



# RISTORANTE L'OLIVO

ANACAPRI

at

A L M A H A R A

*Hailing from the picturesque Island of Ischia, Chef Andrea Migliaccio draws endless inspiration from the vibrant tapestry of Mediterranean Cuisine, now showcased at the heart of L'Olivo in Al Mahara.*

*Named after the enchanting "golden oyster shell" and set against a backdrop of a breathtaking aquarium, Al Mahara promises a culinary journey like no other, spotlighting the epitome of Italian seafood excellence.*

*Guided by the cherished memories and teachings of his beloved grandmother, Tina, Chef Andrea Migliaccio invites you to embark on a profound exploration of the authentic flavours of the Mediterranean. It's a voyage home to a realm of emotions and wonders, where every dish reflects the rich tapestry of his upbringing.*

## Italian Classic Cocktails

### *Sour*

<b>Disaronno Sour</b> <i>Disaronno, Lemon, Foamee</i>	<b>120</b>
<b>Italian Sour</b> <i>Aperol, Gin, Lemon, Foamee</i>	<b>125</b>
<b>George Sour</b> <i>Tanqueray Gin, Lime, Olive Oil, Basil Oil, Foamee</i>	<b>125</b>

## L'Olivo Signature Mocktails

<b>Les Fleurs</b>	<b>70</b>
<i>Non-Alcoholic Gin, Hibiscus Infusion, Lychee Puree, Lime Juice, Rose Syrup</i>	
<b>Sainte Paloma</b>	<b>70</b>
<i>Non-Alcoholic Rum, Grapefruit Juice, Lemon Juice, Honey</i>	
<b>Il Bacio</b>	<b>70</b>
<i>Non-Alcoholic Gin, Apple Juice, Lemon Juice, Strawberry Puree, Foamee</i>	
<b>Jasmin Spritz</b>	<b>70</b>
<i>Jasmin Infusion, Lemon Juice, Soda Water</i>	
<b>Sea Breeze</b>	<b>70</b>
<i>Cucumber Slices, Basil Leaves, Lime Juice, Soda Water</i>	

## Spirits and Digestives

<b>Cognac</b>	<b>Single</b>	<b>Double</b>
<i>Hennessy VSOP</i>	120	200
<i>Hennessy XO</i>	240	450
<i>Hennessy Paradise</i>	800	1500
<i>Louis XIII</i>	2650	3800
<b>Blended Whisky</b>		
<i>Johnnie Walker Black Label, Scotland</i>	90	170
<i>Nikka From The Barrel, Japan</i>	120	200
<i>Hibiki Harmony, Japan</i>	130	210
<i>Teeling Small Batch, Ireland</i>	160	300
<i>Johnnie Walker Blue Label, Scotland</i>	300	490
<b>Single Malt Whisky</b>		
<i>Michter's Rye, USA</i>	120	90
<i>Laphroaig 10 Years, Scotland</i>	110	170
<i>Michter's Bourbon, USA</i>	120	190
<i>Macallan 12 Years, Scotland</i>	140	240
<i>Oban 14 years, Scotland</i>	150	260
<i>Macallan 18 Years, Scotland</i>	300	480
<i>Macallan 25 Years, Scotland</i>	980	1550

## Spirits and Digestives

<b>Tequila</b>	<b>Single</b>	<b>Double</b>
<i>Casamigos Blanco, Mexico</i>	100	190
<i>Patron Silver, Mexico</i>	110	160
<i>Clase Azul Reposado, Mexico</i>	210	370
<i>Don Julio 1942, Mexico</i>	350	650
<b>Mezcal</b>		
<i>Del Maguey Vida, Mexico</i>	90	140
<b>Vodka</b>		
<i>Russian Standard Original, Russia</i>	80	120
<i>Haku, Japan</i>	90	150
<i>Grey Goose, France</i>	120	180
<i>Belvedere, Poland</i>	120	180
<i>Beluga Gold, Russia</i>	170	320
<b>Gin</b>		
<i>Tanqueray 10, England</i>	110	170
<i>Star of Bombay, England</i>	110	170
<i>Gin Mare, Spain</i>	110	170
<i>Hendrick's, England</i>	110	170
<i>Monkey 47, Germany</i>	170	240
<b>Rum</b>		
<i>Bacardi 8 Years, Cuba</i>	90	150
<i>Zacapa 23 Years, Guatemala</i>	120	200
<i>Appleton Estate 21 Years, Jamaica</i>	240	450
<b>Pisco</b>		
<i>Lapostolle</i>	85	125

