



RISTORANTE L'OLIVO

ANACAPRI

at

A L M A H A R A

*"My idea of kitchen is inspired by simple principles.
I wish you an intense journey to authentic flavors of this island and of theMediterranean,
home of emotions and awesomeness, where I grew up".*

Menu Degustazione

*Tasting Menu **

Alla scoperta della cucina di Andrea

Discovering Andrea's Kitchen

5 Portate/Courses AED 1200

Granchio Reale *King Crab* (G, E, N, SS)

Cous Cous alle Carote, Mela Verde, Maionese alla Paprika

Carrot Cous Cous, Green Apple, Paprika Scented Mayonnaise

Tagliolini al Limone *Lemon Tagliolini* (G, E, D)

Gamberi Rossi, Burrata, Foglia d'Ostrica, Salicornia

Red Prawns, Burrata, Oysters Leaf, Glassworth

Risotto (D, GF)

Ricci di Mare e Zafferano

Sea Urchins and Saffron

Orata *Gilthead* (G, SF)

Scarola, Frutti di Mare, Patate

Prickly Lettuce, Sea Food, Potatoes

Nocciole e Limone *Hazelnuts and Lemon* (D, N, G, E)

Mousse alla Gianduja, Croccante alle Nocciole e Sorbetto al Limone

Gianduja Mousse, Hazelnut Crunch and Lemon Sorbet

(A) Alcohol (E) Egg (D) Dairy (N) Nuts (G) Gluten (SS) Sesame Seeds

(S) Soya Beans (V) Vegetarian (GF) Gluten Free (SF) Shellfish

* Dishes not included in the half board package are subject to an additional charge

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.

Vegan & Vegetarian Options Available Upon Request.

Antipasti

Starters

Caviale Caviar Selection 50 gr ^{*(G, D)}

Beluga	2600
Sevruga	1200
Oscietra Imperial	1200

Ostriche Oysters *

Gillardeau n°3	6 pz / pcs	350
	12 pz / pcs	700

Crudo di Mare Assorted Raw Fish ^{*(SF)}

Scampi, Gamberi Rossi, Cappelante, Tonno, Ricciola, Seppie, Ostriche
Scampi, Red Prawns, Sea Scallops, Tuna Fish, Amberjack, Cuttlefish, Oysters
Per 2 persone / For 2 persons

700

Tonno Rosso Red Tuna (G, D)

Tartare con Avocado, Yogurt, Cipolla Rossa, Indivia
Tartare with Avocado, Yoghurt, Red Onions, Endive

280

Gamberi Rossi Red Prawns (A, G, E)

Pomodoro Affumicato, Quinoa, Finocchi, Lattuga, Pompelmo, Campari
Smoked Tomato, Quinoa, Fennels, Lettuce, Grapefruit, Campari

390

Granchio Reale King Crab ^{*(G, E, N, SS)}

Cous Cous alle Carote, Mela Verde, Maionese alla Paprika
Carrots Cous Cous, Green Apple, Paprika Scented Mayonnaise

350

Seppioline Baby Cuttlefish (G, D)

Puntarelle, Acciughe, Limone, Liquirizia
Puntarelle, Anchovies, Lemon, Liquorice

300

Primi

First Courses

Crema di Pomodoro <i>Tomato Cream Soup</i> (G, D, N) Ricotta e Pesto di Basilico <i>Ricotta cheese and Basil Pesto</i>	200
Risotto (GF, D) Ricci di Mare, Zafferano <i>Sea Urchins, Saffron</i>	350
Cannelloni (G, E, D, N) Melanzane, Menta, Provola Affumicata <i>Eggplants, Mint, Smoked Provola Cheese</i>	330
Spaghettoni (G) Calamaretti Spillo, Peperoncini Verdi, Olive Taggiasche, Capperi <i>Baby Squids, Green Peppers, Black Olives, Capers</i>	300
Ravioli *(D, G,) Mozzarella, Tonno Rosso, Pomodori Gialli, Bottarga <i>Mozzarella cheese, Red Tuna, Yellow Tomatoes, Bottarga</i>	390
Tagliolini al Limone <i>Lemon Tagliolini</i> *(G, E, D) Gamberi Rossi, Burrata, Foglia d'Ostrica, Salicornia <i>Red Prawns, Burrata, Oysters Leaf, Glasswort</i>	390

Secondi

Main Courses

Spigola <i>Sea Bass</i> *(D) Friarielli, Aglio, Peperoncino <i>Bitter Neapolitan Spinach, Garlic, Chili Pepper</i>	550
Orata <i>Gilthead</i> (G, SF) Scarola, Frutti di Mare, Patate <i>Prickly Lettuce, Sea Food, Potatoes</i>	450
Merluzzo Nero <i>Black Cod</i> (A, D, N) Spinaci, Pomodorini Secchi, Lagavulin, Mandorle <i>Spinach, Sundried Tomatoes, Lagavulin, Almonds</i>	420
Astice <i>Lobster</i> *(G, E) Arance, Sedano, Crema al Dragoncello <i>Oranges, Celery, Tarragon Cream</i>	550
Cappesante <i>Sea Scallops</i> (D, E) Asparagi, Uovo di Quaglia, Zabaglione, Caviale <i>Asparagus, Quail Eggs, Zabaglione, Caviar</i>	480

Dolci

Desserts

Lampone & Vaniglia <i>Raspberry & Vanille</i> (D, E) Mousse alla Vaniglia, Crema di Lampone, Biscotto alla Nocciola <i>Vanilla Mousse, Raspberry Cream, Hazelnuts Biscuit</i>	120
Babà al Rum <i>Rhum Baba</i> (A, D, N, G, E) Crema Pasticcera, Panna alla Vaniglia <i>Custard Cream, Vanilla Chantilly</i>	120
Cioccolato <i>Chocolate</i> (D, N, G, E) Gelato al Cacao, Cremoso al Cioccolato Fondente 65% <i>Cocoa Ice-Cream, Creamy Dark Chocolate 65%</i>	120
Nocciole & Limone <i>Hazelnuts & Lemon</i> (D, N, G, E) Mousse di Gianduia, Croccante alle Nocciole, Sorbetto al Limone <i>Gianduja Mousse, Hazelnut Crunch, Lemon Sorbet</i>	120

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