the Olive

BISTRO & PIZZERIA

021-975-5082 www.olivebistro.co.za

In keeping with the slow food tradition, our food is prepared with the utmost care and respect for ingredients.

Please discuss any allergens with the manager on duty.

All items are made subject to availability.

No split bills. However, separate payments are welcome.

A service fee of 10% will be added to tables of 8 and more.

* – When available | (V) – Vegetarian

VRL

VAN LOVEREN

Starters

Perfect for sharing

TAPAS PLATTER R205
Your choice of Trinchado (beef, chicken or calamari), marinated peppers, local olives, Danish feta, Chouriço, hummus, Basil pesto and home-made onion Jam, served with Pita bread and freshly baked olive Ciabatta

OLIVES
A bowl of our Marinated local Olives R25

Mediterranean Bowl – Local Olives with sundried-tomatoes and feta R55

A jar of Marinated Olives R150

Extra Ciabatta - 2 slices R5
Extra Portuguese Roll R8

CHILLI POPPER R20
Craft Beer Battered Jalapeños filled with Cream Cheese and Chouriço served with a Sweet Chilli dipping sauce

POPPADEWS (V) R55
Craft Beer Battered Peppadews filled with Danish feta and Cheddar, served with a Sweet Chilli dipping sauce

TENTACLES R79
Lightly spiced and flash-fried with a peri-peri dipping sauce

CALAMARI R79
Grilled or flash-fried Baby Calamari Tubes served with tartar sauce

TRINCHADO
Your choice of:
Grilled Cubed Rump R79
Chicken Breast Fillet R69
Baby Calamari Tubes R105
Served in a Garlic and Peri-Peri sauce with a crispy Portuguese roll

Add an extra Roll R8

Ask for Viljoen's way for extra spicy!

FIGADOS R55
Sauteéd Chicken livers in a creamy Peri-Peri and Chouriço sauce served with toasted Ciabatta

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Mains

BLACK WEST COAST MUSSELS R109
Steamed in a reduced White wine, Spring onion and Garlic cream served with toasted Ciabatta
OR Served in a Napolitana and White wine sauce with toasted Ciabatta

PORK BELLY R135
Slow roasted rolled Pork Belly glazed with Gingered Soy sauce served on potato purée with Seasonal vegetables

EISBEIN R169
Crispy pickled Eisbein served with Sauerkraut, potato purée and a sweet Mustard sauce

CALAMARI R159
Your choice of Grilled or flash-fried Baby Calamari tubes, served with potato wedges or Seasonal salad and Tartar sauce

VENISON PIE R115
Our delicious Venison pie, served with Seasonal vegetables and potato wedges

TRINCHADO
Your choice of:
Grilled Cubed Rump R135
Chicken Breast Fillet R115
Baby Calamari Tubes R199
Served with a Garlic and Peri-Peri sauce with crispy Portuguese roll

Add an extra Roll R8

Ask for Viljoen's way for extra spicy!

CUT OF THE DAY – 300g R145
AAA grade 28 days matured Beef steak grilled to your choice. Served with Potato wedges and Seasonal vegetables

Sauces

Trio of Peppercorn R29
Mushroom and Sherry R29
Triple Cheese R29
Garlic and Thyme R29
Bacon, Mushroom and Onion R29

Sides

Potato wedges R25
Sweet Potato fries R29
Seasonal Vegetables or Greek salad R29
Skinny fries R25

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Pastas

All pasta dishes are made with fresh hand-made Tagliatelle

BOSCAIOLA R95
Sautéed onion, bacon and mushrooms with a white wine and garlic cream

PUTTANESCA R89
Napolitana sauce with anchovies, blushed cherry tomatoes, capers, local Olives and garnished with Parmesan and Basil Pesto

MEDITERRANEO R149
Sautéed baby Calamari Tubes and Chouriço with Olives, blushed cherry tomatoes, spring onion, fresh Chilli and garlic, splashed with local Olive Oil and lemon juice

SALMONE R129
Oak Smoked Salmon in a dill infused cream with garlic and lemon and a touch of mustard, topped with crispy capers

VEGETARIANO (V) R85
Sautéed Courgettes, Olives and Mushrooms in a tomato and basil cream, topped with Parmesan

FLORET (V) R99
Blanched Broccoli florets and blushed cherry tomatoes tossed with a Parmesan and Basil Pesto sauce

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Burgers

All burgers are made with a 200g patty
Served on a toasted sesame roll with potato wedges

THE OLIVE R99
Our house Burger topped with Bacon, home-made red onion Jam and avo* – choice of ground Beef patty or Grilled Chicken fillet

THE HUNTER R99
Grilled Venison patty topped with Camembert, home-made spiced berry Chutney and rocket

THE GREEK R109
Ground Lamb patty topped with tzatziki and tomato salsa on a toasted roll with sundried-tomato pesto and rocket

