



RISTORANTE L'OLIVO

ANACAPRI

at

A L M A H A R A

*"My idea of cuisine 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"*

## Menu Degustazione al Caviale

### *Caviar Tasting Menu \**

Alla scoperta della cucina di Andrea

*Discovering Andrea's Cuisine*

5 Portate/Courses AED 2500

#### **Carpaccio di Gamberi Carabineros** *Carabineros Prawns Carpaccio* (SF, R)

Mela Verde, Caviale, Ravanello, Anguria, Tapioca e Pomodoro Affumicato

*Green Apple, Caviar, Radish, Watermelon, Tapioca and Smoked Tomato*

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#### **Capesante Grigliate** *Grilled Scallops* (SF, D, A)

Funghi di Stagione, Caviale, Pere, Asparagi di Mare e Salsa allo Spumante Ferrari

*Seasonal Mushrooms, Caviar, Pears, Sea Asparagus and Ferrari Spumante Sauce*

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#### **Tagliolini al Caviale e Polvere d'Oro** *Caviar Tagliolini with Gold Powder* (E, D, SF, R)

Caviale, Burro e Polvere d'Oro

*Caviar, Butter and Gold Powder*

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#### **Merluzzo Nero** *Black Cod* (D, A, GF)

Asparagi Bianchi, Caviale, Patate e Maggiorana

*White Asparagus, Caviar, Potatoes and Marjoram*

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#### **Gelato al Cocco** *Coconut Ice-cream* (A, D, E, N)

Confit di Limoni, Spuma allo Yogurt, Caviale e Lime

*Lemon Confit, Yoghurt Foam, Caviar and Lime*

We Support 'Farm to Table' Where Possible to Support Local Businesses and Reduce Carbon Footprint

Nuts(N) Sesame (SE) Gluten Free (GF) Shellfish (SF) Dairy(D) Egg(E) Soy(S) Vegan (VG) Alcohol(A) Raw food (R) Pork (P) \* 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

## Menù Degustazione: Le Specialità dell'Olivo

*Tasting Menu: L'Olivo's Signature \**

Alla Scoperta della Cucina di Andrea

*Discovering Andrea's Cuisine*

6 Portate/Courses AED 1200

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

Avocado, Uova di Salmone, Basilico e Crema di Mozzarella

*Avocado, Salmon Roes, Basil and Mozzarella Cream*

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**Astice Blu** *Blue Lobster* (D, E, SF)

Riso Artemide, Mela Verde, Basilico e Finocchio

*Artemide Rice, Green Apple, Basil, Fennel*

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

Gamberi Rossi, Burrata, Foglia d'Ostrica e Salicornia

*Red Prawns, Burrata Cheese, Oyster Leaf and Glassworth*

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**Ravioli Capresi** (D)

Caciotta, Salsa di Pomodorini e Basilico

*Caciotta Cheese, Vine Tomatoes Sauce and Basil*

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**Spigola** *Sea Bass* (GF, SF, D)

Friarielli, Aglio e Peperoncino

*Bitter Neapolitan Spinach, Garlic and Chili Pepper*

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

Chantilly alla Vaniglia, Arancia Uvetta e Limone Canditi

*Vanilla Chantilly, Candied Orange, Raisin and Lemon*

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## Menù Degustazione

### Tasting Menu \*

Alla Scoperta della Cucina di Andrea

*Discovering Andrea's Cuisine*

5 Portate/Courses AED 990

#### **Capesante Grigliate** *Grilled Scallops* (SF, D, A)

Funghi di Stagione, Pere, Asparagi di Mare e Salsa allo Spumante Ferrari

*Seasonal Mushrooms, Pears, Sea Asparagus and Ferrari Spumante Sauce*

\*\*\*\*\*

#### **Tagliolini al Limone** *Lemon Tagliolini* (E, D, SF, R)

Gamberi Rossi, Burrata, Foglia d'Ostrica e Salicornia

*Red Prawns, Burrata Cheese, Oyster Leaf and Glasswort*

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#### **Risotto alla Zucca** *Pumpkin Risotto* (GF, D, N)

Anguilla Affumicata, Mandorle e Polvere di Caffé

*Smoked Eel, Almonds and Coffee Powder*

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#### **Orata** *Gilthead* (GF, N, D, SF)

Caponata di Verdure e Salsa Mediterranea

*Assorted Stewed Vegetables and Mediterranean Sauce*

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#### **Frutti di Bosco, Riso e Sakura** *Wild Berries, Rice and Sakura* (GF, N, V)

