Anchovies and Escarole
- Astice Blu** *Blue Lobster* * (D, E, SF) **550**
Zucca, Arancia, Sedano e Crema al Dragoncello
Pumpkin, Orange, Celery and Tarragon Cream
- Rombo Turbot** ** (A, D, G) **1200**
Patate Fondenti, Tartufo Nero e Carciofi
Confit Potatoes, Black Truffle and Artichokes
Per 2 persone / For 2 people

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Dolci e Formaggi

Desserts and Cheese

Babà Tradizionale <i>Traditional Babà</i> (A, D, G, E) Chantilly alla Vaniglia, Arancia Uvetta e Limone Canditi <i>Vanilla Chantilly, Candied Orange, Raisin and Lemon</i>	120
Soufflé al Cioccolato <i>Chocolate Soufflé</i> (D, N, E) Cioccolato Madong 70%, Sale Maldon, Fave di Cacao e Gelato di Mais Tostato <i>Chocolate Madong 70%, Maldon Salt, Cocoa Nibs and Roasted Corn Ice Cream</i>	120
Nocciola, Ricotta e Limone <i>Hazelnut, Ricotta and Lemon</i> (D, N, G, E) Gavotte Croccanti, Gel al Limone d'Amalfi, Ricotta e Gelato alla Nocciola <i>Crispy Gavotte, Amalfi Lemon Confit, Ricotta Cheese and Hazelnut Ice Cream</i>	120
Frutti di Bosco, Riso e Sakura <i>Wild Berries, Rice and Sakura</i> (N) Sakura, Confit di Lamponi e Crema alle Mandorle <i>Sakura, Raspberry Confit and Almond Chantilly</i>	120
Amarena e Pistacchio <i>Amarena Cherry and Pistachio</i> (N, G, E, D) Gelato al Pistacchio, Sfera all'Amarena e Sorbetto alla Ciliegia <i>Pistachio Ice Cream, Amarena Cherry Sphere and Cherry Sorbet</i>	120
Selezione di Formaggi Italiani (G, N, D) <i>Selection of Italian Cheeses</i>	190

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