PREGO ROLL
Quick Seared 200g Tenderised and marinated Beef Cutlet R115

OR

Grilled Chicken breast Fillet R99
Served with our Garlic and Peri-Peri Sauce, a fried egg on a Portuguese roll and potato wedges

THE MUSHROOM (V) R89
Brown Mushroom and lentil patties (2x100g) topped with sliced cheddar and a garlic & thyme sauce

THE BEET (V) R95
Beetroot and bean patties (2x100g) topped with Camembert, home-made spiced berry Chutney and Rocket

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Pizzas

All our pizzas are 32cm thin base and baked in a wood fired oven.
Gluten-free base – add R20

PITA UNO (V) R40
Garlic, rosemary, Olive Oil served with Tzatziki on the side

PITA DUE (V) R50
Garlic, rosemary, Olive Oil with marinated Chilli and Feta

PITA TRE (V) R70
Garlic, rosemary, Olive Oil, local Olives, blistered cherry tomatoes, Basil pesto topped with Parmesan and rocket

PITA QUATRO R59
Garlic, rosemary, olive oil with biltong dust and feta

MILANO R175
Local Fior di latte, shaved Parma Ham, blushed cherry tomatoes, fresh Basil and sliced avocado*

MARGHERITA (V) R69
Slow cooked Napolitana sauce, Mozzarella and mixed herbs

HAWAIIAN R119
Slow cooked pulled Gammon with caramelised pineapple and fresh spring onions

CALIFORNIAN R125
Oven grilled Bacon, Greek Feta and avocado*

BOLOGNA R125
Sliced Salami with Mushrooms, feta, fresh green pepper and Garlic

MOROCCAN R119
Slow cooked Beef Mince, a swirl of Harissa paste topped with a tomato-onion Salsa and Hummus

MEXICAN R125
Spiced Beef Mince with sliced jalapeños, roasted onions, red kidney beans, Crème Fraîche and avocado*

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CARIBBEAN R119
Peri-peri marinated chicken with bacon, jalapeños, green pepper, grilled pineapple and spring onions

GREEK R159
Slow roasted lamb with feta, local olives, wilted spinach, garlic, rosemary and freshly squeezed lemon

SOUTH AFRICAN R119
Local Boerewors with sliced peppadews, roasted onions, peach chutney and biltong dust

NAMIBIAN R135
Slow Braised Venison with sliced mushrooms, bacon, red onion marmalade topped with fresh rocket

PORTUGUESE R119
Peri-Peri marinated grilled Chicken with sliced chouriço, local olives and topped with fresh basil

NORWEGIAN R135
Slices of smoked salmon with flash-fried capers, crème fraîche, spring onions, squeeze of fresh lemon, topped with rocket

ITALIAN R139
Sliced Parma ham with blushed cherry tomatoes, local olives, parmesan and drizzled with a balsamic reduction

CAPRESE (V) R149
Fior di latte with blistered Cherry-tomatoes and Basil pesto

CYPRIOT (V) R115
Wilted spinach, feta, onion marmalade, roasted bell peppers with garlic and sliced mushrooms

SWISS (V) R109
A Cheesy Affair with mozzarella, cheddar, feta and parmesan

AMERICANO R149
Spiced Beef mince, grilled chicken and sliced chouriço with mushrooms, marinated Bell-peppers, roasted onions and garlic

ATLANTIS R189
Crispy Calamari tubes, creamy black mussels, flaked white Fish and grilled prawns with spring onions, parsley and a squeeze of lemon

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Salads

GREEK (V) R75
Leafless salad with Cucumber, cherry tomatoes, local marinated olives, Feta, spring onions, capers, toasted pita wedges

BEETROOT (V) R79
Home-preserved beetroot with candy beets, Danish feta, baby salad leaves, pumpkin-seed-brittle and drizzled with a balsamic reduction

CHICKEN R115
Grilled chicken fillet strips with bacon, marinated peppers, cherry tomatoes, feta, avo* on Cos lettuce and served with a creamy mustard vinaigrette

CAPRESE R105
Fior di latte, blushed cherry tomatoes, freshly sliced tomato, basil pesto, sundried-tomatoes topped with fresh basil, balsamic glaze and served with freshly baked Ciabatta

Desserts

BROWNIE R49
Decadent dark chocolate Brownie served with vanilla ice-cream, crushed nuts and Berry coulis

CHURROS R45
Fried choux pastry fingers, rolled in Cinnamon sugar and served with vanilla ice-cream and chocolate dipping sauce

OUMA LEE'S CHEESECAKE R55
Baked to perfection and served with seasonal fruit coulis, vanilla ice-cream and crushed nuts

ICE CREAM R39
Vanilla Ice-Cream served with home-made chocolate sauce and sprinkled with crushed nuts

Adult Shakes

PB & J – Jack Daniels and Peanut Butter R48
Jack Sparrow - Salted Caramel and Dark Rum R42
The Dude - a shot each of Kahlua and Vodka (dbl) R52
Dom Pedro – any liqueur plus R20

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Alcohol Not for Persons Under The Age of 18.