



RISTORANTE L'OLIVO

ANACAPRI

at

AL MAHARA

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.

Menù Le Specialità dell'Olivo *

L'Olivo's Signature Menu:

7 Portate/Courses AED 990

AED 900 Wine Pairing

Tartare di Tonno Rosso *Red Tuna Tartare (D, R, CS)*

Avocado, Uova di Salmone, Basilico e Crema di Mozzarella

Avocado, Salmon Roes, Basil and Mozzarella Cream

Capesante Grigliate *Grilled Scallops (SF, N, D)*

Variazione di Funghi, Aglio Nero, Fichi, e Salsa di Castagne Arrostate

Seasonal Mushrooms, Black Garlic, Figs, and Roasted Chestnut Sauce

Spigola *Sea Bass (SF, D)*

Friarielli, Aglio e Peperoncino

Bitter Neapolitan Spinach, Garlic and Chili Pepper

Eliche con Pesci di Scoglio *Seafood Eliche (SF, D)*

Astice, Seppia, Triglia e Prezzemolo

Lobster, Cuttlefish, Red Mullet and Parsley

Agnello e Carote *Lamb and Carrots (D, E, SE)*

Mayonese piccante, zenzero, riso soffiato e curry

Spicy mayo, ginger, puff rice and curry

Sorbetto a Limone ed erbe *Lemon Sorbet and Herbs (N, D)*

Mandorle Tostate, Pesto al Dragoncello e Spuma di Yogurt

Toasted Almond, Tarragon Pesto, and Yogurt Mousse

Miele e Limone *Honey and Lemon (D, N, E, LS)*

Polline d'Ape, Miele, Limone e Gelato Al Miele

Bee Pollen, Honey, Lemon and Honey Ice Cream

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(LS) Locally Sourced (CS) Certified Sustainable.

* 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

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Vegetarian/Vegan Menus available upon request.

Menù Il Contadino *

Farmer Tasting Menu

7 Portate/Courses AED 790
AED 900 Wine Pairing

L'Orto The Garden (V, S, LS, GF, R)
Selezione di verdure cotte e crude con tartufo nero
Selection of raw and cooked vegetables with black truffle

Tagliolini al Limone Lemon Tagliolini (D, E)
Burrata, Foglia d' Ostrica, Salicornia
Burrata, Oyster Leaf, Glasswort

Risotto al Pecorino Risotto Pecorino Cheese (GF, D)
Cicoria e Zafferano
Chicory and Saffron

Ravioli Capresi (D)
Caciotta, Salsa di Pomodorini e Basilico
Caciotta Cheese, Vine Tomato Sauce and Basil

Verdure, Santoreggia e Mango Vegetables, Savory and Mango (D, E)
Cipolle Caramellate, Porro, Lampone, Yogurt e Senape
Caramelised Onion, Leeks, Raspberry, Yogurt and Mustard

Sorbetto a Limone ed erbe Lemon Sorbet and Herbs (N, D)
Mandorle Tostate, Pesto al Dragoncello e Spuma di Yogurt
Toasted Almond, Tarragon Pesto, and Yogurt Mousse

Frutti Di Bosco, Riso e Sakura Raspberry, Rice and Sakura (GF, N, VG)
Sakura, Confit di Lamponi e Crema alle Mandorle
Sakura, Raspberry Confit and Almond Chantilly

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Crudo di Pesce in Condivisione

Caviaie <i>Caviar Selection 50gr ** (D, R, E)</i>	
<i>Beluga</i>	2600
<i>Sevruga</i>	1200
<i>Oscietra Imperial</i>	1200
Ostriche Gillardeau n°3 Oysters ** (GF, SF, R, D)	
<i>6 pz / pcs</i>	350
<i>12 pz / pcs</i>	700
Crudo di Mare Assorted Raw Fish** (SF, R, D)	700
<i>Scampi, Gamberi Rossi, Capesante, Tonno, Ricciola, Seppie ed Ostriche</i>	
<i>Langoustines, Red Prawns, Sea Scallops, Tuna, Amberjack, Cuttlefish and Oysters</i>	
<i>Per 2 persone / For 2 people</i>	

