

# Purple Olive

## Bar & Lounge

*At Purple Olive we take great pride in making sure that our dishes are prepared with the freshest of ingredients. Our skilled and award winning chefs (Winners of BCA 2019 North West Best Restaurant of The Year) harmonise the spices and ingredients with great precision and care to give each dish its own distinctive flavour and aroma, creating cuisine that is truly authentic.*

*The fusion of the herbs and spices create unique dishes that which cannot be attained anywhere else. Contrary to popular belief, Indian cuisine caters to the majority and is not just for the spice lovers. We are confident that you will find a dish from our wide selection that will appeal to you and if you want to alter anything in particular feel free to ask any member of our staff. We also cater for any special dietary requirements such as low fat dishes.*

*All major credit and debit cards are 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.*



[www.purpleoliveliverpool.co.uk](http://www.purpleoliveliverpool.co.uk)

**0151 345 1010**

**Speke Road, Hunts Cross, L25 0NN**



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# Appetisers

<b>Plain Papadom</b> (Each)	£0.80	<b>Chutnies</b> (Each)	£0.80
<b>Spicy Papadom</b> (Each)	£0.90	Red onions / Mango Chutney / Lime Pickle / Mint Sauce / Chilli Sauce)	
<b>Chutnies Tray</b>	£2.50		

## Vegetarian Option

<b>Paneer Pakora</b>	£4.25	<b>Veg Platter for 2</b>	£7.95
Indian cheese lightly coated in gram flour, batter and deep-fried		Onion bhaji, vegetable samosa, mushroom pakora & paneer pakora	
<b>Aloo &amp; Chana Puri</b>	£4.25	<b>Garlic &amp; Mushroom Puri</b>	£4.25
Potatoes & chickpeas cooked with special herbs & spices served on a deep-fried, crispy, unleavened bread		Fresh mushroom cooked in special herbs and spices with freshly chopped garlic. Served on a deep-fried crispy, unleavened bread	
<b>Paneer &amp; Sag Puri</b>	£4.25	<b>Vegetable Samosa</b>	£3.95
Indian cheese and spinach. Served in a deep-fried crispy, unleavened bread		Triangular deep fried pastry with vegetable filling	
<b>Onion Bhaji</b>	£3.95	<b>Mixed Vegetable Starter</b>	£4.25
Spiced round deep fried onion fritter		Onion Bhaji, vegetable samosa, mushroom pakora	

## Variety Options

<b>Tandoori Platter for 2</b>	£9.95	<b>Garlic Chicken</b>	£4.25
Chicken Tikka, Lamb Tikka, lamb chops, garlic chicken, sheek kebab		Succulent pieces of chicken breast marinated in special garlic sauce, cooked in the tandoori	
<b>Tandoori King Prawn</b>	£6.25	<b>Lamb Tikka</b>	£4.25
King Prawn pieces delicately marinated in herbs and spices, cooked in tandoori		Strips of prime lamb diced and marinated in herbs and spices. Cooked in the tandoori on skewers	
<b>Lamb Chops</b>	£6.25	<b>Chicken Chat Puri</b>	£4.25
Prime spring lamb chops marinated in herbs and spices, cooked in tandoori		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>Mixed Kebab</b>	£5.95	<b>Chicken &amp; Saag Puri</b>	£4.25
Chicken Tikka, lamb Chops, garlic chicken & sheek kebab.		Finely diced tender pieces of chicken and spinach, cooked in herbs and spices. Served on a deep fried, crispy, unleavened bread	
<b>King prawn puri</b>	£6.25	<b>Prawn Puri</b>	£4.25
King prawns cooked with special herbs and spices. Served on a deep-fried, crispy, unleavened bread		Prawns cooked with special herbs and spices, served on a deep-fried, crispy, unleavened bread	
<b>Tandoori Chicken</b>	£4.25	<b>Prawn Cocktail</b>	£3.95
Spring Chicken on the bone marinated herbs and spices. Cooked in the tandoori		Prawns on a bed of salad covered with seafood sauce garnished with sliced cucumber, tomatoes & lemon	
<b>Stuffed pepper with keema</b>	£4.50	<b>Shami Kebab</b>	£4.25
Peppers with a filling of spicy minced lamb and chickpeas		Minced lamb & Lentil mix, lightly spiced, pan fried to perfection	
<b>Chicken Pakora</b>	£4.25	<b>Reshmi Kebab</b>	£4.50
Boneless chicken spiced with herbs and spices with gram flour and deep-fried		As Shami kebab above but served with an omelette	
<b>Chicken Tikka</b>	£4.25	<b>Meat Samosa</b>	£3.95
Succulent chicken pieces marinated in herbs and spices. Cooked in the tandoori		Triangular crispy pastry deep-fried with lightly spiced minced lamb and fresh garden peas	
<b>Seekh Kebab</b>	£3.95		
Minced meat blended with special herbs and spices. Cooked in the tandoori in the skewers			

