

Olivio

ITALIAN MEDITERRANEAN CUISINE
& TAPAS BAR



“THE SECRET
INGREDIENTS
IS LOVE IN COOKING”

DINNER MENU

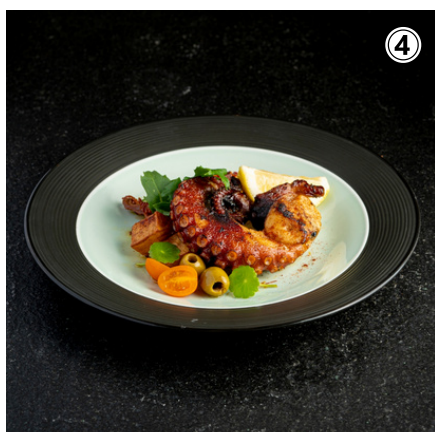
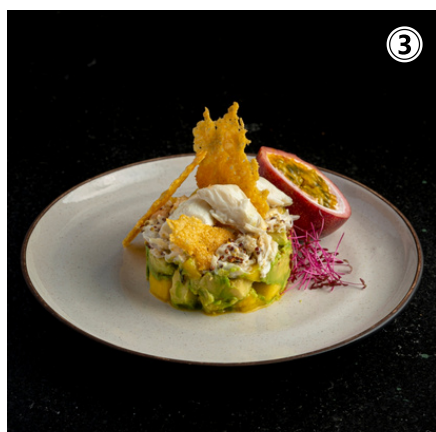
5 PM - 10 PM

Welcome to Olivio Italian Mediterranean Cuisine

Sit back and enjoy the very best Italian Food in a relaxing atmosphere. Every dish offered is super tasty, thanks to fresh, top-quality ingredients, know-how and the sheer hard work that goes into making as much as possible in-house - think homemade gnocchi, ravioli, angel hair and fettuccine, sauces from scratch as well as the bases for the pizzas.

We're renowned not just for our great tastes but our beautiful beachside setting too.

Appetizers



- | | |
|--|------------|
| 1. Crostinis | 200 |
| : Avocado & Tomatoes Salsa, Crispy Bread | |
| 2. Mixed Cold Cut | 450 |
| : Mixed Salami & Cooked Ham, Mixed Pickle, Parmesan Cheese | |
| 3. Avocado & Crab Napoleon | 360 |
| : Avocado & Yellow Mango, Whole Grain Mustard, Passion Fruits, Cream Cheese, Marinated Crab Meat, Parmesan Tuile | |
|  4. Grilled Octopus | 320 |
| : Grilled Marinated Octopus, Lemon, Pickle, Roasted Baby Potatoes, Spicy Smoked Pepper | |
| 5. Caramelized Onion Bruschetta (4 pc) | 170 |
| : with Melt Mozzarella & Parmesan Cheese, Anchovy | |
| 6. Baked Feta with Olives & Pickle | 320 |
| : Marinated Olives, Bell Pepper, Sun Dried Tomatoes, Feta & Cream Cheese Brown Bread | |
| 7. Buffalo Baked Pumpkin | 340 |
| : Burrata Cheese with Baked Japanese Pumpkin, Tossed Pine Nuts, Lemon-Honey Dressing, Ages Balsamic | |

 Chef's recommendation

(V) = Vegetarian

Salads



1. Wedge Salad

: Iceberg Lettuce, Crispy Bacon, Cherry Tomatoes, Boiled Quail eggs, Feta Cheese Crumbles, Capers & Anchovy Mayo, Lemon Wedge

250

2. Citrus, Celery & Avocado Salad

: Slices Citrus Fruit, Celery, Avocado, Mixed Fresh Berries, Passion Fruits Puree, Mint Yogurt, Asian Mixed

340

3. Apple & Buffalo Mozzarella

: Marinated Medley Tomatoes, Mint Pesto, Focaccia Croutons, Mixed Berries Vinegar Dressing, Wild Rocket

360

4. Shrimps Salad

: Pan-Grilled Marinated Shrimps with Mediterranean Spices, Grilled Corn, Avocado, Bell Pepper, Baby Spinach, Lemon Dressing

