



# RISTORANTE L'OLIVO

ANACAPRI

at

AL MAHARA

*Chef Andrea Migliaccio, inspired by the picturesque island of Ischia and the cherished teachings of his grandmother Tina, brings the essence of Mediterranean cuisine to life.*

*Set in the breathtaking “golden oyster shell” with a stunning aquarium backdrop, Al Mahara offers a culinary journey spotlighting the finest Italian seafood. Each dish is a reflection of Chef Andrea’s heritage, crafted to evoke emotions, wonder, and the authentic flavors of the Mediterranean.*

ANDREA  MIGLIACCIO



• MENÙ LE SPECIALITÀ DELL'OLIVO \* •  
*L'OLIVO'S SIGNATURE MENU*

*7 Portate/Courses AED 990*  
*Wine Pairing . AED 900*



TARTARE DI TONNO ROSSO - *Red Tuna Tartare* <sup>(D, R, E, CS)</sup>

*Avocado, Uova di Salmone, Basilico e Crema di Mozzarella*  
*Avocado, Salmon Roes, Basil and Mozzarella Cream*



CAPESANTE AFFUMICATE - *Smoked Scallops* <sup>(SF, N, D)</sup>

*Topinambur, Aglio Nero, Finger Lime e Salsa di Nocciole*  
*Jerusalem Artichokes, Black Garlic, Finger Lime and Hazelnuts Sauce*



TAGLIOLINI AL LIMONE - *Lemon Tagliolini* <sup>(E, D, SF, R)</sup>

*Gamberi Rossi, Burrata, Foglia d'Ostrica e Salicornia*  
*Red Prawns, Burrata Cheese, Oyster Leaf and Glasswort*



SPIGOLA - *Sea Bass* <sup>(SF, D)</sup>

*Friarielli, Aglio e Peperoncino*  
*Bitter Neapolitan Spinach, Garlic and Chili Pepper*



AGNELLO E CAROTE - *Lamb and Carrots* <sup>(D, E, SE)</sup>

*Mayonese Piccante, Zenzero, Riso Soffiato e Curry*  
*Spicy Mayo, Ginger, Puff Rice and Curry*



SORBETTO AL LAMPONE ED ERBE - *Raspberry Sorbet and Herbs* <sup>(N, D, E)</sup>

*Mandorle Tostate, Pesto al Dragoncello e Spuma di Yogurt*  
*Toasted Almonds, Tarragon Pesto, and Yogurt Mousse*



MIELE E LIMONE - *Honey and Lemon* <sup>(D, N, E, LS)</sup>

*Polline d'Ape, Miele, Limone e Sorbetto all'Eucalipto*  
*Bee Pollen, Honey, Lemon and Eucalyptus Sorbet*

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*Nuts(N) Sesame(SE) Gluten Free(GF) Shellfish(SF) Dairy(D) Egg(E) Soy(S) Vegan(VG) Raw food(R) Pork(P) Locally Sourced (LS) Certified Sustainable(CS)*

*\* 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.*

• MENÙ IL CONTADINO \* •  
*FARMER TASTING MENU*

*7 Portate/Courses . AED 790*  
*Wine Pairing . AED 900*



L'ORTO - *The Garden* <sup>(V, S, LS, R)</sup>

Selezione di verdure cotte e crude con tartufo nero  
*Selection of raw and cooked vegetables with black truffle*



TAGLIOLINI AL LIMONE - *Lemon Tagliolini* <sup>(D, E)</sup>

Burrata, Foglia d' Ostrica, Salicornia  
*Burrata, Oyster Leaf, Glasswort*



RISOTTO AL PECORINO - *Pecorino Cheese Risotto* <sup>(GF, D)</sup>

Cicoria e Zafferano  
*Chicory and Saffron*



RAVIOLI CAPRESI <sup>(D)</sup>

Caciotta, Salsa di Pomodorini e Basilico  
*Caciotta Cheese, Vine Tomatoes Sauce and Basil*



