



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

• MENÙ LE SPECIALITÀ DEL L'OLIVO * •
L'OLIVO'S SIGNATURE MENU

7 Portate/Courses AED 950
Wine Pairing. AED 900



GRANCHIO REALE - *King Crab* (SF, GF, E, D)

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

VENTRESCA DI TONNO ROSSO - *Tuna Belly* (D, R, S, N, CS)

Friggitelli, Cetrioli, More e Yogurt di Bufala
Friggitelli, Cucumbers, Blackberries and Buffalo Milk Yoghurt

TAGLIOLINI AL LIMONE - *Lemon Tagliolini* (E, D, SF, R)

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

SPIGOLA - *Seabass* (SF, D, F)

Carciofi, Quinoa Croccante e Salsa alle Vongole
Artichokes, Crispy Quinoa and Clam Sauce

GUANCIA DI MANZO - *Wagyu Beef Cheek* (D, E, GF, C)

Patate Viola, Funghi d'Ostrica, Prezzemolo e Tapioca
Purple Potatoes, Oyster Mushrooms, Parsley and Tapioca

SORBETTO AL LAMPONE ED ERBE - *Raspberry Sorbet and Herbs* (N, D, E)

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

MIELE E LIMONE - *Honey and Lemon* (D, N, E, LS)

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

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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*

All prices are in UAE Dirham and are inclusive of 10% Service Charge, 5% VAT and subject to 7% Municipality Fees
Please Inform Us of Any Allergies or Dietary Requirements Before Ordering, We Would Be Happy to Assist You in Choosing Suitable Foods or
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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, C)

Ricotta e Pesto di Basilico
Ricotta Cheese and Basil Pesto

TAGLIOLINI AL LIMONE - Lemon Tagliolini ^(D, E)

Burrata, Foglia d'Ostrica e Salicornia
Burrata Cheese, 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, C)

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

SORBETTO A LIMONE ED ERBE - Lemon Sorbet and Herbs ^(N, D, E)

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

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



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• CRUDO DI PESCE IN CONDIVISIONE •



CAVIALE - *Caviar Selection 50gr* ** (D, R, E)

Beluga	2600
Sevruga	1200
Oscietra Imperial	1200

OSTRICHE - *Gillardeau n°3 Oysters* ** (GF, SF, R, D)

6 pz / pcs	350
12 pz / pcs	700

CRUDO DI MARE - *Assorted Raw Fish* ** (SF, R, D)

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	700
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• ANTIPASTI •



VENTRESCA DI TONNO ROSSO - *Tuna Belly* ^(D, R, S, N, CS) 275
Friggitelli, Cetriolo, More e Yogurt di Bufala
Friggitelli, Cucumbers, Blackberries and Buffalo Milk Yoghurt

SCAMPO - *Langoustine* * ^(SF, D, E) 295
Zucca, Asparagi di Mare, Agrumi, Mandorle, Dragoncello
Pumpkin, Sea Asparagus, Citrus, Almonds, 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 CON TOPINAMBUR - *Risotto with Topinambur* ^(SF,D) 265
Capesante, Finocchietto Selvatico e Aglio Nero
Scallops, Wild Fennel and Black Garlic

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 - <i>Seabass</i> * (SF, D)	400
Carciofi, Quinoa Croccante e Salsa alle Vongole <i>Artichokes, Crispy Quinoa and Clam Sauce</i>	
DENTICE - <i>Red Snapper</i> (D, LS, SF, N)	360
Caponata di Verdure e Salsa Mediterranea <i>Vegetables Caponata and Mediterranean Sauce</i>	
ASTICE BLU - <i>Blue Lobster</i> * (D, E, SF)	460
Riso Artemide, Pere e Finocchi <i>Artemide Rice, Pears and Fennel</i>	
GUANCIA DI MANZO - <i>Wagyu Beef Cheek</i> (D, E, GF)	400
Patate Viola, Funghi d'Ostrica, Prezzemolo e Tapioca <i>Purple Potatoes, Tapioca, Parsley and Oyster Mushrooms</i>	
VERDURE E SANTOREGGIA - <i>Vegetables and Savory</i> (D, E)	240
Cipolle Caramellate, Porro, Lampone e Yogurt <i>Caramelised Onions, Leeks, Raspberry and Yoghurt</i>	
ROMBO - <i>Turbot</i> ** (D)	820
Cavolfiore, Zucca, Sedano Rapa e Salsa al Tartufo <i>Cauliflower, Pumpkin, Celeriac and Black Truffle Sauce</i> Per 2 persone / For 2 people	

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• DOLCI •

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BABÀ TRADIZIONALE - <i>Traditional Babà</i> ^(D, E)	95
Chantilly alla Vaniglia, Arancia Uvetta e Limone Canditi <i>Vanilla Chantilly, Candied Orange, Raisin and Lemon</i>	
CIOCOLATO E GRANO SARACENO - <i>Chocolate and Buckwheat</i> ^(D, N, E, S)	95
Gelato di Grano Saraceno e Cioccolato Madong 70% <i>Buckwheat Ice Cream and Madong Chocolate 70%</i>	
MIELE E LIMONE - <i>Honey and Lemon</i> ^(D, N, E, LS)	95
Polline d'Ape, Miele, Limone e Sorbetto all'Eucalipto <i>Bee Pollen, Honey, Lemon and Eucalyptus Sorbet</i>	
LAMPONE, RISO E SAKURA - <i>Raspberry, Rice and Sakura</i> ^(GF, N, VG)	95
Sakura, confit di Lamponi e Crema alle Mandorle <i>Sakura, Raspberry Confit and Almond Chantilly</i>	

• FORMAGGI •



SELEZIONE DI FORMAGGI ITALIANI ^(D, N)	120
Selection of Italian Cheeses	

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