



RISTORANTE L'OLIVO

ANACAPRI

at

A L M A H A R A

Hailing from the picturesque Island of Ischia, Chef Andrea Migliaccio draws endless inspiration from the vibrant tapestry of Mediterranean Cuisine, now showcased at the heart of L'Olivo in Al Mahara.

Named after the enchanting "golden oyster shell" and set against a backdrop of a breathtaking aquarium, Al Mahara promises a culinary journey like no other, spotlighting the epitome of Italian seafood excellence.

Guided by the cherished memories and teachings of his beloved grandmother, Tina, Chef Andrea Migliaccio invites you to embark on a profound exploration of the authentic flavours of the Mediterranean. It's a voyage home to a realm of emotions and wonders, where every dish reflects the rich tapestry of his upbringing.

Menù Le Specialità dell'Olivo *

L'Olivo's Tasting Menu:

Alla Scoperta della Cucina di Andrea
6 Portate/Courses AED 990
AED 900 Wine Pairing

Tartare di Tonno Rosso *Red Tuna Tartare* (D, R)
Avocado, Uova di Salmone, Basilico e Crema di Mozzarella
Avocado, Salmon Roes, Basil and Mozzarella Cream

Tagliolini al Limone *Lemon Tagliolini* (E, D, SE, R)
Gamberi Rossi, Burrata, Foglia d'Ostrica e Salicornia
Red Prawns, Burrata Cheese, Oyster Leaf and Glasswort

Spigola *Sea Bass* (GF, SE, D)
Friarielli e Salsa alle Alghe Marine
Bitter Neapolitan Spinach and Seaweed Sauce

Astice Blu *Blue Lobster* (D, E, SF)
Riso Artemide, Pesca, Basilico e Finocchio
Artemide Rice, Peach, Basil, Fennel

Sorbetto a Limone ed erbe *Lemon Sorbet and Herbs* (N,D)
Mandorle Tostate, Pesto al Dragoncello e Spuma di Yogurt
Toasted Almonds, Tarragon Pesto, and Yogurt Mousse

Cioccolato e Grano Saraceno *Chocolate and Buckwheat* (D,N,E,GF)
Gelato di Grano Saraceno e Cioccolato Madong 70%
Buckwheat Ice Cream and Madong Chocolate 70%

Menù Estivo*

Summer Menu

Alla Scoperta della Cucina di Andrea
3 Portate/Courses AED 590

Tartare di Tonno Rosso *Red Tuna Tartare* (G, D)
Avocado, Uova di Salmone, Basilico e Crema di Mozzarella
Avocado, Salmon Roes, Basil and Mozzarella Cream

Or

Capesante Grigliate *Grilled Scallops* (SF, D, A)
Fagioli Cannellini, Ciliege, Asparagi di Mare, Finger Lime e Spumante Ferrari
Cannellini Beans, Cherry, Sea Asparagus, Finger Lime and Ferrari Spumante

Risotto ai Pomodori *Tomatoes Risotto* (GF, SE, D)
Ricciola, Acqua di Ostriche, Lime e Basilico
Amberjack, Oyster's Emulsion, Lime and Basil

Or



Triglia Locale *Local Red Mullet* (D)
Ricotta d'Origine Locale, Olive Taggiasche, Acciughe e Scarola
Locally Sourced Ricotta Cheese, Black Olives, Anchovies and Escarole

Ciliegia, Riso e Sakura *Cherry, Rice and Sakura* (GF, N, V)
Sakura, Confit di Lamponi e Crema alle Mandorle
Sakura, Cherry Confit and Almond Chantilly

Or

Babà Tradizionale *Traditional Babà* (A, D, G, E)
Chantilly alla Vaniglia, Arancia Uvetta e Limone Canditi
Vanilla Chantilly, Candied Orange, Raisin and Lemon

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

Caviale Caviar Selection 50gr ** (D, R)

Beluga	2600
Sevruga	1200
Oscietra Imperial	1200

Ostriche Gillardeau n°3 Oysters **(GF, SF, R)

6 pz / pcs	350
12 pz / pcs	700

Crudo di Mare Assorted Raw Fish** (GF, SF, R)