Sakura, Confit di Lamponi e Crema alle Mandorle

*Sakura, Raspberry Confit and Almond Chantilly*

Wine Pairing AED 900 per person

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## Antipasti Starters

<b>Caviale Caviar Selection 50gr</b> ** (D, R)	
Beluga	2600
Sevruga	1200
Oscietra Imperial	1200
<b>Ostriche Gillardeau n°3 Oysters</b> ** (GF, SF, R)	
6 pz / pcs	350
12 pz / pcs	700
<b>Crudo di Mare Assorted Raw Fish</b> ** (GF, SF, R)	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	
<b>Tartare di Tonno Rosso Red Tuna Tartare</b> (D, R)	290
Avocado, Uova di Salmone, Basilico e Crema di Mozzarella <i>Avocado, Salmon Roes, Basil and Mozzarella Cream</i>	
<b>Carpaccio di Gamberi Carabineros Carabineros Prawns Carpaccio</b> * (SF, R)	310
Mela Verde, Ravanello, Anguria, Tapioca e Pomodoro Affumicato <i>Green Apple, Radish, Watermelon, Tapioca and Smoked Tomato</i>	
<b>Scampi Langoustines</b> * (SF, D)	330
Sedano Rapa, Topinambur e Bisque <i>Celeriac, Jerusalem Artichoke and Bisque</i>	
<b>Capesante Grigliate Grilled Scallops</b> (SF, D, A)	290
Funghi di Stagione, Pere, Asparagi di Mare e Salsa allo Spumante Ferrari <i>Seasonal Mushrooms, Pears, Sea Asparagus and Ferrari Spumante Sauce</i>	
<b>Crema di Pomodoro Tomato Cream Soup</b> (D, N)	190
Ricotta e Pesto di Basilico <i>Ricotta Cheese and Basil Pesto</i>	

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## Primi

### First Courses



- Risotto alla Zucca** *Pumpkin Risotto* (GF, D, N) **260**  
Anguilla Affumicata, Mandorle e Polvere di Caffé  
*Smoked Eel, Almonds and Coffee Powder*
-   **Ravioli di Granchio Blu** *Blue Crab Ravioli* \* (E, D, SF, R) **320**  
Ricotta al Timo, Consommé, Cipolla Rossa, Caviale Oscietra  
*Thyme Flavoured Ricotta Cheese, Consommé, Red Onion, Oscietra Caviar*
- Eliche con Pesci di Scoglio** *Seafood Eliche* \* (SF, D) **320**  
Astice, Seppia, Triglia e Prezzemolo  
*Lobster, Cuttlefish, Red Mullet and Parsley*
- Spaghettoni con Alici** *Spaghettoni with Anchovies* **290**  
Acqua di Pomodoro, Zafferano, Olive Verdi e Pane Croccante  
*Tomato Water, Saffron, Green Olives and Crunchy Bread*
- Tagliolini al Limone** *Lemon Tagliolini* \* (E, D, SF, R) **310**  
Gamberi Rossi, Burrata, Foglia d'Ostrica e Salicornia  
*Red Prawns, Burrata Cheese, Oyster Leaf and Glasswort*

## Secondi

### Main Courses

- Spigola** *Sea Bass* \* (GF, SF, D) **420**  
Friarielli, Aglio e Peperoncino  
*Bitter Neapolitan Spinach, Garlic and Chili Pepper*
- Orata** *Gilthead* (GF, N, D, SF) **380**  
Caponata di Verdure e Salsa Mediterranea  
*Assorted Stewed Vegetables and Mediterranean Sauce*
-   **Triglia Locale** *Local Red Mullet* \* (D) **360**  
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) **460**  
Riso Artemide, Mela Verde, Basilico e Finocchio  
*Artemide Rice, Green Apple, Basil, Fennel*
- Rombo** *Turbot* \*\* (A, D) **820**  
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*

<b>Babà Tradizionale</b> <i>Traditional Babà</i> (A, D, E) Chantilly alla Vaniglia, Arancia Uvetta e Limone Canditi <i>Vanilla Chantilly, Candied Orange, Raisin and Lemon</i>	<b>95</b>
<b>Cioccolato e Grano Saraceno</b> <i>Chocolate and Buckwheat</i> (D, N, E, GF) Gelato di Grano Saraceno e Cioccolato Madong 70% <i>Buckwheat Ice Cream and Madong Chocolate 70%</i>	<b>95</b>
<b>Pere e Yogurt</b> <i>Pear and Yoghurt</i> (D, N, E) Pere Arrostita, Gelato allo Yogurt e Nocciole <i>Roasted Pear, Yoghurt Ice Cream and Hazelnut</i>	<b>95</b>
<b>Frutti di Bosco, Riso e Sakura</b> <i>Wild Berries, Rice and Sakura</i> (GF, N, V) Sakura, Confit di Lamponi e Crema alle Mandorle <i>Sakura, Raspberry Confit and Almond Chantilly</i>	<b>95</b>
<b>Agrumi e Pane</b> <i>Citrus and Bread</i> (E, D) Pane Croccante, Meringa, Sorbetto di Kalamansi e Pomelo, Limone Bruciato <i>Crunchy Bread, Meringue, Kalamansi and Pomelo Sorbet, Burnt Lemon</i>	<b>95</b>
<b>Selezione di Formaggi Italiani</b> (N, D) <i>Selection of Italian Cheeses</i>	<b>125</b>

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