

Awarded as one of the Philippine's **BEST RESTAURANT** for **TEN YEARS (2008 - 2017)** for its exceptional cuisine and service by the Philippine Tattler, Manila, Philippines.



Unit T Crossroads Mall, Banilad, Cebu City

Tel (032)232-3589/232-1991

www.oliocebu.com

info@oliocebu.com.ph

olio_restaurant@yahoo.com.ph



Olio Steak & Seafood Restaurant

APPETIZER

Japanese scallop

Pan-seared with beurre blanc sauce topped with caviar 1,100.00

Foie gras

Pan-seared and complimented with red wine sauce 990.00

Australian giant mushroom

Baked and stuffed with mushroom, jamon serrano, cream and cheese 650.00

U.S. scallop gratin

Sautéed in olive oil with white wine, cream and cheese 850.00

Wild mushroom dip

A creamy dip with mushroom, cheese, jamon serrano, and served
with melba toast on the side 550.00

Baked french escargot

Sautéed escargot with garlic, butter, herbs and a splash of
French white wine (6pcs) 500.00
(1doz) 900.00

Cheese platter

Manchego cheese, Italian gorgonzola Dutch gouda 550.00

Meat platter

Jamon serrano, Iberico salchichon, Italian salami Milano 550.00

Combo cheese platter and meat platter 1,050.00

OYSTER

Baked oyster with garlic and cheese (10pcs)	820.00
Oyster Rockefeller (10 pcs)	820.00
Fresh Raw Oysters with olio' cocktail sauce (8pcs)	570.00

TAPAS

Salpicao U.S. prime beef Tenderloin sautéed in olive oil and garlic	880.00
Jamon Serrano	550.00
Gambas al Ajillo Ocean shrimps sautéed in olive oil, garlic and chili	490.00

SOUP

French onion soup	230.00
Soup of the day	180.00
Cream of mushroom soup	200.00

SALAD

Goat cheese salad w/organic mesclun	560.00
Caesar salad	620.00
Smoked salmon salad,caramelized orange,egg tartare & dill sauce	850.00
Organic mesclun with jamon Serrano and manchego Cheese, Olio' dressing	600.00
Mediterranean vegetable & pasta salad with Anchovy dressing	550.00

PASTA

Spaghettini with black truffles Spaghetti noodles with black truffles	720.00
Carbonara Linguini noodles in rich cream sauce with bacon and mushroom	650.00
Pappardelle Pappardelle noodles with truffle cream sauce topped with sliced proscuitto and parmesan cheese	795.00
Seafood Fettucine Fettucine noodles with prawns, scallops, baby squid and clams in tomato cream sauce	720.00
Olio' linguini pasta Linguini noodles with prawns, scallops, clams, baby squid, roasted tomato, garlic,olive oil with a hint of chili	720.00

SIDE DISHES

Rice	60.00
Garlic rice	75.00
Baked potato	150.00
Mashed potato	150.00
French fries	95.00
Spinach and corn	350.00
Vegetable of the day	190.00
Cream Corn	150.00
Agllo olio spag pasta	140.00
Extra gravy	65.00
Risotto	135.00

SPECIAL DESSERT

Millefeuille with vanilla cream and strawberry compote, top with goat cheese ice cream	320.00
Olio special ice cream Mango, Goat Cheese or Chocolate Flavor	110.00
Chocolate soufflé (20 to 30 mins)	220.00
Chocolate pecan pie ala mode	220.00
Chocolate terrine Black and white chocolate with whiskey infused ground almonds On espresso sauce	220.00
Mango pistachio crepe (small)	280.00
Banana nutella crepe (small)	180.00
Fresh fruit platter (good for 3-4 persons)	440.00

PORK

Roast pork

Pork slow roasted for 8 hours with red wine served with crispy potato and au jus 750.00

King Henry porkchop

A prime cut of porkchop w/ belly, marinated and baked in a special sauce, served with herb potato, caramelized apple and gravy 720.00

Olio' pork schnitzel

Thinly sliced porkloin with an herb crust topped with sliced farmers ham, dill pickles and parmesan cheese 720.00

BEEF

Pepper steak

Pan-seared prime beef tenderloin paired with Australian green peppercorns on a bed of Paris mashed potato 2,050.00