# Signature Starters

## Salmon Tikka

£5.95

Lightly spiced scottish salmon with herbs and fresh lemon, onion and peppers

## Kofta Kebab

£5.95

Meat balls cooked in the tandoor then lightly spiced with tumeric and tandoori spices

## Fish Tikka

£5.95

Marinated in chefs special blend stir fried with onions

## Fish Pakora

£5.95

White fish lightly seasoned in batter then deep fried

## Sweet Chilli King Prawn

£6.25

Marinated jumbo prawn with tandoori spices, bullet chillies cooked in a unique sauce

## Sweet Chilli Pakora

£5.95

Marinated with tandoori spices, cooked in a unique sauce

# Tandoori Sizzlers

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

## Tandoori Mix Grill

£12.95

Tandoori Chicken, chicken Tikka, Lamb Chops, garlic chicken & seek kebab

## Tandoori King Prawn

£14.95

Jumbo king prawns, shelled and deveined, marinated in delicate herbs and spices served with grilled onions & peppers.

## Lamb Chops

£12.25

Prime spring lamb chops marinated in herbs and spices cooked in the tandoor

## Paneer Tikka

£9.25

Indian Cheese marinated in indian cheese grilled in the tandoori oven

## Chicken Tikka

£10.25

Succulent chicken pieces marinated in herbs and spices cooked in the tandoor

## Chicken or lamb Shashlik

£11.95

Tender pieces of boneless chicken served with grilled tomato, onions and pepper

## Garlic Chicken

£10.25

Succulent pieces of chicken breasts marinated in a special garlic sauce

## Tandoori Chicken

£10.25

Tender half spring chicken on the bone

## Lamb Tikka

£11.25

Prime boneless pieces of lamb marinated in lightly spiced herbs

## Garlic Chicken

£10.25

Succulent pieces of chicken marinated in a special garlic sauce

## ALLERGIES & INTOLERANCES

### PLEASE NOTE:

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



CRUSTACEAN



SESAME



NUTS



GLUTEN



EGG



FISH



SHELLFISH



MUSTARD



CELERY



PEANUTS



MILK PRODUCTS



SULPHITE



SOYA



LUPINS

# Chefs Specials

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

## Amiri Murgh \*\*\*

Succulent pieces of chicken breast cooked in mango pulp and double cream that create a magnificent mouth watering dish. (very mild)

£11.25

## Nobigonj \*\*\*\*

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)

£11.25

## Channa Chat Massalla ♡

Diced pieces of Chicken or Lamb cooked in exotic medium spice with chickpeas and green peas (medium)

£11.25

## Fusion Special \*\*\*

Chicken Tikka cooked with fresh spinach & potatoes with chefs unique spices, onions, fresh green chillies & peppers

£12.95

## Malaya ♡

Cooked with onions & secret spice to create a mouth watering coconut broth (slightly hot)

£11.25

## Chilli Chingri ♡

Bangladeshi jumbo prawns stir fried in exotic mix of spices with peppers, spring onions, green chillies (medium/hot)

£13.95

## Olive Special ♡

Chicken, Lamb & Sheek kebab cooked with herbs & spice in a Chef's Secret sauce (slightly hot)

£12.95

## Palak Murgh Makhani \*\*

Chicken Tikka cooked with fresh spinach in an extremely buttery sauce, flavoured with methi Fenugreek Leaves

£10.95

## Butter Chicken (Mild or Hot)

Prepared with succulent chicken breast along with pure Indian butter combined with the finest herbs & spices

£10.95

## Keema Aloo ♡

cooked with mince meat & potatoes medium spiced dish

£11.95

## Chicken Makhani \*\*

Chicken cooked very slowly with Indian cheese in a very mild sauce together with a very wide selection of spices