VERDURE E SANTOREGGIA - *Vegetables and Savory* <sup>(D, E)</sup>

Cipolle Caramellate, Porro, Lampone, Yogurt e Senape  
*Caramelised Onion, Leeks, Raspberry, Yogurt and Mustard*



SORBETTO A LIMONE ED ERBE - *Lemon Sorbet and Herbs* <sup>(N, D, E)</sup>

Mandorle Tostate, Pesto al Dragoncello e Spuma di Yogurt  
*Toasted Almonds, Tarragon Pesto, and Yogurt Mousse*



LAMPONE, RISO E SAKURA - *Raspberry, Rice and Sakura* <sup>(GF, N, VG)</sup>

Sakura, Confit di Lamponi e Crema alle Mandorle  
*Sakura, Raspberry Confit and Almond Chantilly*

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• CRUDO DI PESCE IN CONDIVISIONE •



CAVIALE - *Caviar Selection 50gr* \*\* (D, R, E)

Beluga 2600

Sevruga 1200

Oscietra Imperial 1200

OSTRICHE - *Gillardeau n°3 Oysters* \*\* (GF, SF, R, D)

6 pz / pcs 350

12 pz / pcs 700

CRUDO DI MARE - *Assorted Raw Fish* \*\* (SF, R, D)

700

Scampi, Gamberi Rossi, Capesante, Tonno, Ricciola, Seppie ed Ostriche

*Langoustines, Red Prawns, Sea Scallops, Tuna, Amberjack, Cuttlefish and Oysters*

Per 2 persone / For 2 people

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## • ANTIPASTI •



TARTARE DI TONNO ROSSO - <i>Red Tuna Tartare</i> <sup>(D, R, E, CS)</sup>	290
Avocado, Uova di Salmone, Basilico e Crema di Mozzarella <i>Avocado, Salmon Roes, Basil and Mozzarella Cream</i>	
SCAMPO - <i>Langoustine</i> * <sup>(SF, D, E)</sup>	310
Zucca, Asparagi di Mare, Agrumi, Mandorle, Caffè e Dragoncello <i>Pumpkin, Sea Asparagus, Citrus, Almonds, Coffee and Tarragon</i>	
CAPESANTE AFFUMICATE - <i>Smoked Scallops</i> * <sup>(SF, N, D)</sup>	290
Topinambur, Aglio Nero, Finger Lime e Salsa di Nocciole <i>Jerusalem Artichokes, Black Garlic, Finger Lime and Hazelnuts Sauce</i>	
CONIGLIO - <i>Rabbit</i> <sup>(D)</sup>	240
Carciofi, Olive Taggiasche, Verdure e Salsa alla Cacciatora <i>Artichoke, Black Olives, Pickels Vegetables and Cacciatora sauce</i>	
CREMA DI POMODORO - <i>Tomato Cream Soup</i> <sup>(D, N)</sup>	190
Ricotta e Pesto di Basilico <i>Ricotta Cheese and Basil Pesto</i>	
L'ORTO - <i>The Garden</i> <sup>(V, S, LS, GF, R)</sup>	210
Selezione di verdure cotte e crude con tartufo nero <i>Selection of raw and cooked vegetables with black truffle</i>	

