

## Most Popular Dishes

### Korma\*\*\*

Korma is a very mild dish prepared with greater use of fresh cream and coconut (very mild)

### Dansak

Cooked in a mild yet tangy sauce with a delicious piquant richness. Prepared with pineapple and lentils. A sweet and sour dish (medium)

### Bhuna

A combination of a special blend of spices, onions and tomatoes fried and cooked to provide a dish of medium strength and rather dry consistency, garnished with coriander (medium)

### Dupiaza

A method of preparation where greater use of fresh onions are mixed with spices and fried briskly, garnished with coriander (medium)

### Rogan Josh

This dish is cooked in delicately flavoured sauce with a greater use of pimentos, capsicum and tomatos, garnished with coriander (medium)

### Korahai

Cooked with a special mixture of herbs and spices including onions, garlic, ginger and tomatoes (medium)

Chicken	£6.25	Lamb Tikka	£7.10
Lamb	£6.35	Prawns	£6.75
Keema <small>(Minced Meat)</small>	£6.25	King Prawns	£9.10
Chicken Tikka	£6.75	Vegetable	£5.75
Garlic Chicken	£6.75	Paneer <small>(Indian Cheese)</small>	£5.75

## Biryani Dishes

Biryani is a traditional Indian dish, prepared with flavoured basmati rice and a mixture of special spices. Served with an omelette and vegetable curry sauce. Any other sauce £1.00

Vegetable Biryani <small>(No Egg)</small>	£6.95	Prawn Biryani	£7.50
Chicken Biryani	£7.10	King Prawn Biryani	£9.95
Lamb Or Keema Biryani	£7.30	Purple Olive Special Biryani	£9.95
Chicken Tikka Biryani	£8.10		
Lamb Tikka Biryani	£8.30		

### Balti

Cooked with fresh onions, garlic, ginger, capsicum, tomatoes and a special Balti sauce to provide a dish of medium strength and dry consistency, garnished with coriander (medium)

### Saagwala

Spinach prepared with garlic, ginger and tomatoes in a medum herb and spicy sauce. A dish of dry consistency (medium)

### Jalfrezi

Sautéed dish cooked with onions, ginger, garlic, green peppers and fresh green chillies (hot)

### Madras

A southern Indian dish, prepared with hot spices, which fends a fiery taste to its richness (hot)

### Sambar

Cooked with lentils and lemon jucie to give a sharp and distinctive taste. A hot and spicy south indian dish (hot)

### Pathia

Lightly chopped onions in a thick dark red sweet and sour sauce, a hot dish with a distinctive aroma (hot)

### Vindaloo

Involving a greater use of spices, garic, ginger and black pepper to produce a hot taste (very hot)

## Continental

(served with chips and salad)

Sirloin Streak	£9.95	Omelette	£5.95
Succulent Steak Cooked To Your Preference. Served With Fried Onions And Mushrooms		(Plain / Chicken / Prawn / Mushroom/Cheese)	
Grilled Chicken	£7.95	Fried Scampi	£5.95
Grilled Chicken With Stir Fried Vegetables		Chicken Nuggets	£5.95
Olive Special Omelette	£6.95	Fish Fingers	£5.95
Desi sytle omelette with a twist (hot)			

## Kids Dishes

(served with chips and salad)

Mix Vegetable Curry Sauce	£3.25	Sag Aloo	£3.25
Lighty spiced asortted Vegetables		Fresh spinach and potatoes cooked with onions, tomatoes, ginger and garlic	
Bombay Aloo	£3.25	Aloo Gobi	£3.25
Potatoes cooked in a medium sauce, tomatoes, ginger and garlic		Potatoes and cauliflower with onions, ginger and garlic	
Sag Bhaji	£3.25	Aloo Chana	£3.25
Spinach with onions, tomatoes, ginger and garlic		Potatoes and chickpeas cooked in onions, tomatoes, ginger and garlic	
Tarka Dhal	£3.25	Sag Paneer	£3.25
Lentils flavoured with extra garlic		Fresh spinach and Indian cheese cooked with onions, tomatoes, ginger and garlic.	
Mixed Vegetable Bhaji	£3.25	Brinjal	£3.25
Mixed fresh vegetables cooked together in herbs and spices to our own recipe		Fresh spicy aubergine	
Matar Paneer	£3.25	Mushroom Bhaji	£3.25
Peas and Indian cheese		Fresh mushrooms cooked with onions, tomatoes, ginger and garlic	
Bindi Bhaji	£3.25		
Fresh spicy okra			