£10.95

## Lava \*\*\*

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)

£11.95

## Murgh Mossala \*\*

Strips of chicken, minced lamb and egg cooked with fresh garlic, ginger and chef's special spices

£10.95

## Dim Bhuna ♡

Classic Bengali dish cooked with diced onion, herbs and spices

£11.25

# Seafood Selection

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

## Seafood Medley \*

An outstanding dish prepared by our head chef with mixture of Prawns, Salmon, White Fish & desiccated coconut, cooked in a unique blend of spices & curry leaves (medium)

£14.95

## Chingri Paneer ♡

Fresh juicy jumbo king prawns from Chittagong in Bangladesh, cooked with mixed spices, onions, Indian cottage cheese, fresh cream and spring onions (medium)

£13.95

## Machli Roasti ♡

Special fish tikka dish prepared with onions, garlic, fresh herbs and spices. Garnished with fresh coriander as well as Methi leaves

£12.95

## Bora Esa Gobi ♡

Fresh juicy jumbo king prawns cooked with cauliflower using all fresh herbs & spices, green chilli & fresh coriander.

£13.95

## Mouchak Delight ♡

A piece of salmon, tiger fish, shrimps & king prawns prepared with chef's Balti paste herbs & spices

£14.95

## Fish Tikka Massalla \*\*\*

Chef's adaptation on Britons Favourite tikka massla taken to another level by the chef's at Purple Olive (very mild)

£13.95

## Machli Tandoori ♡

Pieces of pangash fish marinated in sauce with delicate herbs & exotic mix of spices for a few hours before being cooked in the tandoor. Served with a bhuna curry sauce

£13.95

## Salmon Anarkali ♡

Salmon prepared with strips of red and green peppers, onions, garlic, ginger. Combined with mix spices and herbs. Garnished with coriander.

£13.95

## Salmon Akbari ♡

Scottish Salmon cooked with cinnamon, onion, garlic combined with mix spices and herbs (medium)

£13.95

## Kakri Chingri ♡

Tiger king prawns prepared with fresh aubergine with herbs & spices, green chilli and fresh coriander

£13.95

# Most Popular Dishes

## 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

## Korma \*\*\* N

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

## Dansak\*

Cooked in a mild yet tangy sauce with a delicious piquant richness. Prepared with pineapples and lentils. A sweet & sour dish

## Rogan Josh\*

This dish is cooked in a delicately flavoured sauce with a greater use of pimentos, capsicum & tomatoes garnished with coriander

## Karahi

Cooked with a special mixture of herbs and spices including onions, garlic, ginger & tomatoes

## Vindaloo

Involving a greater use of spices, garlic, ginger and black pepper to produce a hot taste

## Sambar

Cooked with lentils and lemon juice to give a sharp and distinctive taste. A hot and spicy southern Indian dish

## 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

## Saagwala\*

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

## Dupiaza\*

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

## Pathia

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

## Jalfrezi

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

## Madras

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

Chicken	£8.45	Lamb Tikka	£9.25
Lamb	£8.75	Prawns	£9.25
Chicken Tikka	£8.95	King Prawns	£11.95
Olive Mix	£11.25	Vegetables	£7.95
(chicken, lamb, prawn mushroom)		Paneer (Indian Cheese)	£7.95

# Biriyani Dishes

Biriyani is a traditional Indian dish, prepared with flavoured Basmati rice & a mixture of special spices. Served with a vegetable curry sauce and garnished with an omelette. Any other curry sauce £1.00 extra

Vegetable Biriyani (No Egg)	£9.25	Prawn Biriyani	£10.95
Chicken Biriyani	£10.25	King Prawn Biriyani	£13.95
Lamb Biriyani	£10.95	Special Biriyani	£14.95
Chicken Tikka Biriyani	£11.25	Chicken, tikka, lamb tikka, king prawn stir fried with peas, onions, cashew nuts, pistachios, sliced almonds, saffron and coriander. This is served with a vegetable curry sauce	
Lamb Tikka Biriyani	£11.95		



# Signature Dishes

Chicken Or  
Lamb

King  
Prawn

Chicken Or  
Lamb

King  
Prawn

## Chilli Massalla 🌶️🌶️

£10.35 £13.25

Cooked with fresh green chillies, ginger, garlic & tomatoes with our special mix of freshly ground spices, then chillies are added to give the dish a sharp and exotic taste.

