



# 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

7 Portate/Courses AED 990

AED 900 Wine Pairing

### **Tartare di Tonno Rosso** *Red Tuna Tartare* (D, R, E, CS)

Avocado, Uova di Salmone, Basilico e Crema di Mozzarella

*Avocado, Salmon Roes, Basil and Mozzarella Cream*

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### **Capesante Grigliate** *Grilled Scallops* (SE, N, A, D, GF)

Variazione di Funghi, Aglio Nero, Fichi, e Salsa di Castagne Arrostate

*Seasonal Mushrooms, Black Garlic, Figs, and Roasted Chestnut Sauce*

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### **Eliche con Pesci di Scoglio** *Seafood Eliche* (SE, D, E)

Astice, Seppia, Triglia e Prezzemolo

*Lobster, Cuttlefish, Red Mullet and Parsley*

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### **Spigola** *Sea Bass* (GF, SE, D)

Friarielli, Aglio e Peperoncino

*Bitter Neapolitan Spinach, Garlic and Chili Pepper*

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### **Agnello e Carote** *Lamb and Carrots* (D, E, SE)

Mayonese piccante, zenzero, riso soffiato e curry

*Spicy mayo, ginger, puff rice and curry*

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### **Sorbetto a Limone ed erbe** *Lemon Sorbet and Herbs* (D, N)

Mandorle Tostate, Pesto al Dragoncello e Spuma di Yogurt

*Toasted Almonds, Tarragon Pesto, and Yogurt Mousse*

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### **Miele e Limone** *Honey and Lemon* (D, N, G, E)

Polline d'Ape, Miele, Limone e Sorbetto all'Eucalipto

*Bee Pollen, Lemon and Honey Ice Cream*

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\* 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.

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Vegetarian/Vegan Menus available upon request.

# Menù Il Contadino \*

## Farmer Tasting Menu

7 Portate/Courses AED 790  
AED 900 Wine Pairing

### **L'Orto The Garden** (V, GF, R, LE, S)

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

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

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

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### **Risotto al Pecorino Risotto Pecorino Cheese** (GF, D)

Cicoria e Zafferano  
*Chicory and Saffron*

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### **Ravioli Capresi** (D)

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

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### **Verdure, Santoreggia e Mango Vegetables, Savory and Mango\*** (E, D)

Cipolle caramellate, porro, lampone, yogurt e senape  
*Caramelised onion, leeks, raspberry, yogurt and mustard*

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### **Sorbetto a Limone ed erbe Lemon Sorbet and Herbs** (N, D)

Mandorle Tostate, Pesto al Dragoncello e Spuma di Yogurt  
*Toasted Almond, Tarragon Pesto, and Yogurt Mousse*

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### **Frutti Di Bosco, Riso e Sakura Wild Berries, Rice and Sakura** (GF, N, VG)

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

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## Crudo di Pesce in Condivisione

<b>Caviale Caviar Selection 50gr **</b> (D, R)	
Beluga	2600
Sevruga	1200
Oscietra Imperial	1200
<b>Ostriche Gillardeau n°3 Oysters **</b> (GF, SE, R)	
6 pz / pcs	350
12 pz / pcs	700
<b>Crudo di Mare Assorted Raw Fish**</b> (GF, SE, R)	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	

## Antipasti

<b>Tartare di Tonno Rosso Red Tuna Tartare</b> (D, R, E, CS)	290
Avocado, Uova di Salmone, Basilico e Crema di Mozzarella Avocado, <i>Salmon Roes, Basil and Mozzarella Cream</i>	
<b>Scampo Langoustine *</b> (SE, D, N, E)	310
Carote, Asparagi, Agrumi, Mandorle, Caffè e Dragoncello <i>Carrot, Asparagus, Citrus, Almond, Coffee and Tarragon</i>	
<b>Capesante Grigliate Grilled Scallops</b> (SE, N, A, D, GF)	290
Variazione di Funghi, Aglio Nero, Fichi, e Salsa di Castagne Arrostate <i>Seasonal Mushrooms, Black Garlic, Figs, and Roasted Chestnut Sauce</i>	
<b>Coniglio Rabbit</b> (D)	240
Carciofi, olive taggiasche, verdure e salsa alla cacciatora <i>Artichoke, Black Olives, Pickels Vegetables and Cacciatora sauce</i>	
<b>Crema di Pomodoro Tomato Cream Soup</b> (D, N)	190
Ricotta e Pesto di Basilico <i>Ricotta Cheese and Basil Pesto</i>	
<b>L'Orto The Garden</b> (V, GF, R, LF, S)	210
Selezione di verdure cotte e crude con tartufo nero <i>Selection of raw and cook vegetables with black truffle</i>	