## Sundries

Boiled Rice	£2.20	Plain Nan	£2.30
Pilau Rice	£2.40	Garlic Nan - Crushed garlic	£2.60
Coco Rice	£2.70	Peshwari Nan <small>Sweet</small>	£2.60
Onion Rice	£2.70	Keema Nan <small>Mince</small>	£2.60
Egg Rice	£2.70	Cheese Nan <small>Cheddar</small>	£2.60
Mushroom Pilau	£2.70	Chapati	£1.50
Vegetable Pilau	£2.70	Chips	£2.00
Peas Pilau	£2.70	Mix Nan <small>Choose your own filling</small>	£3.00
Keema Pilau	£2.70	Onion Or Cucumber Raitha	£2.50
Onion & Chilli Rice	£2.70		
Purple Olive Special Rice	£2.95		
Basmati rice fried with onions, cashew nuts, almonds, pistachio, peas & saffron			

## Set Meals

### Set Meal For One

STARTERS:  
2 PAPADOM'S & CHUTNEY,  
CHICKEN TIKKA

MAIN MEAL:  
CHICKEN TIKKA MASALA

SIDE DISHES:  
PILAU RICE &  
PLAIN NAN

£14.95

### Set Meal For Two

STARTERS:  
2 PAPADOM'S & CHUTNEY,  
1 ONION BHAJI, 1 CHICKEN TIKKA

MAIN MEALS:  
CHICKEN TIKKA MASALA &  
LAMB ROGAN JOSH

SIDE DISHES:  
1 BOMBAY ALOO, 1 PILAU RICE AND 1 PLAIN  
NAN

£23.95

Please note: Any changes to set meals will incur a surcharge of £1 per item  
Starters cannot be changed.

### ALLERGIES & INTOLERANCES

#### PLEASE NOTE:

Some dishes may have the following allergens, if concerned please mention, so that a suitable dish may be recommended.



All major credit and debit cards accepted at the restaurant.  
Management reserves the right to refuse service without giving a reason.  
Management reserves the right to withdraw any offer at any given time without prior notice.

### ALLERGY WARNING:

Some dishes contains or may contain nut products.  
Please ask a member of staff when placing order.  
We cannot guarantee our dishes will be 100% nut free.



TAKEAWAY MENU  
COLLECTION ONLY



# Purple Olive

FINE INDIAN CUISINE | RESTAURANT & TAKEAWAY

### OPENING HOURS

MONDAY TO THURSDAY 5:30PM - 11:00PM | FRIDAY & SATURDAY 5:30PM - 11:30PM  
SUNDAY 4:30PM - 10:30PM

0151 345 1010

SPEKE ROAD, HUNTS CROSS, L25 0NN



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www.purpleoliveliverpool.co.uk

Plain Papadom	£0.70	Chutnies (each)	£0.70
Spicy Papadom	£0.80	Red onions/mango chutney/lime pickle/mint sauce/chilli sauce	

<b>Onion Bhaji</b>	<b>£2.95</b>	<b>Aloo &amp; Chana Puri</b>	<b>£3.50</b>
Onions in spicy batter then deep fried		Potato and chickpeas cooked with special herbs & spices served on a deep-fried, crispy, unleavened bread	
<b>Vegetable Samosa</b>	<b>£2.95</b>	<b>Paneer &amp; Sag Puri</b>	<b>£3.50</b>
Triangular home made pastry filled with assorted veg & spices		Indian cheese and spinach served on a deep-fried crispy, unleavened bread	
<b>Mixed Veg Starter</b>	<b>£3.50</b>	<b>Garlic &amp; Mushroom Puri</b>	<b>£3.50</b>
Onion bhaji, vegetable samosa and mushroom pakora		Fresh mushrooms cooked in special herbs and spices with freshly chopped garlic. Served on a deep-fried crispy, unleavened bread	
<b>Paneer Pakora</b>	<b>£3.25</b>		
Indian cheese lightly coated in gram flour batter and deep fried			
<b>Veg Platter for 2</b>	<b>£6.95</b>		
Onion bhaji, vegetable samosa, mushroom pakora & paneer pakora			

