



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

6 Portate/Courses AED 790



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

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

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
Mandarle 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



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*

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
Prepare a Dish That Meets Your Specific Requirements. Vegetarian/Vegan Menus available upon request.

• MENÙ IL CONTADINO * •
FARMER TASTING MENU

6 Portate/Courses . AED 590



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

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, Lamponi, 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
Mandarle 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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• ANTIPASTI •



GRANCHIO REALE - <i>King Crab</i> * (SF, GF, E, D)	285
Avocado, Mela Verde e Salsa di Cozze <i>Avocado, Green Apple and Mussels Sauce</i>	
BATTUTA DI FASSONA - <i>Fassona Tartare</i> (D, N, R, E)	245
Caffè, Lampone, Nocciola e Senape Rustica <i>Coffee, Raspberry, Hazelnut and Mustard</i>	
CREMA DI POMODORO - <i>Tomato Cream Soup</i> (D, N)	190
Ricotta e Pesto di Basilico <i>Ricotta Cheese and Basil Pesto</i>	
L'ORTO - <i>The Garden</i> (V, S, LS, GF, R)	205
Selezione di verdure cotte e crude con tartufo nero <i>Selection of raw and cooked vegetables with black truffle</i>	

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• PRIMI •



RISOTTO AL PECORINO - <i>Risotto with Pecorino Cheese</i> ^(D, E)	265
<i>Vitello da Latte, Cicoria e Zafferano</i> <i>Milk Fed Veal, Chicory and Saffron</i>	
ELICHE CON PESCI DI SCOGLIO - <i>Seafood Eliche</i> * ^(SF, E, D)	295
<i>Astice, Seppia, Triglia e Prezzemolo</i> <i>Lobster, Cuttlefish, Red Mullet and Parsley</i>	
RAVIOLI CAPRESI ^(D)	215
<i>Caciotta, Salsa di Pomodorini e Basilico</i> <i>Caciotta Cheese, Vine Tomatoes Sauce and Basil</i>	
TAGLIOLINI AL LIMONE - <i>Lemon Tagliolini</i> * ^(E, D, SF, R)	295
<i>Gamberi Rossi, Burrata, Foglia d'Ostrica e Salicornia</i> <i>Red Prawns, Burrata Cheese, Oyster Leaf and Glasswort</i>	

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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>	
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, Lamponi e Yogurt <i>Caramelised Onions, Leeks, Raspberry and Yoghurt</i>	

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• DOLCI •

Tom Coll



BABÀ TRADIZIONALE - *Traditional Babà* ^(D, E) 95
Chantilly alla Vaniglia, Arancia Uvetta e Limone Canditi
Vanilla Chantilly, Candied Orange, Raisin and Lemon

CIOCCOLATO E GRANO SARACENO - *Chocolate and Buckwheat* ^(D, N, E, S) 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, L, S) 95
Polline d'Ape, Miele, Limone e Sorbetto all'Eucalipto
Bee Pollen, Honey, Lemon and Eucalyptus Sorbet

LAMPONE, RISO E SAKURA - *Raspberry, Rice and Sakura* ^(GF, N, VG) 95
Sakura, confit di Lamponi e Crema alle Mandorle
Sakura, Raspberry Confit and Almond Chantilly



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