



olio  
fishbar

*menu*

## seafood and more

At Olio Fishbar, each course is designed to offer you a unique journey through flavors. We invite you to experience multiple dishes, discovering the appeal of each bite and creating your own gastronomic adventure.

**Poached egg** (1, 3, 7)  NEW € 14

With bread and mozzarella cheese cream, cabbage and black truffle

**Onion soup** (1, 3, 7, 9)  NEW € 14

With onions from Montoro, bread and Comté cheese

**Braised beef cheek** (9, 12) NEW € 16

With polenta and sautéed mushrooms

**Lobster roll** (1, 2, 3, 7, 10) € 26

Brioche bread bun with lobster, cocktail sauce, Worcestershire and lettuce

**Olio Fish Burger** (1, 3, 4, 7, 10) € 16

Brioche bread bun with seeds, fish tartare, avocado, pickled cucumber, smoked bacon and French fries

**Octopus taco** (1, 10, 11, 14) NEW € 16

With aubergine babaganoush, aioli sauce and paprika

**Poached baby octopus** (1, 14) NEW € 16

With cous cous and chickpeas

**Gyoza with prawns and vegetables** (1, 2, 6, 11) € 14

Grilled ravioli filled with prawns and cabbage

**Clam chowder** (1, 7, 9, 14) NEW € 18

Original Florida clam chowder with potatoes and bacon

**Deep-fried chipirones** (3, 10, 11, 14) NEW € 16

Deep-fried squid and cuttlefish with spring onion, sesame and chilli mayo

**Fish and chips** (2, 3, 4, 10, 14) € 14

Deep-fried codfish in tempura and homemade French fries

**“Mbuttunati” squids** (1, 4, 7, 14) NEW € 16

With turnip greens cream and Provola cheese

**Tuna and peppers** (4) NEW € 16

Grilled piquillo peppers filled with homemade preserved bluefin tuna belly, capers and light “bagna cauda

## Oysters

Our selection of oysters from Italy, France and Ireland (14) € 5/each

**Oyster platter** (14) € 25

Six oysters: two of each type from our selection

## raw fish served plain

**Red prawn from Sicily** (2, 12) € 6/each

**Scampi from Scotland** (2, 12) € 6/each

**Yellowfin tuna tartare** (4) € 16

**Hiramasa amberjack carpaccio** (4) € 16

**Scottish salmon sashimi** (14) NEW € 16

## sides

**Mixed salad** € 7

**Grilled vegetables** € 7

**Homemade French fries** (3, 10) € 7

## desserts

**Tiramisù** (3, 6, 7, 8) NEW € 8

With mascarpone cheese, cocoa and coffee mousse

**Zuppa inglese (trifle)** (1, 3, 6, 7, 8) NEW € 8

With Alcherme flavoured sponge cake and vanilla and chocolate custard

**Paris-Brest** (3, 6, 7, 8) NEW € 8

Cream puff filled with hazelnut cream served with whipped cream

**Gourmand coffee** (1, 3, 7, 8) € 5

Espresso coffee served with a selection of small pastries

**Selection of four cheeses** (1, 7, 8) € 10

Served with bread with raisin and our compotes

**Mixed berries** € 8

Cover charge € 2,50

 NEW New plates

 Vegetarian plates

Allergen list:

1 Gluten - 2 Crustaceans - 3 Egg - 4 Fish - 5 Peanut - 6 Soy  
7 Milk - 8 Shell fruit - 9 Celery - 10 Mustard - 11 Sesame  
12 Sulphites - 13 Lupin beans - 14 Shellfish

Some products could be blast chilled directly on board of the fishing boats or by us, in accordance with current regulations (EC no. 852/04) to protect the health of our customers and to best preserve its organoleptic properties.