<b>Tandoori Platter for 2</b>	<b>£7.95</b>	<b>Seekh Kebab</b>	<b>£2.95</b>
Chicken tikka, lamb tikka, lamb chops, garlic chicken, seek kebab		Minced meat blended with special herbs and spices cooked in the tandoor on skewers	
<b>Tandoori King Prawn</b>	<b>£5.95</b>	<b>Garlic Chicken</b>	<b>£3.25</b>
King prawn pieces delicately marinated in herbs and spices cooked in the tandoor		Succulent pieces of chicken breasts marinated in special garlic sauce, cooked in the tandoor	
<b>Lamb Chops</b>	<b>£4.95</b>	<b>Lamb Tikka</b>	<b>£3.25</b>
Prime sprig lamb chops marinated in herbs and spices cooked in the tandoor		Strips of prime lamb diced and marinated in herbs and spices cooked in the tandoor	
<b>Mix Kebab</b>	<b>£4.95</b>	<b>Chicken Chat Puri</b>	<b>£3.25</b>
Chicken tikka, lamb chops, garlic chicken & seek kebab		Finely diced tender pieces of chicken, cooked in our herbs and spices to create a mouth-watering starter. Served on a deep fried, crispy, unleavened bread.	
<b>King Prawn Puri</b>	<b>£4.95</b>	<b>Chicken &amp; Saag Puri</b>	<b>£3.50</b>
King prawns cooked with special herbs and spices served on a deep-fried, crispy, unleavened bread		Finely diced tender pieces of chicken and spinach, cooked in herbs and spices, served on a deep fried crispy unleavened bread.	
<b>Tandoori Chicken</b>	<b>£3.25</b>	<b>Prawn Puri</b>	<b>£3.50</b>
Spring chicken on the bone marinated in herbs and spices cooked in the tandoor		Prawns cooked with special herbs and spices, served on a deep-fried, crispy unleavened bread	
<b>Chicken Pakora</b>	<b>£2.95</b>	<b>Shami Kebab</b>	<b>£2.95</b>
Boneless chicken spiced with herbs and spices with gram flour and deep-fried		Minced lamb with lentil mix, lightly spices, pan fried to perfection	
<b>Chicken Tikka</b>	<b>£2.95</b>	<b>Reshmi Kebab</b>	<b>£3.75</b>
Succulent chicken pieces marinated in herbs and spices cooked in the tandoor		As shami kebab above but served with an omelette	
<b>Meat samosa</b>	<b>£2.95</b>	<b>Stuffed Peppers With Keema</b>	<b>£3.75</b>
Triangular crispy deep fried with lightly spiced mixed lamb, potatoes and fresh garden peas		Peppers with a filling of spicy minced lamb and chickpeas	

<b>Salmon Tikka</b> lightly spiced scottish salmon with herbs and fresh lemon, onion and peppers	<b>£4.95</b>	<b>Fish Pakora</b> Deep fried fish pakora	<b>£4.95</b>
<b>Fish Tikka</b> marinated in chefs special blend stir fried with coriander & onion	<b>£4.95</b>	<b>Sweet Chilli Pakora</b> Marinated with tandoori spices, cooked in a unique sauce	<b>£4.95</b>
<b>Sweet Chilli King Prawn</b> Marinated jumbo prawn with tandoori spices, bullet chillis cooked in a unique sauce	<b>£5.95</b>	<b>Kofta Kebab</b> meat balls cooked in the tandoor then lightly spiced with tumeric and tandoori spices	<b>£4.95</b>

Tandoori sizzlers are marinated in sauce with delicate herbs and exotic mix of spices for a few hours before being cooked in the tandoor. All tandoor dishes are garnished with strips of capsicum, onions and mushrooms, served with a bhuna sauce.  
Any other curry sauce £1.00

<b>Tandoori Chicken</b> Tender half spring Chicken. On the bone	£7.95	<b>Chicken or Lamb Shashlik</b> Tender pieces of boneless chicken served with grilled tomato, onions and pepper	£9.50
<b>Chicken Tikka</b> Succulent boneless pieces of chicken	£7.95	<b>Lamb Chops</b> Tender pieces of lamb chops, on the bone	£9.50
<b>Garlic Chicken</b> Succulent pieces of chicken breasts marinated in a special garlic sauce	£7.95	<b>Tandoori Mix Grill</b> Tandoori Chicken, chicken Tikka, Lamb Chops, garlic chicken & seek kebab	£9.95
<b>Lamb Tikka</b> Prime boneless pieces of lamb.	£8.50	<b>Tandoori King Prawn</b> Jumbo king prawns, shelled and deveined, marinated in delicate herbs and spices	£10.50
<b>Paneer Tikka</b> Indian Cheese	£7.50		