360

5. Pan-Seared Sea Scallop Salad

: Pumpkin Puree, Rocket Salad, Crispy Capers Mayo, Smoked Herring Roll, Whole Grain Mustard Dressing

340

6. Greek Salad

: Mixed Salad, Bell Pepper, Black Olive, Feta Cheese, Cucumber, Cherry Tomatoes, Tomatoes Wedge, Balsamic Vinegar Dressing

230

 Chef's recommendation

(V) = Vegetarian

Soup



1. Black Truffle Soup (V) 270

: Focaccia Crouton, Truffle Foam, White Truffle Oil

2. Crustacean Bisque 290

: Grilled Rock Lobster & Shrimp, Carrot Foam, Crustacean Oil, Basil Oil, Focaccia Crouton

👩 3. Mediterranean Seafood Soup 320

: Mixed Seafood in Tomatoes Spicy Ragout, Focaccia Crouton

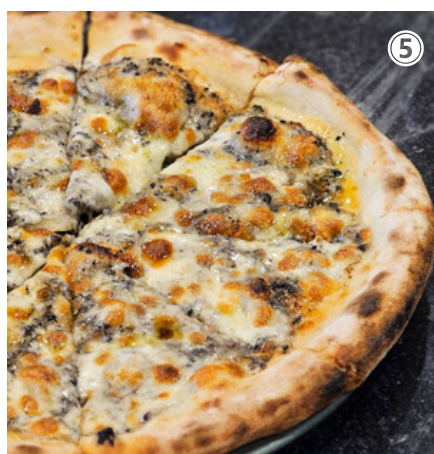
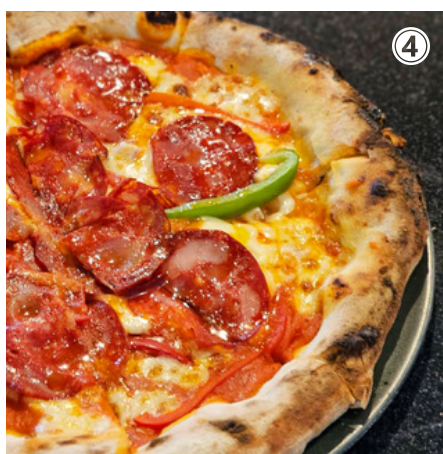
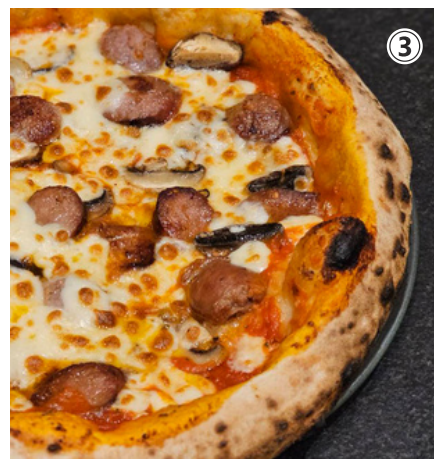
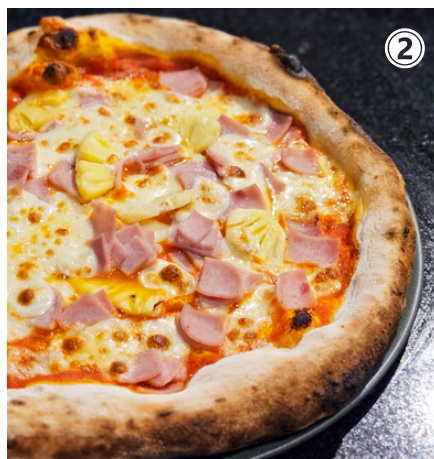
4. Mediterranean White Bean Soup (V) 270


: Cannelloni Bean, Baby Spinach, Carrots, Celery, Garlic, Onion, Oregano, Thyme, Parsley, Extra virgin Olive Oil, Parmesan Grated, Focaccia Crouton