Surf and turf

A combination of grilled prime rib eye steak and king prawns complimented with a special sauce and Paris mashed potato 2,300.00

Fillet mignon

A center cut of prime beef tenderloin wrapped in bacon and grilled to Perfection. Served with chateau herb potato & French morel mushroom 2,100.00

Angus beef medallion

Complimented with mashed potato and green peppercorn sauce 780.00

Prime beef stroganoff

Paired either with pasta or plain rice 850.00

Prime Beef Tenderloin

Topped with foie gras and mushroom with bordelaise sauce 2,500.00

FISH

Crispy-skin Norwegian salmon

A pan-seared salmon and served with a balsamic orange glaze, gnocchi 795.00

Norwegian salmon

Grilled salmon with chardonnay tarragon-lemon butter sauce complimented
with herbs and pine potato 795.00

Norwegian Salmon

Marinated and baked with fresh orange, lemon, sweet chili and roast
garlic, served with scallop herb potato and apple remoulade 800.00

Chilean Seabass

Baked seabass with Portobello mushroom broth sauce on saffron
creamy risotto 1,580.00

Chilean Seabass

Baked seabass with an Italian black truffle mushroom sauce on Paris
mashed potato 1,680.00

Pan-seared grouper

A white & flaky fish pan-seared and served with saffron chardonnay sauce
on a bed of risotto 900.00

Solefish

A very flavor fish, just like a dover sole, seared and baked to perfection,
w/ a pine herb potato, lemon-beurre blanc sauce 750.00

Bacalau

A dried cod fish, baked in homemade tomato sauce, red bell pepper, potato,
extra virgin olive oil & green olives 1,220.00

FOWL

Roast Duck breast

Seared in grilled pan with a splash of port wine, pine potato, apple and port-onion sauce 1,650.00

Baked Organic Herb Chicken

Marinated in a special herb mixture and olive oil, and served with herb potato and organic vegetables 720.00

Pan-seared organic chicken

with herb potato, wild mushroom fricassee 550.00

CRUSTACEAN AND SHELLFISH

Spiced prawns

Wrapped in honey-cured bacon with chili and choron sauce, paired with a special Spanish chorizo and risotto 1,100.00

Scallops and prawns

A combination of Japanese scallops and large prawns on chardonnay beurre blanc sauce and complimented with vegetable risotto 1,250.00

LAMB

Australian lamb rack

Lamb rack crusted w/ bread crumbs, honey, mustard and herb, a crispy potato, port wine reduction sauce 1,700.00

Braised Lamb Shank

Prime cut of shank slow roasting special curry and spices, red wine and couscous 1,200.00

Chimichurri lamb ribs

Special lamb ribs cut marinated in chimichurri sauce to perfection, port-wine berries sauce, herb potato 1,250.00

FROM the GRILL

USDA Prime Rib eye corn fed	200g	1,600.00
USDA Prime New York corn fed	400g	3,150.00
USDA Prime Tenderloin corn fed	225g	2,120.00
USDA Angus Rib eye corn fed	200g	1,500.00
USDA Angus Porterhouse corn fed		330/100g
USDA Angus T-bone corn fed		330/100g

USDA Certified with mushroom gravy, pepper sauce, ala pobre sauce or red wine & shallot sauce

Rare	-	cool red center both sides sealed with high heat
Medium Rare	-	warm red center light brown surface juicy
Medium outside	-	hot pink center cooked Not so juicy
Medium well surface	-	slightly pink center gray
Well done	-	hot, gray throughout dry

LOBSTER

Spiced lobster

Sautéed in garlic and sweet chili on extra virgin olive oil, with spicy
lemon-lobster brisque sauce and a creamy bacon-mushroom risotto 2,590.00

Lobster Linguini

Linguini noodles with lobster, fresh tomato, garlic, lobster oil &
extra virgin olive oil 1,960.00

NEW MENU

A classic risotto

A saffron risotto with smoked bacon, Japanese mushroom & parmesan flakes 450.00

Prime pork cutlet

Prime cutlet with crispy herb potato, port wine reduction & berries sauce 660.00

Chicken marsala

Chicken marsala with potato gnocchi and wild mushroom 650.00