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# Primi

<b>Risotto al Pecorino</b> <i>Risotto Pecorino Cheese</i> (GF, D) Agnello, Cicoria e Zafferano <i>Lamb, Chicory and Saffron</i>	280
<b>Tortelli di Granchio Blu</b> <i>Blue Crab Tortelli</i> * (E, D, SE, LS, CS) Ricotta al Timo, Bisque, Cipolla Rossa, Caviale Oscietra <i>Thyme Flavoured Ricotta Cheese, Bisque, Red Onion, Oscietra Caviar</i>	320
<b>Eliche con Pesci di Scoglio</b> <i>Seafood Eliche</i> * (SE, D, E) Astice, Seppia, Polpo e Triglia <i>Lobster, Cuttlefish, Octopus and Red Mullet</i>	320
<b>Spaghettoni alle Cozze</b> <i>Mussels Spaghettoni</i> (D, N, SF) Peperoncini Verdi, Menta, Pecorino e Taralli Napoletani <i>Friggitelli Pepper, Mint, Pecorino Cheese and Neapolitan Taralli</i>	280
<b>Ravioli Capresi</b> (D) Caciotta, Salsa di Pomodorini e Basilico <i>Caciotta Cheese, Vine Tomatoes Sauce and Basil</i>	210
<b>Tagliolini al Limone</b> <i>Lemon Tagliolini</i> * (E, D, SE, R) Gamberi Rossi, Burrata, Foglia d'Ostrica e Salicornia <i>Red Prawns, Burrata Cheese, Oyster Leaf and Glasswort</i>	310

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## Secondi

<b>Spigola Sea Bass *</b> (GF, SE, D) Friarielli e Salsa alle Alghe Marine <i>Bitter Neapolitan Spinach and Seaweed Sauce</i>	420
<b>Triglia Locale Local Red Mullet</b> (D, LS, CS, E) Ricotta d'Origine Locale, Olive Taggiasche, Acciughe e Scarola <i>Locally Sourced Ricotta Cheese, Black Olives, Anchovies and Escarole</i>	360
<b>Astice Blu Blue Lobster *</b> (D, E, SF) Riso Artemide, Mela Verde, Basilico e Finocchio <i>Artemide Rice, Green Apple, Basil, Fennel</i>	460
<b>Agnello e Carote Lamb and Carrots *</b> (D, E, A, S, SE) Mayonese Piccante, Zenzero, Riso Soffiato e Curry <i>Spicy Mayo, Ginger, Puff Rice and Curry</i>	360
<b>Verdure, Santoreggia e Mango Vegetables, Savory and Mango*</b> (D, E) Cipolle Caramellate, Porro, Lampone, Yogurt e Senape <i>Caramelised Onion, Leeks, Raspberry, Yogurt and Mustard</i>	250
<b>Rombo Turbot **</b> (A, D) Confit di Patate, Tartufo Nero Estivo e Peperoni <i>Potatoes Confit, Seasonal Black Truffle and Bell Peppers</i> <b>Per 2 persone / For 2 people</b>	820

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## Dolci

*Tom Coll*

- Babà Tradizionale** *Traditional Rhum Babà* (A, D, G, E) 95  
Chantilly alla Vaniglia, Arancia, Uvetta e Limone Canditi  
*Vanilla Chantilly, Candied Orange, Raisin, Lemon and Rhum*
- Cioccolato e Grano Saraceno** *Chocolate and Buckwheat* (D, N, E, GF) 95  
Gelato di Grano Saraceno e Cioccolato Madong %70  
*Buckwheat Ice Cream and Madong Chocolate %70*
- Miele e Limone** *Honey and Lemon* (D, N, E, LS, CS) 95  
Polline d'Ape, Miele, Limone e Sorbetto all'Eucalipto  
*Bee Pollen, Honey, Lemon and Eucalyptus Sorbet*
- Frutti di Bosco, Riso e Sakura** *Wild Berries, Rice and Sakura* (N, VG, GF) 95  
Sakura, Confit di Lamponi e Crema alle Mandorle  
*Sakura, Raspberry Confit and Almond Chantilly*

## Formaggi

- Selezione di Formaggi Italiani** (D, N) 125  
*Selection of Italian Cheeses*

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