👩 Chef's recommendation

(V) = Vegetarian

Pizza



1.Margherita : Tomato, Mozzarella, Basil	260
2.Hawaiian : Tomato, Ham, Pine Apple	270
 3.Salsiccia Italiano : Tomato, Mozzarella, Italian Sausage	340
4.Diavola : Tomato, Mozzarella, Chorizo, Pepper	340
5.Black Truffle : Mozzarella, Mascarpone Cheese, Black Truffle Puree	380
6.Parma Ham & Rocket : Tomato, Mozzarella, Mascarpone Cheese, Parma Ham, Rocket	450

 Chef's recommendation

[V] = Vegetarian

THE PRICE ARE EXCLUDE 10% SERVICE CHARGE AND 7% GOVERNMENT TAX,
THESE PHOTOGRAPHS AS PROMOTIONAL MATERIAL ONLY.

Risotto, Pasta, Raviolis



1. Risotto con Pomodoro e Frutti di mare

: Arborio Rice with Medley Seafood in Tomatoes Sauce

360

 **2. Homemade Tagliolini al Salsiccia Italiano e Funghi**

: Tagliolini pasta with Garlic, Dried Chili, Italian Sausage, Mushroom, Parmesan Grated

340

3. Homemade Fettuccine Salmon Saffron

: Homemade Fettuccine Norwegian Salmon, Zucchini, in Saffron Cream Sauce

360

4. Spaghetti con Pomodoro e Frutti di mare

: Spaghetti with Medley Seafood in Tomatoes Sauce

360

5. Penne al pesto (V)

: Penne Pasta with Zucchini, Baby Spinach, Pesto Sauce, Buffalo Mozzarella, Almond Tossed, Parmesan Grated

340



6. Homemade Fettuccini Mushroom & Truffle

: Homemade Fettuccini with Mushroom Truffle Cream, Grated parmesan

340

7. Ravioli Spinach & Ricotta (V)

: Ravioli Stuffed with Spinach & Ricotta Cheese in Truffle Cream Sauce

360

8. Ravioli Crab Meat & Shrimp

: Ravioli Stuffed with Crab Meat, Shrimps, Cream Cheese, Ricotta Cheese, in Brandy Lobster Sauce

410



9. Spaghetti A.O.P granchio blu

: Spaghetti with Crab Meat, Garlic, Dried Chili, Brandy, Pernod, Parsley, Basil



450

 Chef's recommendation

(V) = Vegetarian

Main | Fish & Seafood



- | | |
|---|-------------------|
| <p> 1. Atlantic Black Cod
: Pan-Seared Cod Fillet, Lemon, Chorizo, in Medley Tomatoes Spicy Sauce</p> | <p>450</p> |
| <p>2. Cajun Salmon
: Pan-Seared Norwegian Salmon with Lemon - Cajun Spices, Citrus & Avocado Salsa</p> | <p>450</p> |
| <p> 3. Mixed Grilled Sea Food
: Tiger Prawns, Samui Rock Lobster, Sea Scallop, Long Squid, Mixed Grilled Vegetables, Livornese Salsa</p> | <p>680</p> |

Side Dish

- | | |
|---|------------|
| 1. Sauteed Champignon Mushroom with Rosemary & Thyme | 170 |
| 2. Sauteed Home Fried Potatoes with Rosemary & Onion | 170 |
| 3. French Fries | 130 |
| 4. Cheesy Truffle Fries | 250 |
| 5. Sauteed Spinach | 140 |
| 6. Baked Spinach with Cheese | 200 |


 Chef's recommendation

(V) = Vegetarian

THE PRICE ARE EXCLUDE 10% SERVICE CHARGE AND 7% GOVERNMENT TAX,
THESE PHOTOGRAPHS AS PROMOTIONAL MATERIAL ONLY.

