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

Bacon bombs with Cheddar cheese and barbecue sauce — € 14
1, 7, 10, 12, 15

Maritozzo with fassona beef tartare, mustard, capers and chives — € 14
1, 3, 7*, 10, 12, 15

Potato, mussel and chorizo croquettes — € 14
3, 7, 12, 14, 15

Panzerotto stuffed with tomato and basil — € 14
3, 7, 15

RAW FISH

Tartare of red prawns from Sicily — € 16
2, 12, 15

Tartare of scampi from Adriatic Sea — € 16
2, 12, 15

Sicilian bluefin tuna tartare — € 16
4, 15

Hiramasa amberjack sashimi — € 16
4, 15

Scottish salmon sashimi — € 16
4, 15

Our selection of oysters from Italy, France and Ireland — each € 6
14

Six oysters plateau: two of each type from our selection — € 32
14

FROM THE GARDEN

Marò with broad beans, chicory, garlic, chilli — € 12
7*, 15

Tomatoes, peaches, friggitelli and basil — € 12
12

Grilled peppers, ajo blanco and chimichurri — € 12
8, 12, 15

Green beans, pine nuts and basil — € 12
8, 15

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 — € 26
Brioche bread bun with lobster, cocktail sauce, Lettuce, Worcestershire sauce and French fries
1, 2, 3, 7, 10, 14, 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, 14, 15

Deep-fried chipirones — € 20
Deep-fried calamari and clumps served with chilli mayo
3, 4, 10, 14, 15

Fish and chips — € 16
Deep-fried codfish in tempura, tartar sauce and homemade French fries
3, 4, 10, 14, 15

Tuna tartare with veal, tuna sauce, celery, capers and lemon — € 22
3, 4, 9, 10, 12, 15

Quail stuffed with broad beans and truffle — € 21
3, 7*, 12, 15

Salpicón de marisco with mango and peppers — € 22
2, 12, 14, 15

Courgette flowers stuffed with courgette Nerano-style — € 18
7, 15

Iberian pork katsu-sando with white cabbage and tonkatsu sauce — € 19
1, 3, 6, 7*, 9, 10, 12, 14, 15

Cuttlefish tagliatelle with peas and ‘nduja — € 21
14, 15

Scallop aguachile with kiwi, avocado and jalapeños — € 22
14, 15

Amberjack saltimbocca with ham, sage, endive — € 22
4, 7*, 12, 15

Camembert and asparagus cheesecake — € 18
1, 3, 7, 15

DESSERTS

Paris-Brest, almonds, apricots, rosemary — € 10
3, 7*, 8, 15

Peach Tarte Tatin — € 10
1, 7, 12, 15

We love strawberries: strawberry, vanilla, basil — € 10
1, 3, 7, 8, 15

Homemade sorbets and ice creams — € 10
3, 7, 8, 15 depending on the type

Café gourmand (with small pastries) — € 6
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 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