

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 € 12
4, 7, 12
- Courgette flowers stuffed with mortadella, mozzarella and rocket pesto € 12
7, 8, 15
- Pala romana with veal in tuna sauce, crispy celery, capers and lemon € 14
1, 3, 4, 9, 12, 15
- Arancino with courgettes in scapece, cashews and cacioricotta cheese € 12
3, 7, 8, 12, 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 sashimi € 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

- Apulian potato pitta € 9
3, 12, 15
- Grilled peppers, ajo blanco and vanilla € 9
8, 15
- Vegetable ratatouille € 9
- Tomato, peach and basil salad € 9
12

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, 10, 14, 15

- Galician mussels with apple cider, herbs and double cream € 19
7*, 9, 12, 14, 15
- Cuttlefish cappuccino € 19
7*, 9, 12, 14, 15
- Onion tarte Tatin, miso caramel, Parmigiano Reggiano cheese and hazelnuts € 18
1, 6, 7, 8, 15
- Veal sweetbread and spicy chimichurri € 18
12, 15
- Grilled eel kebab with rocket, tomato and yoghurt € 20
1, 4, 6, 7, 15
- Baccalà mantecato, peppers and walnuts € 19
4, 7*, 8, 15
- Iberian pork cheek with pumpkin and chestnuts € 18
1, 7*, 8, 12, 15
- Octopus ramen € 20
1, 3, 4, 6, 9, 11, 12, 14, 15
- Chawanmushi with porcini mushrooms and black truffle € 19
1, 3, 6, 7*, 12, 15

DESSERTS

- Mochi-Tiramisù € 9
3, 15
- Peach Melba € 9
8, 12, 15
- Black forest € 9
1, 3, 7, 15
- Café gourmand (with small pastries) € 5
1, 3, 5, 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 (the asterisk next to allergen 7 indicates the use of lactose-free ingredients) - 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