



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 con Tartufo Bianco

*White Truffle Tasting Menu **

Alla scoperta della cucina di Andrea

Discovering Andrea's Cuisine

5 Portate/Courses AED 2500

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

Funghi di Stagione, Pere, Asparagi di Mare, Salsa allo Spumante Ferrari e Tartufo Bianco
Seasonal Mushrooms, Pears, Sea Asparagus, Ferrari Spumante Sauce and White Truffle

Tagliolini con Tartufo Bianco *White Truffle Tagliolini* (E, D, SF, R)

Gamberi Rossi, Burrata, Foglia d'Ostrica, Salicornia e Tartufo Bianco
Red Prawns, Burrata Cheese, Oyster Leaf, Glasswort and White Truffle

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

Anguilla Affumicata, Mandorle, Polvere di Caffé e Tartufo Bianco
Smoked Eel, Almonds, Coffee Powder and White Truffle

Triglia Locale *Local Red Mullet* (GF, D, G)

Ricotta d'Origine Locale, Olive Taggiasche, Acciughe, Scarola e Tartufo Bianco
Locally Sourced Ricotta Cheese, Black Olives, Anchovies, Escarole and White Truffle

Cioccolato e Grano Saraceno *Chocolate and Buckwheat* (GF, D, N, E,)




Gelato di Grano Saraceno, Cioccolato Madong 70% e Tartufo Bianco
Buckwheat Ice Cream and Madong Chocolate 70% and White Truffle

Extra Gram of White Truffle AED 120

*White Truffle also Available in Selected À La Carte Dishes
Please Ask your Waiter for our À La Carte Recommendations*

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

(N) Nuts (S) Sesame (GF) Gluten Free (SF) Shellfish (D) Dairy (E) Egg (S) Soy (V) Vegan (A) Alcohol (R) Raw Food (P) Pork * Half Board Supplement, ** Not included 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.

 The dish can be made with White Truffle (at Least 2 grams). White Truffle dishes are not included in the Half Board
Vegetarian/vegan menus available upon request.  Locally Sourced  Certified Sustainable

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 Glassworth

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

Anguilla Affumicata, Mandorle e Polvere di Caffè

Smoked Eel, Almonds and Coffee Powder

Orata Gilthead (GF, N, D, SF)

Caponata di Verdure e Salsa Mediterranea

Assorted Stewed Vegetables and Mediterranean Sauce

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

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

Babà Tradizionale <i>Traditional Babà</i> (A, D, E) 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</i> (D, N, E, GF) Gelato di Grano Saraceno e Cioccolato Madong 70% <i>Buckwheat Ice Cream and Madong Chocolate 70%</i>	95
 Nocciola, Ricotta e Limone <i>Hazelnut, Ricotta and Lemon</i> (D, N, 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>	95
Frutti di Bosco, Riso e Sakura <i>Wild Berries, Rice and Sakura</i> (GF, N, V) Sakura, Confit di Lamponi e Crema alle Mandorle Sakura, Raspberry Confit and Almond Chantilly	95
Agrumi e Pane <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>	95
Selezione di Formaggi Italiani (N, D) <i>Selection of Italian Cheeses</i>	125

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