



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

Quinoa e Porcini *Quinoa and Porcini Mushrooms* (GF, N, V)

Castagne, Mela Verde e Lime

Chestnuts, Green Apple and Lime

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

Burrata, Foglia d' Ostrica, Salicornia

Burrata, Oyster Leaf, Glasswort

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

Mandorle e Polvere di Caffè

Almonds and Coffee Powder

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

(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 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.

🍄 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

Antipasti

Starters

- Quinoa e Porcini** *Quinoa and Porcini Mushrooms* (GF, N, V) 190
Castagne, Mela Verde e Lime
Chestnuts, Green Apple and Lime
- 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 alla Zucca** *Pumpkin Risotto* (GF, D, N) 210
Mandorle e Polvere di Caffè
Almonds and Coffee Powder
- 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 Glasswort




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 *Traditional Babà* (A, D, E) 95

Chantilly alla Vaniglia, Arancia, Uvetta e Limone Canditi

Vanilla Chantilly, Candied Orange Raisin and Lemon

Cioccolato e Grano Saraceno *Chocolate and Buckwheat* (D, N, E, GF) 95

Gelato al Grano Saraceno e Cioccolato Madong 70%

Buckwheat Ice Cream and Madong Chocolate 70%

Nocciola, Ricotta e Limone *Hazelnut, Ricotta and Lemon* (D, N, E) 95

Gavotte Croccanti, Gel al Limone d'Amalfi, Ricotta e Gelato alla Nocciola

Ricotta, Crispy Gavotte, Amalfi Lemon Confit, Ricotta Cheese and Hazelnut Ice Cream

Frutti di Bosco, Riso e Sakura *Wild Berries, Rice and Sakura* (GF, N, V) 95

Sakura, Confit di Lamponi e Crema alle Mandorle

Sakura, Raspberry Confit and Almond Chantilly

Agrumi e Pane *Citrus and Bread* (E, D) 95

Pane Croccante, Meringa, Sorbetto di Kalamansi e Pomelo, Limone Bruciato




Crunchy Bread, Meringue, Kalamansi and Pomelo Sorbet, Burnt Lemon

Selezione di Formaggi Italiani (N, D) 125

Selections of Italian Cheeses

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