700

Scampi, Gamberi Rossi, Capesante, Tonno, Ricciola, Seppie ed Ostriche
Langoustines, Red Prawns, Sea Scallops, Tuna, Amberjack, Cuttlefish and Oysters
Per 2 persone / For 2 people

Tartare di Tonno Rosso Red Tuna Tartare (D, R)

290

Avocado, Uova di Salmone, Basilico e Crema di Mozzarella
Avocado, Salmon Roes, Basil and Mozzarella Cream

Carpaccio di Gamberi Carabineros Carabineros Prawns Carpaccio * (SF, R)

310

Mela Verde, Ravanello, Anguria, Tapioca e Pomodoro Affumicato
Green Apple, Radish, Watermelon, Tapioca and Smoked Tomato

Scampo Langoustine * (SF, D)

310



Carote, Fagiolini, Agrumi, Mandorle, Caffè e Dragoncello
Carrots, Green Beans, Citrus, Almond, Coffee and Tarragon

Capesante Grigliate Grilled Scallops (SF, D, A)

290

Fagioli Cannellini, Ciliege, Asparagi di Mare, Finger Lime e Spumante Ferrari
Cannellini Beans, Cherry, Sea Asparagus, Finger Lime and Ferrari Spumante

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Primi

	Risotto ai Pomodori <i>Tomatoes Risotto</i> (GF, SF, D) Ricciola, Acqua di Ostriche, Lime e Basilico <i>Amberjack, Oyster's Emulsion, Lime and Basil</i>	280
	Ravioli di Granchio Blu <i>Blue Crab Ravioli</i> * (E, D, SF, R) Ricotta al Timo, Broccoli, Cipolla Rossa, Caviale Oscietra <i>Thyme Flavoured Ricotta Cheese, Broccoli, Red Onion, Oscietra Caviar</i>	320
	Eliche con Pesci di Scoglio <i>Seafood Eliche</i> * (SF, D) Astice, Seppia, Polpo e Triglia <i>Lobster, Cuttlefish, Octopus and Red Mullet</i>	320
	Spaghettoni alle Cozze <i>Mussels Spaghettoni</i> (D,N,SF) Peperoncini Verdi, Menta, Pecorino e Taralli Napoletani <i>Friggitelli Pepper, Mint, Pecorino Cheese and Neapolitan Taralli</i>	290
	Tagliolini al Limone <i>Lemon Tagliolini</i> * (E, D, SF, R) Gamberi Rossi, Burrata, Foglia d'Ostrica e Salicornia <i>Red Prawns, Burrata Cheese, Oyster Leaf and Glassworth</i>	310

Secondi

	Spigola <i>Sea Bass</i> * (GF, SF, D) Friarielli e Salsa alle Alghe Marine <i>Bitter Neapolitan Spinach and Seaweed Sauce</i>	420
	Orata <i>Gilthead</i> (GF, N, D, SF) Caponata di Verdure e Salsa Mediterranea <i>Vegetables Caponata and Mediterranean Sauce</i>	380
	Triglia Locale <i>Local Red Mullet</i> * (D) Ricotta d'Origine Locale, Olive Taggiasche, Acciughe e Scarola <i>Locally Sourced Ricotta Cheese, Black Olives, Anchovies and Escarole</i>	360
	Astice Blu <i>Blue Lobster</i> Riso Artemide, Pesca Bianca, Basilico e Finocchio <i>Artemide Rice, Peach, Basil, Fennel</i>	460
	Rombo <i>Turbot</i> ** (A, D) Confit di Patate, Tartufo Nero Estivo e Peperoni <i>Potatoes Confit, Seasonal Black Truffle and Bell Peppers</i> Per 2 persone / For 2 people	820

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Dolci

Tom Coll

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 di Grano Saraceno e Cioccolato Madong 70% <i>Buckwheat Ice Cream and Madong Chocolate 70%</i>	95
Ciliegia, Riso e Sakura <i>Cherry, Rice and Sakura</i> (GF, N, V) Sakura, Confit di Ciliegia e Crema alle Mandorle <i>Sakura, Cherry Confit and Almond Chantilly</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

Formaggi

Selezione di Formaggi Italiani (N, D) <i>Selection of Italian Cheeses</i>	125
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