## Green Balti Garlic 🌶️

£10.35 £13.25

Cooked with our Balti Sauce, containing our own herbs and spices with a greater use of garlic and resulting in a dish of thick sauce consistency, garnished with broccoli on top.

## Shashlick Korai 🌶️

£10.35 £13.25

Green pepper, onion and tomatoes cooked together in a Tandoori and garnished with fresh coriander.

## Silsila 🌶️

£10.35 £13.25

Prepared with strips of red peppers, onion, garlic, ginger, mossala spices and herbs, garnished with coriander

## Garlic Chilli 🌶️🌶️🌶️

£10.35 £13.25

Stir-fried in an exotic mix of spices with capsicum, spring onions, green chillies, fresh ginger, soya sauce, tabasco sauce, and garnished with fresh coriander.

## Nepalese 🌶️🌶️🌶️🌶️

£10.35 £13.25

Cooked in an exotic mix of spices, red & green peppers, tomatoes, green chillies and with a special Nepalese chilli sauce. A highly recommended dish

## Passanda \*\* 🥥

£10.35 £13.25

Cooked in mild spices with fresh cream, almond powder & pistachios to form a rich creamy sauce, one of our most popular dishes (mild)

## Afghan 🌶️🌶️

£10.35 £13.25

Stir-fried with fresh green chillies, ginger, garlic & onions. Red & green peppers give the dish a colourful appearance. A highly recommended and satisfying dish

## Massalla \*\*\* 🥥

£10.35 £13.25

Cooked in a unique mild creamy tandoori sauce with fresh cream yoghurt and mixture of spices (mild)

## Rosti 🌶️

£10.35 £13.25

Cooked with spinach, onions, ginger, garlic, mossala pieces and herbs, garnished with coriander

## South Indian Garlic 🌶️🌶️

£10.35 £13.25

Cooked in fresh onions, ginger, capsicum, tomatos and in a rich Balti sauce and whole garlic cloves (slightly hot)

## Balti Exotica (MIX) 🌶️

£12.95

Tiger prawns, Lamb Tikka, chicken tikka cooked with orange zest in a spicy & rich sauce

## Aloo 🌶️

£10.35 £13.25

cooked with potatoes, finely chopped spicy onions, ginger, garlic and herbs and spices. Garnished with coriander

## Sylheti Naga 🌶️🌶️🌶️🌶️

£10.35 £13.25

Exotic, spicy, tasty and hot dish, specially garnished with Sylheti naga chilli in hot spicy thick consistency sauce, green chillies and garnished with coriander

## Special Thawa (MIX) 🌶️

£12.95

Strips of lamb tikka, chicken tikka & lamb chops cooked in a rich sauce with fresh garlic.

## Cheese Kofta \*

£10.35 £13.25

Marinated in yoghurt with herbs and spices and then cooked in the tandoor. Cooked with cheese and meat balls in medium spice.

## Flaming Rajma 🌶️🌶️

£10.95 £13.25

Its unique preparation consists of diced chunky onions & sliced red capsicum pepper, garlic, ginger, plum tomatoes, fenugreek and ground spices, all of which creates a rich consistency. Garnished with brandy.

## CHILLI GUIDE

🌶️ Medium 🌶️🌶️ Fairly Hot 🌶️🌶️🌶️ Hot 🌶️🌶️🌶️🌶️ Very Hot

## MILD STRENGTH GUIDE

\* Medium \*\* Mild \*\*\* Very Mild 🥥 Nuts

### FOOD ALLERGIES & INTOLERANCES

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

# Kids Menu

The following dishes are served with chips.

<b>Fried Scampi</b>	<b>£6.95</b>	<b>Fish Finger &amp; Chips</b>	<b>£6.95</b>
<b>Omelette</b> (Plain / Chicken / Prawn / Mushroom)	<b>£6.95</b>	<b>Chicken Nuggets</b>	<b>£6.95</b>

## Continental

The following dishes are served with chips.

