



RISTORANTE L'OLIVO

ANACAPRI

at

AL MAHARA

Chef Andrea Migliaccio, inspired by the picturesque island of Ischia and the cherished teachings of his grandmother Tina, brings the essence of Mediterranean cuisine to life.

Set in the breathtaking "golden oyster shell" with a stunning aquarium backdrop, Al Mahara offers a culinary journey spotlighting the finest Italian seafood. Each dish is a reflection of Chef Andrea's heritage, crafted to evoke emotions, wonder, and the authentic flavors of the Mediterranean.

ANDREA



MIGLIACCIO

7 Portate/Courses AED 950
Wine Pairing AED 900

Avocado, Mela Verde e Salsa di Cozze
Avocado, Green Apple and Mussels Sauce

Pomodoro, Cetrioli, Ciliegie e Yogurt di Bufala
Tomato, Cucumbers, Cherries and Buffalo Milk Yoghurt

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

Zucchine alla scapece e Salsa alle Vongole
Scapece Zucchini and Clams Sauce

Barbabietola, Fagiolini e Riduzione al Balsamico
Beetroots, Green Beans and Balsamic

Mandorle Tostate, Pesto al Dragoncello e Spuma di Yogurt
Toasted Almonds, Tarragon Pesto and Yoghurt Mousse

Polline d'Ape, Miele, Limone e Sorbetto all'Eucalipto
Bee Pollen, Honey, Lemon and Eucalyptus Sorbet

All prices are in UAE Dirham and are inclusive of 10% Service Charge, 5% VAT and subject to 7% Municipality Fees
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• MENÙ IL CONTADINO * •
FARMER TASTING MENU

7 Portate/Courses . AED 750

Wine Pairing . AED 900



L'Orto - The Garden ^(V, S, LS, R)

Selezione di verdure cotte e crude con tartufo nero
Selection of raw and cooked vegetables with black truffle

Crema di Pomodoro - Tomato Cream Soup ^(D, N)

Ricotta e Pesto di Basilico
Ricotta Cheese and Basil Pesto

Tagliolini al Limone - Lemon Tagliolini ^(D, E)

Burrata, Foglia d'Ostrica e Salicornia
Burrata, Oyster Leaf and Glasswort

Ravioli Capresi ^(D)

Caciotta, Salsa di Pomodorini e Basilico
Caciotta Cheese, Vine Tomatoes Sauce and Basil

Verdure e Santoreggia - Vegetables and Savory ^(D, E)

Cipolle Caramellate, Porro, Lampone, Yogurt e Senape
Caramelised Onion, Leeks, Raspberry, Yogurt and Mustard

Sorbetto al Limone ed Erbe - Lemon Sorbet and Herbs ^(N, D, E)

Mandorle Tostate, Pesto al Dragoncello e Spuma di Yogurt
Toasted Almonds, Tarragon Pesto, and Yoghurt Mousse

Lampone, Riso e Sakura - Raspberry, Rice and Sakura ^(GF, N, VG)

Sakura, Confit di Lamponi e Crema alle Mandorle
Sakura, Raspberry Confit and Almond Chantilly



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) Raw food (R) Pork (P)
Locally Sourced (LS) Certified Sustainable (CS)

* Half Board Supplement. ** Not includes in Half Board

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• CRUDO DI PESCE IN CONDIVISIONE •



CAVIALE - <i>Caviar Selection 50gr</i> ** (D, R, E)	
Beluga	2600
Sevruga	1200
Oscietra Imperial	1200

OSTRICHE - <i>Gillardeau n°3 Oysters</i> ** (GF, SF, R, D)	
6 pz / pcs	350
12 pz / pcs	700

CRUDO DI MARE - <i>Assorted Raw Fish</i> ** (SF, R, D)	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	

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• ANTIPASTI •



Ventresca di Tonno Rosso - *Tuna Belly* ^(D, R, S, N, CS) 275
Pomodoro, Cetrioli, Ciliegie e Yogurt di Bufala
Tomato, Cucumbers, Cherries and Buffalo Milk Yoghurt

Scampo - *Langoustine* * ^(SF, D, E) 295
Carote, Asparagi di Mare, Agrumi, Mandorle e Dragoncello
Carrots, Sea Asparagus, Citrus, Almonds and Tarragon

Granchio Reale - *King Crab* * ^(SF, GF, E, D) 285
Avocado, Mela Verde e Salsa di Cozze
Avocado, Green Apple and Mussels Sauce

Battuta di Fassona - *Fassona Tartare* ^(D, N, R, E) 245
Caffè, Lampone, Nocciola e Senape Rustica
Coffee, Raspberry, Hazelnut and Mustard

Crema di Pomodoro - *Tomato Cream Soup* ^(D, N) 190
Ricotta e Pesto di Basilico
Ricotta Cheese and Basil Pesto

L'Orto - *The Garden* ^(V, S, LS, GF, R) 205
Selezione di verdure cotte e crude con tartufo nero
Selection of raw and cooked vegetables with black truffle

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• PRIMI •



Risotto ai Pomodori - *Risotto with Tomatoes* ^(D) 265
 Ricciola, Lime ed Emulsione di Ostriche
Amberjack, Lime and Oysters Emulsion

Candele con Genovese di Vitello - *Candele with Veal Genovese* * ^(D) 255
 Cipolla Rossa, Maggiorana e Provolone del Monaco
Red Onion, Marjoram and Provolone del Monaco Cheese

Eliche con Pesci di Scoglio - *Seafood Eliche* * ^(SF, E, D) 295
 Astice, Seppia, Triglia e Prezzemolo
Lobster, Cuttlefish, Red Mullet and Parsley

Linguine con Calamaretti - *Baby Squid Linguine* ^(D,N,SF) 245
 Scarola, Olive e Capperi
Escarole, Olives and Capers

Ravioli Capresi ^(D) 215
 Caciotta, Salsa di Pomodorini e Basilico
Caciotta Cheese, Vine Tomatoes Sauce and Basil

Tagliolini al Limone - *Lemon Tagliolini* * ^(E, D, SF, R) 295
 Gamberi Rossi, Burrata, Foglia d'Ostrica e Salicornia
Red Prawns, Burrata Cheese, Oyster Leaf and Glassworth

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• SECONDI •



Spigola - *Seabass* * (SF, D) 400
Zucchine alla scapece e Salsa alle Vongole
Scapece Zucchini and Clams Sauce

Dentice - *Red Snapper* (D, LS, SF, N) 360
Caponata di Verdure e Salsa Mediterranea
Vegetables Caponata and Mediterranean Sauce

Astice Blu - *Blue Lobster* * (D, E, SF) 460
Riso Artemide, Pesche e Finocchi
Artemide Rice, Peaches and Fennel

Filetto di Manzo - *Beef Tenderloin* (D, GF) 400
Barbabietola, Fagiolini e Riduzione al Balsamico
Beetroots, Green Beans and Balsamic

Verdure e Santoreggia - *Vegetables and Savory* (D, E) 240
Cipolle Caramellate, Porro, Lampone e Yogurt
Caramelised Onions, Leeks, Raspberry and Yoghurt

Rombo - *Turbot* ** (D) 820
Patate Fondenti, Tartufo Nero e Sedano Rapa
Confit Potatoes, Black Truffle and Celeriac
Per 2 persone / For 2 people

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Tom Coll

• FORMAGGI •

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