



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

*Tasting Menu**

Alla Scoperta della Cucina di Andrea
Discovering Andrea's Cuisine

5 Portate/Courses AED 750

Cous Cous alle Carote *Carrot Cous Cous* (V)

Zucchine, Lime, Miele e Maionese Vegana
Zucchini, Lime, Honey and Vegan Mayo

Risotto ai Carciofi *Artichokes Risotto* (GF, D)

Pomodorini Secchi, Provola Affumicata e Grano Saraceno
Dry Tomatoes, Smoked Provola Cheese and Buckwheat

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

Burrata, Foglia d' Ostrica, Salicornia
Burrata, Oyster Leaf, Glassworth

Proteine Vegetali *Plant Based Proteins* (GF, V)



Piselli, Patate, Farina di Riso, Peperoni, Formaggio Vegano e Salsa Mediterranea
Pees, Potatoes, Rice Flour, Bell Peppers, Vegan Cheese 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

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

Antipasti

Starters

- Cous Cous alle Carote** *Carrot Cous Cous* (V) 190
Zucchine, Lime, Miele e Maionese Vegana
Zucchini, Lime, Honey and Vegan Mayo
- Crema di Pomodoro** *Tomato Cream Soup* (D, N) 190
Ricotta e Pesto di Basilico
Ricotta Cheese and Basil Pesto
- Variazione di Asparagi** *Asparagus Variation* (V) 190
Feta Vegana, Aceto di Barolo e Salsa di Peperoni
Vegan Feta Cheese, Barolo Vinegar and Peppers Sauce

Primi

First Courses



- Risotto ai Carciofi** *Artichokes Risotto* (GF, D) 210
Pomodorini Secchi, Provola Affumicata e Grano Saraceno
Dry Tomatoes, Smoked Provola Cheese and Buckwheat
- Ravioli Capresi** (D) 210
Caciotta, Salsa di Pomodorini e Basilico
Caciotta Cheese, Vine Tomatoes Sauce and Basil
- Tagliolini al Limone** *Lemon Tagliolini* (D, E) 210
Burrata, Foglia d'Ostrica e Salicornia
Burrata, Oyster Leaf and Glassworth

Secondi

Main Courses

- Cotto e Crudo di Verdure** *Raw and Cook Vegetables* (GF, E, D) 230
Spinaci, Cavolfiore Arrostito, Zabaglione ed Erbe
Spinach, Roasted Cauliflower, Zabaglione and Herbs
- Parmigiana di Melanzane** *Eggplant Parmigiana* (D) 230
Melanzane, Parmigiano, Salsa di Pomodoro, Mozzarella e Basilico
Aubergines, Parmesan, Tomato Sauce, Mozzarella and Basil
- Proteine Vegetali** *Plant Based Proteins* (GF, V) 230
Piselli, Patate, Farina di Riso, Peperoni, Formaggio Vegano e Salsa Mediterranea
Pees, Potatoes, Rice Flour, Bell Peppers, Vegan Cheese and Mediterranean sauce

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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 al Grano Saraceno e Cioccolato Madong 70% <i>Buckwheat Ice Cream and Madong Chocolate 70%</i>	95
Miele e Limone <i>Honey and Lemon</i> (D, N, G, E) Polline d'Ape, Miele, Limone e Sorbetto all'Eucalipto <i>Bee Pollen, Honey, Lemon and Eucalyptus Sorbet</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 <i>Sakura, Raspberry Confit and Almond Chantilly</i>	95
Selezione di Formaggi Italiani (N, D) <i>Selections of Italian Cheeses</i>	125