

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

Carpaccio of prime beef w/extra virgin olive oil, parmigiano and pinenuts	P 750.00
Japanese scallop w/caviar	P 990.00
Foiegras w/mango coulis or red wine reduction	P 990.00
Australian baked giant mushroom, stuffed w/mushroom, jamon serrano, herb and cheese	P 650.00
U.S. scallop gratin	P 680.00
Spanakopita (phyllo pastry stuffed w/spinach and feta cheese)	P 650.00
Wild mushroom dip w/melba toast	P 550.00
Baked french escargot with herbed butter (6pcs)	P 500.00
(1doz)	P 900.00

OYSTER

Baked oyster with foiegras (8 pcs.)	P 990.00
Baked oyster with garlic and cheese (8pcs)	P 650.00
Oyster Rockefeller (8 pcs)	P 650.00
Fresh Raw Oysters with olio' cocktail sauce (8pcs)	P 450.00
(Any Combination except w/foiegras)	P 650.00

TAPAS

Salpicao (U.S. Tenderloin sautéed in olive oil & garlic)	P 880.00
Jamon Serrano	P 550.00
Spanish chorizo (spicy or regular)	P 490.00
Gambas al Ajillo (shrimps sautéed in olive oil, garlic and chili)	P 490.00

SOUP

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

SALAD

Spinach & arugula w/wild mushroom & black truffles	P	880.00
Goat cheese salad w/organic mesclun	P	520.00
Caesar salad	P	580.00
Smoked salmon salad, caramelized orange, egg tartare and dill sauce	P	690.00
Baked Portobello mushroom salad, goat cheese, jamon serrano, organics greens	P	750.00
Butter-poached lobster with organic mesclun salmon caviar, olio' special citrus dressing	P	780.00

PASTA

Spaghettoni with black truffles	P	720.00
Bleu Penne (penne with gorgonzola cheese, porcini mushroom in cream sauce)	P	650.00
Pappardelle w/proscuitto and tartufo sauce	P	750.00
Seafood Fettucine (prawns, scallops, baby squid, clams in tomato cream sauce)	P	720.00
Olio' linguini pasta (prawns, scallops, clams, baby squid, roasted tomato, garlic, olive oil) and a touch of chili flakes	P	720.00

SIDE DISHES

Rice	P	60.00
Garlic rice	P	75.00
Baked potato	P	120.00
Mashed potato	P	125.00
French fries	P	95.00
Spinach and corn	P	185.00
Vegetable of the day	P	170.00
Cream Corn	P	150.00
Aglio olio spag pasta	P	130.00
Extra gravy	P	65.00
Risotto	P	135.00

SPECIAL DESSERT

Millefeuille with vanilla cream and strawberry compote, top with goat cheese ice cream	P	250.00
Olio special ice cream (Mango, Goat Cheese and Chocolate)	P	110.00
Chocolate soufflé (20 to 30 mins)	P	220.00
Chocolate pecan pie ala mode	P	220.00
Black & white chocolate terrine with whiskey infused ground almonds on espresso sauce	P	220.00
Mango pistachio crepe (small)	P	250.00
Banana nutella crepe (small)	P	125.00
Fresh fruit platter (good for 3-4 persons)	P	440.00

PORK

Roast pork w/ spiced herb potato- au jus	P 750.00
King Henry porkchop with crispy potato, caramelized apple and gravy	P 650.00
Olio' pork schnitzel with American farmers ham, dill pickles, herb bread crumbs	P 720.00

FISH

Marinated Norwegian Salmon w/green asparagus and apple remoulade	P 800.00
Chilean Seabass w/ saffron risotto, madiera mushroom broth	P 1,580.00
Chilean Seabass w/black truffle jus	P 1,680.00
Grilled Norwegian salmon, herb potato w/ tarragon-lemon butter sauce	P 795.00
Crispy-skin norwegian salmon with potato gnocchi and wild mushroom, balsamic-orange glazed	P 795.00
Pan-seared grouper, wild mushroom risotto and saffron chardonnay sauce	P 780.00
Solefish herb potato, beurreblanc sauce	P 750.00

LAMB

Herb crusted rack of lamb crispy potato port wine sauce	P 1,700.00
Braised Lamb Shank with red curry sauce on couscous	P 880.00
Chimichurri lamb ribs, herb potato, wild berries sauce	P 990.00