<b>Grilled Chicken</b> Grilled chicken with stir-fried vegetables	<b>£11.95</b>	<b>Sirloin Steak</b> Succulent steak cooked to your preference. Served with fried onions and mushrooms	<b>£13.95</b>
<b>Desi Omelette (HOT)</b> Spicy omelette cooked with onion, pepper, green chilli and chicken	<b>£7.95</b>		

## Side Dishes

		MAIN			MAIN
<b>Bombay Aloo</b> Potatoes cooked in a medium to hot sauce, tomatoes, ginger & garlic	<b>£4.25</b>	<b>£7.95</b>	<b>Sag Aloo</b> Fresh spinach and potatoes cooked with onions, tomatoes, ginger & garlic	<b>£4.25</b>	<b>£7.95</b>
<b>Vegetable curry sauce</b> Lightly spiced assorted vegetables	<b>£4.25</b>	<b>£7.95</b>	<b>Brinjal</b> Fresh spicy aubergine	<b>£4.25</b>	<b>£7.95</b>
<b>Mixed Vegetable Bhaji</b> Mixed fresh vegetables cooked together in herbs and spices to our own recipe	<b>£4.25</b>	<b>£7.95</b>	<b>Aloo Ghobi</b> Potatoes and cauliflower with onions, ginger & garlic	<b>£4.25</b>	<b>£7.95</b>
<b>Mushroom Bhaji</b> Fresh mushrooms cooked with onions, tomatoes, ginger & garlic	<b>£4.25</b>	<b>£7.95</b>	<b>Aloo Chana</b> Potatoes and chick peas cooked with onions, tomatoes, ginger & garlic	<b>£4.25</b>	<b>£7.95</b>
<b>Matar Paneer</b> Indian cheese & peas cooked with light spices & herbs. A classic Indian dish.	<b>£4.25</b>	<b>£7.95</b>	<b>Bindi Bhaji</b> Fresh spicy okra cooked with light spices & herbs	<b>£4.25</b>	<b>£7.95</b>
<b>Sag Bhaji</b> Spinach with onions, tomatoes, ginger & garlic	<b>£4.25</b>	<b>£7.95</b>	<b>Tarka Dhal</b> Lentils flavoured with extra garlic	<b>£4.25</b>	<b>£7.95</b>
<b>Sag Paneer</b> Fresh spinach and Indian cheese cooked with onions, tomatoes, ginger & garlic	<b>£4.25</b>	<b>£7.95</b>			

## Sundries

Choose your favourite accompaniment with your main course.

<b>Boiled Rice</b>	<b>£2.80</b>	<b>Plain Nan</b>	<b>£3.50</b>
<b>Pilau Rice</b>	<b>£2.95</b>	<b>Garlic Nan</b>	<b>£3.70</b>
<b>Coco Rice</b>	<b>£3.60</b>	<b>Peshwari Nan</b>	<b>£3.70</b>
<b>Onion Rice</b>	<b>£3.60</b>	<b>Keema Nan</b>	<b>£3.70</b>
<b>Onion &amp; Chilli Rice</b>	<b>£3.60</b>	<b>Cheese nan</b>	<b>£3.70</b>
<b>Egg Rice</b>	<b>£3.60</b>	<b>Mix Nan</b> Pick your combo.	<b>£4.00</b>
<b>Mushroom Rice</b>	<b>£3.60</b>	<b>Chapati</b>	<b>£1.50</b>
<b>Vegetable Rice</b>	<b>£3.60</b>	<b>Chips</b>	<b>£2.70</b>
<b>Keema Rice</b>	<b>£3.60</b>	<b>Onion or Cucumber Raitha</b>	<b>£2.50</b>
<b>Purple Olive Special Rice</b> Basmati rice fried with onions, cashew nuts, almonds, pistachio, peas & saffron.	<b>£3.85</b>		



# Party Menu

**Minimum Of 10 People**

Our party menu makes ordering simple.  
Each guest chooses a starter, main course  
and sundry.

## **Appetisers**

**Popadom and chutney**

## **Starters**

**Olive Mixed Starter  
Vegetarian Mix starter**

## **Main Course**

**(MILD)**

**Tikka Massalla, Butter Chicken, or Passanda (MILD)**

**(MEDIUM)**

**Shashlick Korai, Murgh Massala or Rosti (MED)**

**(HOT)**

**Chilli Massalla, Afghan or Sylheti Naga (HOT)**

## **Fillings**

**Chicken, Lamb, Vegetable or Fish**

## **Sundries**

**Choice of Rice or Nan**

# £22.95

