



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.

Menu al Caviale*

Caviar menu

Alla scoperta della cucina di Andrea

5 Portate/Courses AED 2500

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

Mela Verde, Caviale, Ravanello, Anguria, Tapioca e Pomodoro Affumicato

Green Apple, Caviar, Radish, Watermelon, Tapioca and Smoked Tomato

Scampo *Langoustines* (SF, D)

Cavolfiore, Vaniglia, Caviale e Bisque

Cauliflower, Vanilla, Caviar and Bisque

Tagliolini al Caviale e Polvere d'Oro *Caviar Tagliolini with Gold Powder* (E, D, SF, R)

Caviale, Burro e Polvere d'Oro

Caviar, Butter and Gold Powder

Merluzzo Nero *Black Cod* (D, A, GF)

Asparagi Bianchi, Caviale, Patate e Maggiorana

White Asparagus, Caviar, Potatoes and Marjoram

Gelato al Cocco *Coconut Ice-cream* (A, D, E, N)

Confit di Limoni, Spuma allo Yogurt, Caviale e Lime

Lemon Confit, Yoghurt Foam, Caviar and Lime

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

Menù Le Specialità dell'Olivo*

L'Olivo's Signature Menu

Alla Scoperta della Cucina di Andrea

6 Portate/*Courses* AED 1200

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

Astice Blu *Blue Lobster* (D, E, SF)
Riso Artemide, Mela Verde, Basilico e Finocchio
Artemide Rice, Green Apple, Basil, Fennel

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

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

Spigola *Sea Bass* (GF, SF, D)
Friarielli, Aglio e Peperoncino
Bitter Neapolitan Spinach, Garlic and Chili Pepper

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

Menù Degustazione*

Tasting Menu

Alla Scoperta della Cucina di Andrea

5 Portate/Courses AED 990

AED 900 Wine Pairing

Capesante Grigliate *Grilled Scallops* (SF, D, A)

Piselli, Patata Viola, Ribes, Lime, Pistacchio e Salsa allo Spumante Ferrari
Green Peas, Purple Potato, Red Currant, Finger Lime, Pistacho and Ferrari Spumante Sauce

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

Seppie, Acqua d'Ostrica, Pomodorini Secchi e Grano Saraceno
Cuttlefish, Oyster's Water, Dry Tomatoes and Buckwheat

Eliche con Pesci di Scoglio *Seafood Eliche* (SF, D)

Astice, Seppia, Triglia e Prezzemolo
Lobster, Cuttlefish, Red Mullet and Parsley



Orata *Gilthead* (GF, N, D, SF)

Caponata di Verdure e Salsa Mediterranea
Assorted Stewed Vegetables 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

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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

Scampi Langoustines * (SF, D)

330

Cavolfiore, Vaniglia, Caviale e Bisque
Cauliflower, Vanilla, Caviar and Bisque

Capesante Grigliate Grilled Scallops (SF, D, A)

290



Piselli, Patata Viola, Ribes, Lime, Pistacchio e Salsa allo Spumante Ferrari
Green Peas, Purple Potato, Red Currant, Finger Lime, Pistacho and Ferrari Spumante Sauce

Crema di Pomodoro Tomato Cream Soup (D, N)

190

Ricotta e Pesto di Basilico
Ricotta Cheese and Basil Pesto

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Primi

- Risotto ai Carciofi** *Artichokes Risotto* (GF, SF, D) **260**
Seppie, Acqua d'Ostrica, Pomodorini Secchi e Grano Saraceno
Cuttlefish, Oyster's Water, Dry Tomatoes and Buckwheat
-   **Ravioli di Granchio Blu** *Blue Crab Ravioli* * (E, D, SF, R) **320**
Ricotta al Timo, Consommé, Cipolla Rossa, Caviale Oscietra
Thyme Flavoured Ricotta Cheese, Consommé, Red Onion, Oscietra Caviar
- Eliche con Pesci di Scoglio** *Seafood Eliche* * (SF, D) **320**
Astice, Seppia, Triglia e Prezzemolo
Lobster, Cuttlefish, Red Mullet and Parsley
- Spaghettoni con Alici** *Spaghettoni with Anchovies* **290**
Acqua di Pomodoro, Zafferano, Olive Verdi e Pane Croccante
Tomato Water, Saffron, Green Olives and Crunchy Bread
- Ravioli Capresi** (D)
Caciotta, Salsa di Pomodorini e Basilico
Caciotta Cheese, Vine Tomatoes Sauce and Basil
- Tagliolini al Limone** *Lemon Tagliolini* * (E, D, SF, R) **310**
Gamberi Rossi, Burrata, Foglia d'Ostrica e Salicornia
Red Prawns, Burrata Cheese, Oyster Leaf and Glasswort

Secondi

- Spigola** *Sea Bass* * (GF, SF, D) **420**
Friarielli, Aglio e Peperoncino
Bitter Neapolitan Spinach, Garlic and Chili Pepper
- Orata** *Gilthead* (GF, N, D, SF) **380**
Caponata di Verdure e Salsa Mediterranea
Assorted Stewed Vegetables and Mediterranean Sauce
-   **Triglia Locale** *Local Red Mullet* * (D) **360**
Ricotta d'Origine Locale, Olive Taggiasche, Acciughe e Scarola
Locally Sourced Ricotta Cheese, Black Olives, Anchovies and Escarole
- Astice Blu** *Blue Lobster* * (D, E, SF) **460**
Riso Artemide, Mela Verde, Basilico e Finocchio
Artemide Rice, Green Apple, Basil, Fennel
- Merluzzo Nero** *Black Cod* * (D, A, GF) **440**
Asparagi Bianchi, Caviale, Patate e Maggiorana
White Asparagus, Caviar, Potatoes and Marjoram
- Rombo** *Turbot* ** (A, D) **820**
Patate Fondenti, Tartufo Nero e Carciofi
Confit Potatoes, Black Truffle and Artichokes
Per 2 persone / For 2 people

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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
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
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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