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## • PRIMI •



RISOTTO AL PECORINO - <i>Risotto Pecorino Cheese</i> <sup>(GF, D, E)</sup>	260
Vitello da Latte, Cicoria e Zafferano <i>Milk Fed Veal, Chicory and Saffron</i>	
RAVIOLI DI CALAMARETTI - <i>Baby Squid Ravioli</i> * <sup>(E, D, SF, LS)</sup>	320
Patate Viola, Friarielli Napoletani e Consomme di Calamari <i>Purple potatoes, Bitter Neapolitan Spinach and Calamari Consomme'</i>	
ELICHE CON PESCI DI SCOGLIO - <i>Seafood Eliche</i> * <sup>(SF, E, D)</sup>	320
Astice, Seppia, Triglia e Prezzemolo <i>Lobster, Cuttlefish, Red Mullet and Parsley</i>	
SPAGHETTONI ALLE COZZE - <i>Mussels Spaghettoni</i> <sup>(D, N, SF)</sup>	280
Peperoncini Verdi, Menta, Parmigiano e Taralli Napoletani <i>Friggitelli Pepper, Mint, Parmesan Cheese and Neapolitan Taralli</i>	
RAVIOLI CAPRESI <sup>(D)</sup>	210
Caciotta, Salsa di Pomodorini e Basilico <i>Caciotta Cheese, Vine Tomatoes Sauce and Basil</i>	
TAGLIOLINI AL LIMONE - <i>Lemon Tagliolini</i> * <sup>(E, D, SF, R)</sup>	310
Gamberi Rossi, Burrata, Foglia d'Ostrica e Salicornia <i>Red Prawns, Burrata Cheese, Oyster Leaf and Glassworth</i>	

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## • SECONDI •



<b>SPIGOLA - <i>Sea Bass</i></b> * (SF, D) Friarielli, Aglio e Peperoncino <i>Bitter Neapolitan Spinach, Garlic and Chili Pepper</i>	420
<b>DENTICE - <i>Red Snapper</i></b> (D, LS, SF, N) Caponata di Verdure, Olive Taggiasche e Salsa Mediterranea <i>Vegetables Caponata, Black Olives and Mediterranean Sauce</i>	360
<b>ASTICE BLU - <i>Blue Lobster</i></b> *(D, E, SF) Riso Artemide, Mela Verde, Basilico e Finocchio <i>Artemide Rice, Green Apple, Basil, Fennel</i>	460
<b>AGNELLO E CAROTE - <i>Lamb and Carrots</i></b> (D, E, SE) Mayonese Piccante, Zenzero, Riso Soffiato e Curry <i>Spicy Mayo, Ginger, Puff Rice and Curry</i>	360
<b>VERDURE E SANTOREGGIA - <i>Vegetables and Savory</i></b> (D, E) Cipolle Caramellate, Porro, Lampone, Yogurt e Senape <i>Caramelised Onion, Leeks, Raspberry, Yogurt and Mustard</i>	250
<b>ROMBO - <i>Turbot</i></b> **(D) Patate Fondenti, Tartufo Nero e Carciofi <i>Confit Potatoes, Black Truffle and Artichokes</i> Per 2 persone / For 2 people	820

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• DOLCI •

Tom Coll



BABÀ TRADIZIONALE - <i>Traditional Babà</i> <sup>(D, E)</sup>	95
Chantilly alla Vaniglia, Arancia Uvetta e Limone Canditi <i>Vanilla Chantilly, Candied Orange, Raisin and Lemon</i>	
CIOCOLATO E GRANO SARACENO - <i>Chocolate and Buckwheat</i> <sup>(D, N, E, S)</sup>	95
Gelato di Grano Saraceno e Cioccolato Madong 70% <i>Buckwheat Ice Cream and Madong Chocolate 70%</i>	
MIELE E LIMONE - <i>Honey and Lemon</i> <sup>(D, N, E, LS)</sup>	95
Polline d'Ape, Miele, Limone e Sorbetto all'Eucalipto <i>Bee Pollen, Honey, Lemon and Eucalyptus Sorbet</i>	
FICHI E PANE - <i>Figs and Bread</i> <sup>(D, E, LS)</sup>	95
Marmellata di Fichi, Succo di Ribes Neri, Meringa e Gelato di Yogurt <i>Marmelade Figs, Black currants Juice, Meringue and Yogurt Ice Cream</i>	

• FORMAGGI •



SELEZIONE DI FORMAGGI ITALIANI <sup>(D, N)</sup>	125
Selection of Italian Cheeses	

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