

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

Octopus, olive and friggittelli peppers in vinegar 3, 10, 12, 14, 15	€ 14
Bao buns stuffed with pulled pork and barbecue sauce 1, 3, 7, 8, 10, 12, 15	€ 14
Panzerotti stuffed with tomato, mozzarella cheese, Taggiasca olives and salted ricotta 1, 3, 7	€ 12
Roman-style cacio e pepe suppli 3, 7, 15	€ 12

RAW FISH

Tartare of red prawns from Sicily 2, 12, 15	€ 16
Tartare of scampi from Adriatic Sea 2, 12, 15	€ 16
Sicilian bluefin tuna tartare 4, 15	€ 16
Hiramasa amberjack sashimi 4, 15	€ 16
Scottish salmon sashimi 4, 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	€ 32

FROM THE GARDEN

Green beans with pesto 8, 15	€ 10
Grilled artichokes 12, 15	€ 12
Agretti with oil, garlic and chilli pepper	€ 10
Asparagus and smoked egg yolk 3, 7*, 12, 15	€ 12

BUSINESS LUNCH

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

Meat proposal	€ 18
Fish proposal	€ 20

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, 14, 15	€ 16
Deep-fried chipirones Deep-fried calamari and clumps served with chilli mayo 3, 4, 10, 14, 15	€ 20
Fish and chips Deep-fried codfish in tempura, tartar sauce and homemade French fries 3, 4, 10, 14, 15	€ 16

Tuna tartare with veal, tuna sauce, celery, capers and lemon 3, 4, 9, 10, 12, 15	€ 22
Quail stuffed with broad beans and black truffle 3, 7*, 12, 15	€ 21
Salpicón de marisco with mango and peppers 2, 12, 14, 15	€ 22
Courgette flowers stuffed with courgette Nerano-style 7, 15	€ 18
Iberian pork katsu-sando with white cabbage and tonkatsu sauce 1, 3, 6, 7*, 9, 10, 12, 14, 15	€ 19
Cuttlefish tagliatelle with peas and 'nduja 14, 15	€ 21
Scallop aguachile with kiwi, avocado and jalapeños 14, 15	€ 22
Amberjack saltimbocca with ham, sage, endive 4, 7*, 12, 15	€ 22
Camembert and asparagus cheesecake 1, 3, 7, 15	€ 18

DESSERTS

Mille-feuille, exotic fruit, caramel, peanuts 1, 5, 7, 8, 15	€ 10
Espresso Martini crème brûlée 1, 3, 6, 7, 8, 15	€ 10
We love strawberries: strawberry, vanilla, basil 1, 3, 7, 8, 15	€ 10
Café gourmand (with small pastries) 1, 3, 5, 7, 8	€ 6

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 shell fruit - 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