



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

- Marinated watermelon, Feta, Cantabrian anchovies and oregano

4, 7, 12

€ 12
- Courgette flowers stuffed with mortadella, mozzarella and rocket pesto

7, 8, 15

€ 12
- Pala romana with veal in tuna sauce, crispy celery, capers and lemon

1, 3, 4, 9, 12, 15

€ 14
- Arancino with courgettes in scapece, cashews and cacioricotta cheese

3, 7, 8, 12, 15

€ 12

RAW FISH

- Red prawn from Sicily

2, 12, 15

each € 6
- Scampi from Adriatic Sea

2, 12, 15

each € 6
- Sicilian bluefin tuna tartare

4, 15

€ 16
- Hiramasa amberjack sashimi

4, 15

€ 16
- Scottish salmon sashimi

14, 15

€ 16
- Our selection of oysters from Italy, France and Ireland

14

each € 6
- Six oysters plateau: two of each type from our selection

14

€ 30

FROM THE GARDEN

- Apulian potato pitta

3, 12, 15

€ 9
- Grilled peppers, ajo blanco and vanilla

8, 15

€ 9
- Vegetable ratatouille

€ 9
- Tomato, peach and basil salad

12

€ 9

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

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

1, 2, 3, 7, 10, 15

€ 26
- Olio Fish Burger

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

1, 3, 4, 7, 10, 15

€ 16
- Deep-fried chipirones

Deep-fried calamari and clumps served with chilli mayo

3, 10, 14, 15

€ 18
- Fish and chips

Deep-fried codfish in tempura, tartar sauce and homemade French fries

2, 3, 4, 10, 14, 15

€ 14

- Squid tagliolini with basil pesto, green beans and taggiasche olives

8, 14, 15

€ 19
- Lobster “Catalana” style

2, 9, 10, 12, 15

€ 28
- “Tandoori” amberjack with crème fraîche, black rice and chives

4, 15

€ 19
- Picanha skewer, chimichurri sauce and sweet potato

3, 6, 10, 12, 15

€ 18
- Octopus, peppers, potatoes and aioli sauce

3, 10, 12, 14, 15

€ 20
- Vegetable pad thai with noodles, tofu, jalapeño and peanuts

1, 5, 6, 8, 9, 11, 15

€ 16
- Aubergine cutlet, romesco sauce and Parmesan cheese

3, 7, 8, 12, 15

€ 16
- Indonesian-style fried chicken with tamarind and satay sauce and green papaya salad

3, 5, 6, 15

€ 17
- Marinated mackerel and tomato gazpacho

4, 12, 15

€ 16

DESSERTS

- Mochi-Tiramisù

3, 15

€ 9
- Peach Melba

8, 12, 15

€ 9
- Black forest

1, 3, 7, 15

€ 9
- Café gourmand (with small pastries)

1, 3, 7, 8

€ 5

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