



olio
fishbar

menu

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.

Starters

- Pan brioche, anchovies from Cantabric Sea and sweet butter** (1, 3, 4, 7) € 9
- Pan de cristal, tomate and Iberian ham** (1) € 12
- Pala romana pizza with tomato and tuna bottarga** (1, 4) € 9
- Octopus takoyaki** (1, 3, 14) € 9

Seafood and more

- Lobster roll** 🍷 € 26
Brioche bread bun with lobster, cocktail sauce, lettuce and Worcestershire sauce (1, 2, 3, 7, 10)
- Bao buns** 🍷 € 16
With pork ribs flavoured with soy and honey, sesame and spring onion (1, 6, 10, 11, 12)
- Sea bass ceviche** € 18
With passion fruit, yellow tomatoes, avocado and toasted corn (4)
- Olio Fish Burger** 🍷 € 16
Brioche bread bun with seeds, fish tartare, avocado, pickled cucumber, smoked bacon and French fries (1, 3, 4, 7, 10)
- Fish and chips** 🍷 € 14
Deep-fried codfish in tempura, tartar sauce and homemade French fries (2, 3, 4, 7, 10, 14)
- Barbecued sardines** € 16
With yogurt, green mojo and chipotle (4, 7, 12)
- Deep-fried chipirones** 🍷 € 16
Deep-fried squid served with chilli mayo (3, 10, 14)
- Tarte Tatin of cherry tomatoes** 🍷 15-minute wait € 14
With mozzarella ice-cream and basil (1, 3, 7, 12)
- Bombette pugliesi** 🍷 € 16
With tomato sauce, provola cheese and parsley (7)
- Poached egg** 🍷 € 14
With courgettes and tuma persa cheese fondue (1, 3, 7)
- Cuttlefish tagliatelle** € 16
With peas and 'nduja (7, 14)
- Roasted octopus** € 18
With sweet potato and chimichurri sauce (12, 14)
- Bluefin tuna tataki** € 18
With horseradish, daikon and hoisin sauce (3, 4, 6, 11)

Oysters

- Oysters** each € 5
Our selection of oysters from Italy, France and Ireland (14)
- Oyster platter** € 25
Six oysters: two of each type from our selection (14)

Raw fish

- Red prawns from Sicily** (2, 12) each € 6
- Scampi from Adriatic Sea** (2, 12) each € 6
- Sicilian bluefin tuna tartare** (4) € 16
- Hiramasa amberjack carpaccio** (4) € 16
- Scottish salmon sashimi** (14) € 16

Sides

- Aubergines in caponata** 🍷 (8, 12) € 7
- Not just salad** 🍷 € 7
Mixed salad with tomato, raw vegetables and toasted seeds
- Peppers "cunzati"** 🍷 € 7
- French fries with lime and pink pepper** 🍷 (3, 10) € 7

Desserts

- Tiramisù** € 8
With mascarpone cheese, milk chocolate and hazelnuts (3, 6, 7, 8)
- Marinated pineapple** € 8
With celery, lemon and almond sorbet (8, 9)
- Millefoglie** € 8
With peaches, vanilla namelaka and salted caramel (1, 3, 6, 7)
- Cream ice-cream** € 7
With espresso affogato (1, 3, 7)
- Gourmand coffee** € 5
Espresso served with small pastries (1, 3, 7, 8)

🍷 Vegetarian plate

🍷 Olio Fishbar signature plate

🍷 Meat plate

Allergens: 1 gluten - 2 crustaceans - 3 egg - 4 fish - 6 soy - 7 milk - 8 shell fruit - 9 celery - 10 mustard - 11 sesame - 12 sulphites - 14 shellfish

Customer advice: bread and cover charge € 2,50. 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).