



The Spicy Olive

North Indian Cuisine

TABLE NUMBER
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MENU

LIGHT MEALS

Toasted sandwich

Our sandwich is a little larger and a little fresher than what you may usually expect.

Cheese R40 	Cheese & Tomato R45 	Cheese & Ham R50
Chips R20 	Salad R20 	

Samosa

Traditionally Indian. A samosa is a triangular savory pastry fried in ghee or oil and contains a filling.

Cheese R40 	Potato R40 	Beef R45
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Paratha

Traditionally Indian. A paratha is a flat, thick piece of unleavened bread fried on a griddle.

Plain - R25

MAINS

Dal

Sauce made from lentils and spices served with rice.

Special - R100

NO SPICE	MILD	MEDIUM
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Paneer

Indian cottage cheese with alternating gravy.

Special - R120

NO SPICE	MILD	MEDIUM
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Masala

Boiled deboned meat simmered in creamy onion & tomato gravy, flavoured with Indian spices.

Cottage Cheese R110	Chicken R110	Lamb R130
NO SPICE	MILD	MEDIUM

Korma

North Indian style deboned meat, cooked with a cashew paste & a mixture of spices, with fresh cream & cordoman.

Cottage Cheese R110	Chicken R110	Lamb R130
NO SPICE	MILD	MEDIUM

Kadhi

Kashmir style curry in thick tomato based gravy with dhania, a touch of yoghurt, fresh lemon juice & pepper.

Cottage Cheese R110	Chicken R110	Lamb R130	
NO SPICE	MILD	MEDIUM	HOT

Madras

South Indian style curry cooked in coconut milk & a mixture of spices with mustard seeds.

Cottage Cheese R110	Chicken R110	Lamb R130	
NO SPICE	MILD	MEDIUM	HOT

Dosa

South Indian pancake made from urad lentil & rice batter, served with tomato chutney.

Cheese R65	Potato R60	Chicken R70	Lamb R80
NO SPICE	MILD	MEDIUM	HOT

Biryani

An Indian dish made with highly seasoned rice and meat, fish, or vegetables.

Vegetables R110	Chicken R130	Lamb R140	
NO SPICE	MILD	MEDIUM	HOT



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DESSERTS

Gulab Jamun

Gulab jamun (also spelled gulaab jamun) is a milk-solid-based South Asian sweet. It is made from milk solids, known as khoya, are kneaded into a dough, with a pinch of flour, and then shaped into small balls and deep-fried at a low temperature of about 140 °C. The balls are then soaked in a light sugary syrup flavored with green cardamom and rose water.

R50

Rice Pudding

Doodhpak originates from Gujarat and is an Indian sweet: A kind of rice pudding made from milk, rice, saffron and nuts, accompanied by pooris. The milk is slow-boiled till thick and sweet then garnished with chopped almonds. .

R50

Special - please ask chef or waiter

There are so many more interesting, creative, tasty sweets that India has to offer. Unfortunately it would be impractical for our humble establishment to stock them all every evening. We however do want to give you the opportunity of experiencing these traditional delights that you would rarely find outside of India. To achieve this we prepare one unusual Indian sweet for desert every evening. Please ask your waiter about the particular day's special.

R50

INDIAN BEVERAGE

Lassi

Lassi is a popular traditional yogurt-based drink from the Indian Subcontinent. Blend of yogurt, water and spices.

R25

Sweet Lassi

Sweet lassi is a form of lassi flavored with sugar.

R25

Mango Lassi

Mango lassi is made from yogurt, water and mango pulp.

R25

Masala Chai Tea

Masala chai is a flavoured tea beverage made by brewing black tea with a mixture of aromatic Indian spices and herbs.

R25

BEVERAGES

Americano R22

Cappuccino R30

Espresso R25

Hot Chocolate R31

Nutella Hot Chocolate R40

Red Cappuccino R30

Tea R20

Hot Chocolate R31

Freshly squeezed juice R35

Soft Drinks R21

Ice Tea or Appletizer R25

Cold Beer (local) R32

Cold Beer (imported) R40

Cider R28

House Red Wine R30

House White Wine R30