Meat, Beef, Lamb



 **1.Chicken Valdostana** **360**
: Pan-Seared Chicken Breast Topped
Cooked Ham, Mozzarella Buffalo,
Lemon Capers Sauce

2.Grilled Pork Chop **540**
: Sautéed Potatoes, Mixed Grilled Vegetables,
Brandy Pepper Corn Sauce

3.Grilled Australian Wagyu Beef eye of Rump M.B.S 6-7 (200 g) **850**
: Garlic Confit, Cherry Tomatoes Confit,
Red wine Sauce, Jaew Dressing

 **4.Grilled Australian Lamb Chops** **1270**
: Garlic Confit, Cherry Tomatoes Confit,
Mint Mustard, Yogurt Mint, marsala wine Sauce



 Chef's recommendation

[V] = Vegetarian

Beverage-List

COFFEE

HOT

Americano	100
Espresso	100
Cafe Late	100
Cappuccino	100
Macchiato	100
Double Espresso	100
Coffee	100

ICED

Iced Coffee	120
Iced Espresso Orange	120

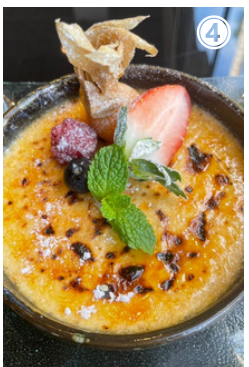
NON COFFEE

HERBAL TEA


English Breakfast	100
Earl Grey	100
Pepper Mint	100
Jasmine Green Tea	100
Camomile	100

ICED

Iced Co Coa	120
Iced Thai Milk Tea	120
Iced Milk Green Tea	120
Iced Honey Lime Thai Tea	120
Iced Honey Lime Green Tea	120



Dessert

1.Tiramisu Cake	230
2.Mixed Berries & Creamy Panna Cotta	180
 3.Molten Chocolate with vanilla bourbon	230
4.Vanilla Crème Brulee	170
5.Homemade Waffle with Banana & Mixed Berries, vanilla bourbon, Maple&Honey Syrup	230
6.Pan cake with Banana & Mixed Berries, vanilla bourbon, Maple&Honey Syrup	230
7.Double Chocolate Ice Cream	130
8.Strawbery Sorbet	110
9.Coconut Ice Cream	110
10.Vanilla Bourbon Ice Cream	110

 Chef's recommendation

(V) = Vegetarian

THE PRICE ARE EXCLUDE 10% SERVICE CHARGE AND 7% GOVERNMENT TAX,
THESE PHOTOGRAPHS AS PROMOTIONAL MATERIAL ONLY.

Beverage

Soft Drinks

Coke	90
Coke Light	90
Sprite	90
Fanta Orange	90
Ginger Ale	90
Soda Water	90
Tonic	90
Minere	40

Mocktail

Mango Fizz	160
Mango , Lime Juice Blended Topped Sprite		
Pineapple Spin	160
Fresh Pineapple & Coconut Cream blended , Monin Coconut		
Movie Star	160
Orange juice , Cranberry juice , Ginger ale & Lime		
Sweet Love	160
Banana , Orange juice , Honey		
Virgin Mojito	160
Fresh Lemon , Mint Leaves , Brown Sugar Topped Soda , Monin Mint Syrup		

Milk Shake

Vanilla	180
Chocolate	180
Strawberry	180
Coconut	180

Fresh Juice

Fresh Young Coconut	150
----------------------------	-------	-----

Fresh Fruit Shake

Watermelon	140
Pineapple	140
Banana	140
Lime	140
Mango	140
Passion Fruit	140
Strawberry	140

Fresh Smoothies

Blended with Yoghurt

Dragon Fruit	160
Mango	160
Pineapple	160
Banana	160
Papaya	160
Passion Fruit	160
Strawberry	160

Beverage

Beer

Chang Beer	100
Singha Beer	100
Tiger Beer	120
Singha Draft Beer	179

Gin

Gilbey's Dry Gin	160
Gordon Dry Gin	220
Beefeater	220
Tanqueray	260
Bombay Sapphire	260

Vodka

Gilbey's Vodka	180
Smirnoff	220
Absolute	220
Ketel one Vodka	240
Grey Goose	320

Rum

Captain Morgan Dark	220
Bacardi Light	220
Cachaca Canario Brazil	220
Havana Club White Rum	260