CRUSTACEAN AND SHELLFISH

Spiced lobster w/ Canadian bacon mushroom risotto and lemon butter and lobster reduction	P 950.00
Pan seared Japanese scallops, chanterelle mushroom-pancetta risotto w/saffron beurreblanc	P 1,080.00
Spiced prawns, wrapped in bacon, Spanish chorizo- risottochoron sauce	P 810.00
Scallops and prawns w/vegetable risotto, and beurreblanc sauce	P 950.00
Risotto lobster and U.S scallops w/ parmesan flakes and extra virgin olive oil	P 1,050.00

BEEF

Pepper steak (Prime beef tenderloin w/green peppercons and mustard and red wine-reduction)	P 1,880.00
Surf and turf USDA Prime rib eye and king prawns	P 1,880.00
Fillet mignon w/herb chateau potato morel sauce	P 1,900.00
Tenderloin and bone marrow	P 1,880.00

FOWL

Roast Duck breast w/herb potato madiera apple glaze and port-onion sauce	P 1,080.00
Cornish hen (out of stock)	

FROM the GRILL

USDA Prime Rib eye corn fed	200g	P1,600.00
USDA Prime New York corn fed	400g	P 1,950.00
USDA Prime Tenderloin corn fed	225g	P 1,830.00
USDA Angus Rib eye corn fed	200g	P 1,450.00
USDA Angus Porterhouse corn fed		P 330/100g
USDA Angus T-bone cornfed		P 330/100g

USDA Certified with mushroom gravy, pepper sauce, alapobre 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	-	hot pink center cooked outside Not so juicy
Medium well	-	slightly pink center gray surface
Well done	-	hot, gray throughout dry

NEW APPETIZER

Cheese platter (Manchego cheese, Italian gorgonzola Dutch gouda) P 550.00

Meat platter (Jam on serrano, Iberico salchichon, Italian salami Milano) P 550.00

Combo cheese platter and meat platter P 1,050.00

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Olio Steak & Seafood Restaurant

House Wines

RED

CALIFORNIA

Glass

Beringer Founders Estate Cabernet Sauvignon

400.00

CHILE

35 South Reserve Merlot

350.00

WHITE

NEW ZEALAND

Saint Clair Sauvignon Blanc

400.00

CALIFORNIA

Beringer California Collection Chardonnay

400.00

Wines

CHILE

Bottle

RED

Montes Alpha Cabernet Sauvignon	2,300.00
1865 Single Vineyards Syrah	1,600.00
35° South Reserve Merlot	1,300.00

WHITE

Montes Alpha Chardonnay	2,300.00
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AUSTRALIA

RED

Katnook Estate Cabernet Sauvignon	2,900.00
Beelgara Estate Range Merlot	1,200.00
Benchmark Cabernet Sauvignon	1,500.00

WHITE

Katnook Founders Block Chardonnay	1,600.00
The Accomplice Moscato	1,000.00

SOUTH AFRICA

RED

The Chocolate Block	3,500.00
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Wines

CALIFORNIA

Bottle

RED

Hawk Crest Cabernet Sauvignon 1,500.00

Robert Mondavi

Private Selection Cabernet Sauvignon 2,100.00

WHITE

Beringer Founders Estate Chardonnay 1,604.00

ITALY

RED

Piccini Chianti Reserve 1,300.00

Vino Nobile Di Montepulciano 1,600.00

NEW ZEALAND

WHITE

Saint Clair Vicars Choice Sauvignon Blanc 1,800.00

SPAIN

RED

Viña Albali Reserve 2,300.00

Peña Roble Crianza 1,900.00

Wines

FRANCE

Bottle

RED

Mouton Cadet Bordeaux

1,800.00

Cheval Noir Saint-Emilion

1,600.00

SPARKLING WINE

Pol Remy Demi Sec

1,000.00

GERMANY

WHITE

Dr. Loosen Reisling

1,200.00

Villa Wolf Gewurstraminer

1,300.00

Japanese & Scotland Single Malt

	Bottle
Hakushu Regular	5,300.00
Hakushu 12 yrs	8,500.00
Yamazaki Regular	5,800.00
Yamazaki 12 yrs	9,800.00
Hibiki 17 yrs	12,300.00
Hibiki Regular	6,400.00
Nikka 12 yrs	13,800.00
Nikka Coffey Grain	6,300.00
Nikka Super Whiskey	5,400.00
Nikka Black Blinders	4,800.00
Macallan Whiskey Makers Ed	7,800.00
Macallan Double Cask 700	7,400.00
Bowmore 18 yrs old	9,800.00
Laphtoaig 18 yrs old	9,800.00
Ichiro's Double Distillery	8,300.00
Tsunago Blended Whisky	8,200.00
Ardbeg Corryvreckan	8,500.00
Ardbeg Vigeadail	7,800.00