🔥 Medium 🔥 Fairly Hot 🔥🔥 Hot 🔥🔥🔥 Very Hot

\* Medium \*\* Mild \*\*\* Very Mild N Nuts

Before ordering your food or drinks please ask a member of staff for further details.

<b>Chicken Or Lamb Chilli Massalla</b> 🌶️🌶️🌶️ Cooked with fresh green chillies, ginger, garlic & tomatoes with special mix of freshly ground spices, then chillies are added to give the dish a sharp and exotic taste (hot)	£7.10	<b>Afghan Chicken Or Lamb</b> 🌶️🌶️ Cubes of chicken or lamb stir fried with fresh green chillies, ginger and onions. Red and green peppers give the dish a colourful appearance. A highly recommended and satisfying dish (hot)	£7.10
<b>Green Balti Garlic Chicken</b> 🌶️ Tender pieces of garlic chicken cooked with our Balti sauce, containing our own herbs and spices with a greater use of garlic an resulting in a dish of thick sauce consistency, garnished with broccoli on top (medium)	£7.10	<b>Chicken Or Lamb Tikka Silsila</b> 🌶️ Diced chicken tikka prepared with strips of red peppers, onion, garlic, ginger, mossala spice and herbs, garnished with coriander (medium)	£7.10

<b>Shashlick Korai Chicken Tikka 🍗</b> Tandoori marinated chicken pieces, green pepper, onion, and tomato cooked together in the tandoor. It is then transferred to pan to cook with a special sauce making this exquisite korai dish. Garnished with fresh coriander (medium)	<b>£7.10</b>
<b>Lamb Or Chicken Roast 🍖</b> Diced lamb tikka cooked with onions, ginger, garlic, fresh herbs, spices and spinach (slightly hot)	<b>£7.10</b>
<b>Sylheti Naga Chicken Or Lamb Tikka 🍗🔥🔥🔥</b> Exotic spicy, tasty & hot dish, specially garnished with Sylheti spices. Available in a betaninjibet, gopinjantany, reure	<b>£7.10</b>

<b>Flaming Rajma Chicken Or Lamb</b> 🌶️	<b>£7.10</b>	green chilli and garnished with coriander (very hot)
<p>This is another one of our signature dishes, which is medium to hot. Its unique preparation consists of diced chutney onions. Sliced red capsicum peppers, garlic, ginger, plum tomatoes, fenugreek and ground spices all</p>		<p><b>Balti Exotica</b> 🌶️</p> <p>Tiger prawn, lamb tikka, chicken tikka cooked with orange zest in a spicy rich sauce (medium)</p> <p><b>£7.75</b></p>

Special Thawa  £7.75

<b>Garlic Chilli Chicken 🌶️🌶️</b> Tender chicken stir fried in an exotic mix of spices with capsicum, spring onions, green chillies an fresh ginger, soya sauce, tabasco sauce and garnished with fresh coriander, a dish from eastern part of Bengal. A highly recommended and satisfying dish (hot)	<b>£7.10</b>	a rich sauce with fresh garlic (medium)	
		<b>Lamb Aloo 🌶️</b> Lamb cooked with potatoes, finely chopped spicy onions, ginger, garlic and herbs and spices. Garnished with coriander (fairly hot)	<b>£7.75</b>

<b>Nepalese Chicken Or Lamb</b> 🌶️🌶️🌶️ Chicken or lamb cooked in an exotic mix of spices, red and green pepper, tomatoes, green chillies with a	<b>£7.10</b>	<b>Massalla</b> *** 🍋 Cooked in a unique mild creamy tandoori sauce with fresh cream yoghurt and mixture of spices (medium)	<b>£7.10</b>
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dish (hot)		Passanda** 	£7.10
<b>Chicken &amp; Cheese Kofta*</b>	£7.10	Cooked in mild spices with fresh cream, almond powder & pistachios to form a rich creamy sauce, one of our most popular dishes (mild)	
Boneless spring chicken marinated in yoghurt with			

then added to a unique and aromatic curry sauce along with meatballs (kofta) and cheese. A unique and individual dish very popular with guests (medium)

