



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

Cannoli with polenta and whipped codfish	€ 12
1, 4, 7, 15	
Falafel with broad beans and cuttlefish lard	€ 12
3, 14, 15	
Fried pizzas with tomato, basil, Parmesan cheese and burrata cheese	€ 12
1, 7	
Bao buns with oxtail stew, cheese and black pepper	€ 14
1, 6, 7, 9, 15	

RAW FISH

Red prawn from Sicily	each € 6
2, 12, 15	
Scampi from Adriatic Sea	each € 6
2, 12, 15	
Sicilian bluefin tuna tartare	€ 16
4, 15	
Hiramasa amberjack carpaccio	€ 16
4, 15	
Scottish salmon sashimi	€ 16
14, 15	
Our selection of oysters from Italy, France and Ireland	each € 6
14	
Six oysters plateau: two of each type from our selection	€ 30
14	

FROM THE GARDEN

Beetroot, rhubarb, snow peas, peas and asparagus salad	€ 9
Garlic, oil and chilli cress	€ 8
Patatas bravas	€ 7
1, 9, 15	
Fried artichokes alla giudia and chimichurri	€ 9
15	

BUSINESS LUNCH

Available for lunch during the week; includes water and cover charge

Meat proposal	€ 16
Fish proposal	€ 18

SEAFOOD AND MORE

SIGNATURE

Lobster roll	€ 26
Brioche bread bun with lobster, cocktail sauce, lettuce and Worcestershire sauce	
1, 2, 3, 7, 10, 15	
Olio Fish Burger	€ 16
Brioche bread bun with seeds, fish tartare, avocado, pickled cucumber, smoked bacon and homemade French fries	
1, 3, 4, 7, 10, 15	
Deep-fried chipirones	€ 18
Deep-fried calamari and clumps served with chilli mayo	
3, 10, 14, 15	
Fish and chips	€ 14
Deep-fried codfish in tempura, tartar sauce and homemade French fries	
2, 3, 4, 7, 10, 14, 15	
Stuffed rabbit	€ 18
7, 15	
Greek moussakà with courgette, aubergine and lentil ragout	€ 14
7, 9, 12, 15	
Amberjack alla puttanesca with tomato, olives and capers	€ 18
4, 15	
Green fish curry with aubergine, peas and heart of palm	€ 19
4, 15	
Camembert and asparagus cheesecake	€ 16
1, 3, 7, 15	
Paella valenciana with seafood	€ 19
2, 4, 14, 15	
Pork ribs glazed with bourbon and toasted sesame seeds	€ 17
1, 6, 10, 11, 15	
Burrito with octopus, pimentón de la Vera, hummus and roasted peppers	€ 17
1, 11, 14, 15	
Stuffed anchovies with smoked scamorza cheese and baba ganush	€ 16
3, 4, 7, 15	

DESSERTS

Eggnog and sour cherry ice cream	€ 9
3, 7, 15	
Babà with rum, strawberries and chantilly	€ 9
1, 3, 7, 12, 15	
Pavlova with mango, coconut and lime	€ 9
3, 7, 15	
Café gourmand (with small pastries)	€ 5
1, 3, 7, 8	

CUSTOMER ADVICE

The numbers below each dish indicate the presence of allergens or heat treatment information, according to the following legend: 1 gluten - 2 crustaceans - 3 eggs - 4 fish - 5 peanuts - 6 soya - 7 milk - 8 nuts - 9 celery - 10 mustard - 11 sesame - 12 sulphites - 13 lupins - 14 molluscs - 15 preparations or raw ingredients purchased fresh and subjected to rapid temperature abatement to ensure their quality and safety; fish served raw or which in cooking does not reach a core temperature of 60 °C, purchased fresh and subjected to blast chilling for health protection as described in the HACCP plan procedures pursuant to EC regulations No. 852 and 853/04; raw ingredients originally frozen by the manufacturer.

Bread and cover charge € 3,00