COLD DRINKS

Coke (Light, Regular)	75.00
Sprite (Regular)	75.00
Olio Bottled Water	65.00
San Pelligrino	120.00
Iced Tea	90.00
Schwettes Tonic Water	100.00
Schwettes Soda Water	100.00

BEER

San Miguel Pale Pilsen	95.00
San Mig Light	95.00
San Miguel Super Dry	95.00
San Miguel Cerveza Negra	95.00

IMPORTED BEER

Corona Beer	150.00
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HOT COFFEE

Espresso	90.00
Espresso (Decaf)	110.00
Capuccino	100.00
Cappuccino (Decaf)	120.00
Café Latte	100.00
Mocha Latte (Decaf)	120.00
Americano	90.00
Americano (Decaf)	115.00
Irish Coffee	220.00
Irish Coffee (Decaf)	230.00

COLD COFFEE

Mocha Smoothie	130.00
Coffee Smoothie	120.00
Iced Mocha	120.00
Iced Capuccino	120.00

TEA

TWG Vanilla Bourbon	110.00
TWG Camomile	110.00
TWG Sencha	110.00
TWG Moroccan Mint Tea	110.00

ICED TEA

TWG Eternal Summer	110.00
TWG French Earl Grey	110.00

FRESH FRUIT SHAKES

Tropical	125.00
Strawberry (Seasonal)	130.00
Banana Berry	120.00
Four Seasons	125.00
Mango Banana	125.00
Grape	130.00
Mango (Green & Ripe)	110.00
Pineapple	95.00
Minted Watermelon	110.00
Chocolate Whip	150.00
Vanilla Whip	150.00
Banana Shake	115.00

FRESH FRUIT JUICES

Orange	120.00
Grape	120.00
Four Seasons	115.00
Pineapple	100.00
Mango (Green & Ripe)	100.00
Minted Watermelon	95.00
Lemonade	95.00
Lemonade Soda	100.00
Calamansi	80.00

APPETIZERS

Martini Dry (White or Red)
Campari

Shot
100.00
100.00

WHISKEY

Chivas Regal
J&B Rare
Jim Beam
Jack Daniel's
Johnny Walker Black
Jameson
Glenmorange Single Malt

750ml
2,600.00
1,600.00
2,600.00
2,600.00
2,600.00
2,600.00
3,200.00

1L
2,800.00
1,800.00
2,800.00
2,800.00
2,800.00

Shot
150.00
100.00
150.00
150.00
150.00
150.00
180.00

VODKAS

Absolut Blue
Grey Goose

1,400.00
4,000.00

1,800.00

110.00
200.00

GINS

Tanqueray
Bombay

1,500.00
1,700.00

1,700.00

140.00
140.00

RHUMS

Malibu White Rum
Bacardi White
Don Papa

1,400.00
1,400.00
1,500.00

1,600.00
1,600.00

120.00
160.00
110.00

BRANDY

Fundador

1,000.00

1,300.00

100.00

TEQUILA

Jose Cuervo Gold

1,400.00

1,600.00

120.00

COGNAC

Hennessey (VSOP)
Remy Martin (VSOP)
Remy Martin (XO)

4,200.00
4,500.00
9,800.00

300.00
350.00
450.00

LIQUORS**Shot**

Goldschlager		100.00
Archers		110.00
Drambuie		110.00
Baileys		110.00
Kahlua		110.00
Amaretto		110.00
Sambuca Vaccari		110.00
Frangelico		110.00
Cointreau		110.00
Grand Marnier		110.00

VODKA

Absolut Tonic/7 up	Vodka, Sprite	150.00
Screwdriver	Vodka, Orange Juice	180.00
Black Russian	Vodka, Kahlua	200.00
White Russian	Vodka, Kahlua Cream	200.00

TEQUILA

Tequila Sunrise	Tequila, Orange Juice	180.00
Margarita Frozen	Tequila, Lime	180.00
Margarita Blue	Tequila, Blue, Lime	180.00

GIN

Bombay Tonic		165.00
Tanqueray Tonic		165.00

MIXED

Long Beach	Gin, Tequila, Rum, Vodka, Sprite	220.00
Sex on the beach	Vodka, Orange, Cranberry, Schnappes	220.00
Cosmopolitan	Vodka, Orange, Cranberry	200.00
Pineapple Paradise	Rum, Cream, Pineapple	220.00
Long Island Tea	Gin, Tequila, Rum, Vodka, Coke	220.00
Campari Dazzle	Campari, Orange, Soda	180.00
B52	Bailey's Kahlua, Grand Marnier	180.00
Brain Damage	Schnappes, Bailey's, Grenadine	180.00