**South Indian Garlic**  £7.10  
Cooked in fresh onions, ginger, capsicum, tomatoes and in a rich Balti sauce and whole garlic cloves (slightly hot)

The above dishes can be altered to your taste buds whether its hot or mild.  
Please ask a member of staff

A selection of our dishes that have been created exclusively by our chefs for you to enjoy why not try one of these dishes with confidence that you will not find these elsewhere

<b>Amiri Murgh*** N</b> Succulent pieces of chicken breast cooked in mango pulp and double cream that create a magnificent mouth watering dish (very mild)	£7.10	<b>Lava**</b> Chicken or Lamb, Hot and spicy curry prepared with green chillies, onion and peppers and a touch of tomato juice and coriander, sizzled with fresh pieces of meat which are in long strips. (hot)	£7.10
<b>Channa Chat Massalla</b> Diced pieces of Chicken or Lamb cooked in exootic medium spice with chickpeas and green peas (medium)	£7.10	<b>Chilli Chingri**</b> Bangladeshi jumbo prawns stir fried in exotio mix of spices with peppers; spring onions, green chillies (medium/hot)	£7.95
<b>Olive Special**</b> Chicken, Lamb & Sheek kebab cooked with herbs & spice in a Chef's Secret sauce (slightly hot)	£7.95	<b>Nobigonj****</b> A mouth-watering dish created with ground cumin, green chillies, combined with coriander and exotic spices. Added with red/ green peppers and chilli flakes (very hot)	£7.10
<b>Malaya**</b> Cooked with onions & secret spice to create a mouth watering coconut broth (slightly hot)	£7.10	<b>Palak Murgh Makhani** N</b> Chicken tikka cooked with fresh spinach in an extremely buttery sauce, flavoured with methi (fenugreek leaves) (mild)	£7.10
<b>Butter Chicken N</b> Prepared with succulent chicken breasts along with pure Indian butter combined with the finest herbs and spices (mild or hot)	£7.10	<b>Murgh Mossala</b> Strips of chicken ; minced lamb and egg cooked with fresh garlic, ginger and chefs special spices (mild)	£7.10
<b>Chicken Makhani** N</b> Chicken cooked very slowly with Indian cheese in a very mild sauce together with a wide selection of spices (mild)	£7.10		

This selection of healthy main courses has been painstakingly crafted by our head chef. They include mouth-watering imported Bangladeshi fish and more traditional varieties such as salmon & Pangush

<b>Seafood Medley</b>  <p>An outstanding dish prepared by our head chef with mixture of Prawns, Salmon, White Fish &amp; desiccated coconut, cooked in a unique blend of spices &amp; curry leaves (medium)</p>	<b>£9.95</b>
<b>Fish Tikka Massalla</b>  <p>Chef's adaptation on Britons Favourite tikka massla taken to another level by the chef's at Purple Olive (very mild)</p>	<b>£8.95</b>
<b>Machli Roasti*</b> <p>Special fish tikka dish prepared with onions, garlic, fresh herbs and spices. Garnished with fresh coriander methi leaves (medium)</p>	<b>£8.95</b>
<b>Mouchack Delight*</b> <p>A piece of salmon, tiger fish, shrimps &amp; king prawns prepared with chefs Balti paste herbs &amp; spices (medium)</p>	<b>£9.95</b>
<b>Salmon Akbari</b>  <p>Scottish Salmon cooked with cinnamon, onion, garlic combined with mix spices and herbs (medium)</p>	<b>£8.95</b>
<b>Bora Esa Gobi</b>  <p>Fresh juicy jumbo king prawns cooked with cauliflower using all fresh herbs &amp; spices, green chillies and coriander (medium)</p>	<b>£8.95</b>
<b>Chingri Paneer</b>  <p>Fresh juicy jumbo king prawns from chittagong in Bangladesh. Cooked with mixed spices, onions, Indian cottage cheese, fresh cream &amp; spring onion (medium)</p>	<b>£9.95</b>
<b>Kakri Chingri</b>  <p>Tiger king prawn prepared with fresh aubergine with herbs &amp; spices, green chilli and fresh coriander (medium)</p>	<b>£9.95</b>