Tequila

Sierra Silver	220
---------------	-----

Thai Whiskey

Regency Thai Brandy	180
Sang Som	180
Mekong	180

Apperities

Maritini Rosso	230
Campari	230
Aperol	230
Ricard	230

Whiskey

Jim Beam	240
Jack Daniels	260
Jame Son	260

Scotch Whiskey

Johnnie Walker Red Label	220
--------------------------	-----

Premium Scotch

Johnnie Walker Black Label	260
Chivas Regal	260

Liquors

Amaretto	200
Sambuca	200
Cherry Herring	200
Limoncello	200
Malibu	200
Cointreau	200
Bailey's	240
Kahlua	240

Cognac VSOP

Hennessy V.S.O.P.	320
Courvoisier V.S.O.P.	320
Remy Martin	320

Coffee Cocktail

Irish Coffee	320
Bailey's Coffee	320
Brandy's Coffee	320

Beverage

Cocktail

Banana Roma	230	Margarita	230
Bailey , Kalua , Banana , Milk		Tequila , Triple Sec , Lime Juice	
Blue Margarita	230	Available in Mango / Strawberry	
Tequila , Blue Curacao , Lime Juice		November Forever	230
Blue Hawaii	230	Rum , Blue Curacao , Pineapple Juice, Lime Juice ,	
Rum , Malibu , Blue Curacao , Pineapple Juice & Lime		Grenadine	
Juice		Pink Lady	230
Casa Blanca	230	Gin , Cream De Cacao White , Coconut Cream &	
Cachaca Rum , Malibu , Pineapple Juice , Coconut Cream		Grenadine	
& Grenadine		Pina Colada	230
Captain's Cocktail	230	Rum , Malibu , Coconut Cream & Pineapple Juice	
Rum , Malibu , Mango Juice , Lime Juice		Peach Mojito	230
Cosmopolitan	230	Peach Schnapps , Fresh lime ,Mint Leaves, Brown Sugar	
Vodka , Triple Sec , Cranberry Juice & Touch of lime		Topped Soda	
Caipirinha Rum	230	Sex On The Beach	230
Cachaca Rum , Brown Sugar & Fresh Lemon		Vodka , Peach Schnapps , Orange Juice & Cranberry	
Daiquiri	230	Juice	
Rum , Triple Sec , Lime Juice		Long Island Ice Tea	260
Available in Mango / Strawberry / Banana		Gin , Rum , Vodka , Tequila , Triple Sec , Sour Mixed	
Gin Fizz	230	Topped Coke	
Gin , Triple Sec , Sour Mixed , Soda Topped		Singapore Sling	260
Mai Tai	230	Gin , Cherry Brandy + D.O.M , Sour Mixed , Grenadine ,	
Light & Dark Rum , Orange Curacao , Orange Juice		Topped Soda	
Pineapple Juice , Lime Juice & Grenadine			
Melon Ball	230		
Melon Liqueur , Vodka , Pineapple Juice			
Mojito	230		
Rum , Fresh Lemon , Brown Sugar , Mint Leaves , Topped			
Soda , Available in Original / Cranberry / Strawberry /			
Passion Fruit			

Signature Cocktail



230

LEMON GRASS WHISKEY SOUR

: Jim Beam Angottula
Bitter Lime juice ,
Lemon grass Sugar
Syrup



230

PASSION FRUIT CAIPIRINHA

: Chalong Bay , Fresh
Passion , Fresh Lemon ,
Brown Sugar ,
Sugar Syrup Lime Juice



230

VIOLET GIN OLIVIO

: Tangeray , Lime Juice ,
Sugar Syrup ,
Kaffir Lime Leaves Top Sprit



230

OLIVIO

: Tanqueray , Triple Sec ,
Sugar Syrup, Lime Juice ,
Japanese Cucumber, Basil
Top Sprite



230

CHALONG BAY MULE

: Chalong Bay, Fresh Ginger ,
Lime Juice
Sugar Syrup Top Ginger ale



230

FROZEN MANGO MOJITO

: Chalong Bay , Fresh Mango
Lime Juice , Sugar Syrup
Mint Leave



ITALIAN MEDITERRANEAN CUISINE
& T A P A S B A R

+66(0) 77 332950-7

BOOKING@BAANHAADNGAM.COM

154 MOO 2, CHAWENG BEACH , BOPHUT,
KOH SAMUI, SURATTHANI 84320 THAILAND

WWW.BAANHAADNGAM.COM