RUM

Mojito	Bacardi White, Sugar, Mint Leaves, Lemon Soda	180.00
Blue Hawaii	Rum, Pineapple, Blue Curacao	180.00
Papa (Zero, Light)	Don Papa Rhum, Coke Zero or Light	180.00

MARTINI

Manhattan	Bourbon Whiskey, Dry Martini	220.00
Dry Martini	Gin Martini, Extra Dry	220.00
Sweet Martini	Gin, Martini Rosso	220.00
Medium Martini	Gin, Martini Rosso and Extra Dry	220.00
Dirty Martini	Gin, Martini, Green Olive Juice, Olives	220.00

AFTER DINNER

Portwine	Porto, (Potugal)	150.00
Grappa	Chardonnay	150.00
Il Limone	Limoncello	150.00



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APPETIZER:

- Smoked salmon tartare

SALAD:

- Barbeque duck breast salad, mesclun orange compote

MAIN COURSE: (choice of . . .)

- Aged 21 days new york steak, paris mashed potato, mushroom sauce
- Grilled norwegian, new potato and seasonal vegetables

DESSERT:

- Chocolate pecan pie a la mode

DRINKS:

- TWG Ice tea or fresh fruit juice

@ Php 1,700.00

APPETIZER: (choice of . . .)

- Spaghettine with crab aligue sauce
- Pan-seared japanese scallop, cauliflower mousse, red caviar

SALAD:

- Mesclun salad with prosciutto, honey-lemon dressing

MAIN COURSE: (choice of . . .)

- Aged angus rib eye steak, mashed potato, wild mushroom sauce
- Crispy skin salmon, potato-gnocchi, portobello mushroom, orange-lemon sauce

DRINKS:

- TWG Ice tea or fresh fruit juice

@ Php 1,600.00

APPETIZER:

- Pan-seared japanese scallop, cauliflower mousse, red caviar

SALAD:

- Butter-poach lobster, organic mesclun honey-lemon dressing

MAIN COURSE: *(choice of . . .)*

- Aged rib eye steak, new herb potato and mushroom, red wine sauce
- Pistachio crusted norwegian salmon, orzo-portobello mushroom, balsamic glaze

DESSERT:

- Tropical fresh fruit with sabayon

@ Php 1,800.00

APPEYZER:

- Millifuelle of lobster, top with foie gras

SALAD:

- Pan-seared japanese scallop, cherry tomato, organic mesclun, orange-lemon dressing

MAIN COURSE: *(choice of . . .)*

- Aged 21 days angus rib eye steak, paris mashed potato
- Chilean seabass, potato-gnocchi with wild mushroom, black truffle jus

DESSERT:

- Apple tart tatin with fried pastry cream

@ Php 2,100.00

APPEVIZER:

- Spinach ravioli top with foie gras

SALAD:

- Crab salad with mesclun, orange-lemon dressing

MAIN COURSE: *(choice of . . .)*

- Pan-seared japanese scallop, portobello-mushroom risotto, balsamic glaze
- Aged 21 days, angus rib eye steak, chateau herb potato, bordelaise sauce

DESSERT:

- Molten chocolate cake

@ Php 2,000.00

APPETIZER:

- Octopus carpaccio with aioli and greens

SALAD:

- Smoked salmon salad with organic mesclun honey-lemon dressing

MAIN COURSE: *(choice of . . .)*

- Baked norwegian salmon, pine-potato, orange- mustard sauce
- Lobster and japanese scallop, wild mushroom risotto, saffron sauce
- Aged 21 days rib eye angus, mashed potato, mushroom gravy

DESSERT:

- Apple pie a la mode

@ Php 1,900.00

APPETIZER:

- Crab cakes, orange compote, apple remolade

SALAD:

- Pears and bleu organic mesclun

MAIN COURSE: *(choice of . . .)*

- Aged 21 days angus rib eye steak, mashed potato, wild mushroom sauce
- Lobster and japanese scallop, potato mashed, spiced lobster jus

DESSERT:

- Apple pie a la mode or chocolate souffle

@ Php 2,000.00

APPETIZER:

- Baked japanese scallop with herb and wild mushroom

SALAD:

- Prosciutto and cantaloupe salad with honey-lemon dressing

MAIN COURSE: *(choice of . . .)*

- Aged 21 days rib eye steak, chateau herb potato, bordelaise sauce
- Miso-glazed salmon, potato mashed, asparagus, taragon-lemon butter sauce

DESSERT:

- Olio' mango crepes

@ Php 1,800.00

**U.S.D.A PRIME RIB
EYE STEAK 200g**

**PROMO (UNTIL SUPPLY
LAST)**

BUY 1 TAKE 1

- P 2,500.00



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