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

Pizza fritta, turnip greens, stracciatella and anchovies from the Cantabrian Sea € 16
1, 4, 7, 15

Pan de cristal, Genoese bluefin tuna ragout and cherry tomatoes with tabasco € 16
1, 4, 6, 9, 15

Grilled polenta, radicchio, Gorgonzola, walnuts € 14
7, 8, 12

Maritozzo, mortadella, figs and truffles € 14
1, 3, 7, 8, 15

RAW FISH

Tartare of red prawns from Sicily € 18
2, 12, 15

Tartare of scampi from Adriatic Sea € 18
2, 12, 15

Sicilian bluefin tuna tartare € 18
4, 15

Hiramasa amberjack sashimi € 18
4, 15

Scottish salmon sashimi € 18
4, 15

Our selection of oysters from Italy, France and Ireland each € 7
14

Six oysters plateau: two of each type from our selection € 36
14

FROM THE GARDEN

Puntarelle salad with anchovies € 14
4, 12

Cauliflower steak, pomegranate and black garlic € 12
9, 11, 15

Smoked potatoes, chives and crème fraîche € 12
3, 7, 9, 10, 12

Artichokes alla giudìa € 14
4, 14

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 € 28
Brioche bread bun with lobster, cocktail sauce, lettuce, spring onion, Worcestershire sauce, French fries
1, 2, 3, 7*, 10, 14, 15

Olio Fish Burger € 20
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 € 22
Deep-fried calamari and clumps served with chilli mayo
3, 4, 10, 14, 15

Fish and chips € 20
Deep-fried codfish in tempura, tartar sauce and homemade French fries
3, 4, 10, 14, 15

Pulpo a la gallega, pimentón and potatoes € 22
4, 9, 12, 14, 15

Spicy chicken with roast potatoes, pink pepper and lime € 20
3, 7*, 9, 15

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

Stuffed courgette flowers, cacioricotta cheese and marinated baby courgettes € 18
7, 12, 14, 15

Baccalà confit, tomato gazpacho and olives € 22
1, 4, 12, 15

Veal with tuna sauce and pickled vegetables € 20
3, 4, 9, 12, 15

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

Aubergine parmigiana with tomato juice and basil € 18
7, 15

Grilled tuna skewers with fennel chimichurri € 22
3, 4, 10, 12, 15

DESSERTS

Bonet with chocolate, amaretto and caramel € 10
3, 6, 7, 8, 15

Mont Blanc, marron glacé, cream and chestnuts € 10
1, 3, 7, 8, 15

Zuppa inglese, Alchermes, vanilla, chocolate € 10
1, 3, 6, 7, 8, 12, 15

Zabaione ice cream, fig molasses and cantucci € 10
1, 3, 7, 8, 12, 15

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