



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 the Mediterranean,
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 900

Quinoa e Barbabietola *Quinoa and Beetroot* (E, GF)

Mela Verde e Lime

Green Apple and Lime

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

Burrata, Foglia d' Ostrica, Salicornia

Burrata, Oyster Leaf, Glasswort

Risotto al Pomodoro *Tomato Risotto* (G, D, N)

Pesto di Basilico, Sfere di Mozzarella di Bufala e Crostoni

Basil Pesto, Buffalo Mozzarella Spheres and Crutons

Sedano Rapa *Celeriac* (N, D)

Caponata di Verdure e Salsa Mediterranea

Vegetable Caponata and Mediterranean Sauce

Amarena e Pistacchio *Amarena Cherry and Pistachio* (N, G, E, D)

Gelato al Pistacchio, Sfera all' Amarena e Sorbetto alla Ciliegia

Pistachio Ice Cream, Amarena Cherry Sphere and Cherry Sorbet

Wine Pairing AED 900 per person

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

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

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.

Antipasti

Starters

Quinoa e Barbabietola <i>Quinoa and Beetroot</i> (E, GF)	200
Mela Verde e Lime <i>Green Apple and Lime</i>	
Crema di Pomodoro <i>Tomato Cream Soup</i> (D, G, N)	200
Ricotta e Pesto di Basilico <i>Ricotta Cheese and Basil Pesto</i>	
Uovo Croccante <i>Crunchy Egg</i> (G, D, E, N)	200
Asparagi Verdi e Gel di Limone <i>Green Asparagus and Lemon Gel</i>	

Primi

First Courses

Risotto al Pomodoro <i>Tomato Risotto</i> (G, D, N)	250
Pesto di Basilico, Sfere di Mozzarella di Bufala e Crostoni <i>Basil Pesto, Buffalo Mozzarella Spheres and Crutons</i>	
Ravioli Capresi (G, D)	250
Caciotta, Salsa di Pomodorini e Basilico <i>Caciotta Cheese, Vine Tomatoes Sauce and Basil</i>	
Tagliolini al Limone <i>Lemon Tagliolini</i> (G, D, E)	250
Burrata, Foglia d'Ostrica e Salicornia <i>Burrata, Oyster Leaf and Glassworth</i>	

Secondi

Main Courses

Cotto e Crudo di Verdure <i>Raw and Cook Vegetables</i> (E, D)	280
Spinaci, Cavolfiore Arrostito, Zabaglione ed Erbe <i>Spinach, Roasted Cauliflower, Zabaglione and Herbs</i>	
Parmigiana di Melanzane <i>Eggplant Parmigiana</i> (G, D)	280
Melanzane, Parmigiano, Salsa di Pomodoro, Mozzarella e Basilico <i>Aubergines, Parmesan, Tomato Sauce, Mozzarella and Basil</i>	
Sedano Rapa <i>Celeriac</i> (N, D)	280
Caponata di Verdure e Salsa Mediterranea <i>Vegetable Caponata and Mediterranean Sauce</i>	

Dolci e Formaggi

Desserts and Cheese

Babà Tradizionale <i>Traditional Babà</i> (A, D, G, E) Chantilly alla Vaniglia, Arancia, Uvetta e Limone Canditi <i>Vanilla Chantilly, Candied Orange Raisin and Lemon</i>	120
Soufflé al Cioccolato <i>Chocolate Soufflé</i> (D, N, E) Cioccolato Madong 70%, Sale Maldon, Fave di Cacao e Gelato di Mais Tostato <i>Chocolate Madong 70%, Maldon Salt, Cocoa Nibs and Roasted Corn Ice Cream</i>	120
Nocciola, Ricotta e Limone <i>Hazelnut, Ricotta and Lemon</i> (D, N, G, E) Gavotte Croccanti, Gel al Limone d'Amalfi, Ricotta e Gelato alla Nocciola <i>Ricotta, Crispy Gavotte, Amalfi Lemon Confit, Ricotta Cheese and Hazelnut Ice Cream</i>	120
Frutti di Bosco, Riso e Sakura <i>Wild Berries, Rice and Sakura</i> (N) Sakura, Confit di Lamponi e Crema alle Mandorle <i>Sakura, Raspberry Confit and Almond Chantilly</i>	120
Amarena e Pistacchio <i>Amarena Cherry and Pistachio</i> (N, G, E, D) Gelato al Pistacchio, Sfera all' Amarena e Sorbetto alla Ciliegia <i>Pistachio Ice Cream, Amarena Cherry Sphere and Cherry Sorbet</i>	120
Selezione di Formaggi Italiani (G, N, D) <i>Selections of Italian Cheeses</i>	190

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