Antipasti

Tartare di Tonno Rosso <i>Red Tuna Tartare (D, R, E, CS)</i>	290
<i>Avocado, Uova di Salmone, Basilico e Crema di Mozzarella</i>	
<i>Avocado, Salmon Roes, Basil and Mozzarella Cream</i>	
Scampo <i>Langoustine * (SF, D, E)</i>	310
<i>Carote, Asparagi, Agrumi, Mandorle, Caffè e Dragoncello</i>	
<i>Carrot, Asparagus, Citrus, Almond, Coffee and Tarragon</i>	
Capesante Grigliate <i>Grilled Scallops (SF, N, D)</i>	290
<i>Variazione di Funghi, Aglio Nero, Fichi, e Salsa di Castagne Arrostate</i>	
<i>Seasonal Mushrooms, Black Garlic, Figs, and Roasted Chestnut Sauce</i>	
Coniglio <i>Rabbit (D)</i>	240
<i>Carciofi, olive taggiasche, verdure e salsa alla cacciatora</i>	
<i>Artichoke, Black Olives, Pickled Vegetables and Cacciatora sauce</i>	
Crema di Pomodoro <i>Tomato Cream Soup (D, N)</i>	190
<i>Ricotta e Pesto di Basilico</i>	
<i>Ricotta Cheese and Basil Pesto</i>	
L'Orto <i>The Garden (V, S, LS)</i>	210
<i>Selezione di verdure cotte e crude con tartufo nero</i>	
<i>Selection of raw and cooked Vegetables with Black Truffle</i>	

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Primi

Risotto al Pecorino <i>Risotto Pecorino Cheese (GF, D, E)</i> Vitello da Latte, Cicoria e Zafferano <i>Milk Fed Veal, Chicory and Saffron</i>	280
Tortelli di Granchio Blu <i>Blue Crab Tortelli * (E, D, SF, R, LS)</i> Ricotta al Timo, Bisque, Cipolla Rossa, Caviale Oscietra <i>Thyme Flavoured Ricotta Cheese, Bisque, Red Onion, Oscietra Caviar</i>	320
Eliche con Pesci di Scoglio <i>Seafood Eliche * (SF, D)</i> Astice, Seppia, Triglia e Prezzemolo <i>Lobster, Cuttlefish, Red Mullet and Parsley</i>	320
Spaghettoni alle Cozze <i>Mussels Spaghettoni (D,N,SF)</i> Peperoncini Verdi, Menta, Parmigiano e Taralli Napoletani <i>Friggitelli Pepper, Mint, Parmesan Cheese and Neapolitan Taralli</i>	280
Ravioli Capresi <i>(D)</i> Caciotta, Salsa di Pomodorini e Basilico <i>Caciotta Cheese, Vine Tomato Sauce and Basil</i>	210
Tagliolini al Limone <i>Lemon Tagliolini * (E, D, SF, R)</i> Gamberi Rossi, Burrata, Foglia d'Ostrica e Salicornia <i>Red Prawns, Burrata Cheese, Oyster Leaf and Glassworth</i>	310

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Secondi

Spigola Sea Bass * (SF, D) Friarielli, Aglio e Peperoncino Bitter Neapolitan Spinach, Garlic and Chili Pepper	420
Triglia Locale Local Red Mullet (D, LS) Ricotta d'Origine Locale, Olive Taggiasche, Acciughe e Scarola Locally Sourced Ricotta Cheese, Black Olives, Anchovies and Escarole	360
Astice Blu Blue Lobster * (D, E, SF) Riso Artemide, Mela Verde, Basilico e Finocchio Artemide Rice, Green Apple, Basil, Fennel	460
Agnello e Carote Lamb and Carrots * (D, E, SE) Mayonese Piccante, Zenzero, Riso Soffiato e Curry Spicy Mayo, Ginger, Puff Rice and Curry	360
Verdure, Santoreggia e Mango Vegetables, Savory and Mango (D, E) Cipolle Caramellate, Porro, Lamponi, Yogurt e Senape Caramelised Onion, Leeks, Raspberry, Yogurt and Mustard	250
Rombo Turbot ** (D) Patate Fondenti, Tartufo Nero e Carciofi Confit Potatoes, Black Truffle and Artichokes Per 2 persone / For 2 people	820

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Dolci

Babà Tradizionale <i>Traditional Babà (D, E)</i> Chantilly alla Vaniglia, Arancia Uvetta e Limone Canditi <i>Vanilla Chantilly, Candied Orange, Raisin and Lemon</i>	95
Cioccolato e Grano Saraceno <i>Chocolate and Buckwheat (D, N, E, GF)</i> Gelato di Grano Saraceno e Cioccolato Madong 70% <i>Buckwheat Ice Cream and Madong 70% Chocolate</i>	95
Miele e Limone <i>Honey and Lemon (D, N, E, LS)</i> Polline d'Ape, Miele, Limone e Sorbetto all'Eucalipto <i>Bee Pollen, Honey, Lemon and Eucalyptus Sorbet</i>	95
Fichi e Pane <i>Figs and Bread (D, E, LS)</i> Marmellata di Fichi, Succo di Ribes Neri, Meringa e Gelato di Yogurt <i>Figs Marmalade, Blackcurrants Juice and Yoghurt Ice Cream</i>	95

Formaggi

Selezione di Formaggi Italiani <i>(N, D)</i> <i>Selection of Italian Cheeses</i>	125
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