## Spirits and Digestives

<b>Port</b>	<b>Single</b>	<b>Double</b>
<i>Taylor's Tawny 20 Years</i>	---	180
<b>Amaro</b>		
<i>Amaro Nonino, Italy</i>	50	90
<i>Fernet Branca</i>	---	60
<b>Grappa</b>		
<i>Tremontis, Sardegna</i>	40	70
<i>Bottega Alex, Veneto</i>	50	90
<i>Nonino Chardonnay, Friuli</i>	60	110
<i>Nonino Moscato, Friuli</i>	70	130
<i>Tignanello, Tuscany</i>	80	150
<i>Zenato Grappa di Amarone, Veneto</i>	90	175
<b>Liqueurs</b>		
<i>Luxardo Maraschino</i>	60	110
<i>Sambuca, Italy</i>	80	130
<i>Disaronno, Italy</i>	80	140
<i>Bailey's, Ireland</i>	80	140
<i>Frangelico, Italy</i>	90	140

## Beer & Cider

<b>Asahi Dry, Japan 330 ml</b>	<b>70</b>
<b>Peroni, Italy 330 ml</b>	<b>70</b>
<b>Moretti, Italy 330 ml</b>	<b>70</b>
<b>Heineken, Netherlands 330 ml</b>	<b>70</b>
<b>Corona Extra, Mexico 355 ml</b>	<b>70</b>
<b>Noam, Germany 340ml</b>	<b>70</b>
<b>Brewdog Punk IPA, Scotland 330 ml</b>	<b>70</b>
<b>Thatchers Gold Cider, England 500 ml</b>	<b>80</b>
<b>Erdinger Weissbier, Germany 500 ml</b>	<b>80</b>

## Soft Drink

### Soft drinks:

<i>Coca Cola, Sprite, Orange Fanta</i>	<b>40</b>
<i>Tonic Water, Ginger Ale</i>	<b>38</b>
<b>Red Bull / Red Bull Sugar Free</b>	<b>60</b>
<b>Bellino</b>	<b>80</b>
<b>Gold Emotion</b>	<b>120</b>

## Newby Premium Tea Selection

### **Black Teas** **49**

*English Breakfast*

*Earl Grey*

*Chocolate*

*Darjeeling*

*Masala Chai*

### **Green Teas** **49**

*Moroccan Mint*

*Green Sencha*

*Jasmine Pearls*

### **White Tea** **49**

*Silver Needle*

### **Tisane and Herbal Infusion** **49**

*Elderflower and Lemon*

*Ginger and Lemon*

*Rooibos Tiramisu*

## **Local Tea Selection**

*My Farm Dubai is a sustainable agriculture venture that promotes the growth and sale of fresh, organic produce in UAE.*

### **Peppermint**

*Organic peppermint is hand-harvested at the peak of freshness, ensuring that every leaf retains its vibrant flavour and potent properties.*

*The essential oils in peppermint, particularly menthol, are celebrated for their soothing effects on the digestive system and their ability to enhance mental clarity and focus.*

### **Chamomile**

*Hand-harvested chamomile allows us to select only the finest flowers, which are then naturally dried.*

*This gentle process preserves the delicate flavours and therapeutic qualities of the chamomile flowers. Renowned for its calming properties, chamomile is often used to promote relaxation and improve sleep quality. It is rich in antioxidants and may help alleviate digestive issues and reduce inflammation, making it a cherished staple in herbal remedies.*



## Coffee Selection

<b>Espresso</b>	<b>45</b>
<b>Macchiato</b>	<b>45</b>
<b>Double Espresso</b>	<b>50</b>
<b>Americano</b>	<b>50</b>
<b>Cappuccino</b>	<b>50</b>
<b>Flat White</b>	<b>55</b>
<b>Caffe Latte</b>	<b>55</b>
<b>Mochaccino</b>	<b>60</b>