



RESTAURANT | BAR | LOUNGE

Purple Olive story

"It's been 8 years since the Purple Olive journey began. In this time, we have won many awards and accolades. Our vision has been to provide with a stunning ambience, where you will receive friendly and attentive service."

"It has always been and will be our policy that the quality of our food and service is second to none. We have introduced a completely new menu, using traditional cooking techniques and the finest ingredients from around the globe. Our award winning and skilled chef's will be using the innovation and creativity to change the menu throughout the year. We wait to welcome you to our restaurant in the heart of Hunts Cross

Winners of the Bangladeshi Curry Association 2019

North West Restaurant of the year

Winners of the Asian Curry Awards 2021

Best Restaurant

www.purpleoliveliverpool.co.uk



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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 offers at any given time without prior notice.

Appetisers

Plain Papadom (Each) 13 £0.90

Spicy Papadoms (Each) 13 £0.90

Chutney Tray 10 13 £3.00

Chutnies (Each) 10 13 £0.90

Red Onions / Mango chutney /
Lime Pickle / Chilli Sauce / Mint Sauce

Vegetarian Option

Vegetable Platter for 2 £7.95

Onion bhaji, vegetable samosa, 4 5 13
mushroom pakora & paneer pakora

Paneer Pakora 4 10 13 £4.50

Indian cheese lightly coated in gram
flour, batter and deep fried

Onion Bhaji 5 13 £4.50

Lightly spiced round deep fried fritter

Vegetable Samosa 13 4 £4.50

Triangular deep-fried pastry with
vegetable filling

Variety Option

Tandoori Platter for 2 £10.95

Chicken Tikka, Lamb Tikka, Lamb Chops,
Garlic Chicken, Sheek Kebab 5 10 13

Tandoori King Prawn £6.50

King Prawn pieces delicately marinated
in herbs and spices, cooked in the
tandoor 10 13 1 7

Lamb Chops 10 13 £6.95

Prime spring Lamb Chops marinated in
herbs and spices, cooked in tandoor

Mixed Kebab 10 13 £6.95

Chicken Tikka, Lamb Chops, Garlic Chicken
& Sheek Kebab

King Prawn Puri £6.50

King Prawns cooked with special herbs and
spices. Served on a puri bread 13 1 4 7

Tandoori Chicken 10 13 £4.50

Spring Chicken on the bone marinated in
herbs & spices. Cooked in the tandoor

Chicken Pakora 5 10 4 £4.50

Boneless Chicken spiced with herbs and
spices with gram flour and deep fried

Chicken Tikka 10 13 £4.50

Succulent Chicken pieces marinated in
herbs and spices. Cooked in tandoor

Seekh Kebab 5 13 £4.50

Minced meat blended with special
herbs and spices. Cooked in the
tandoor on skewers

Chicken Rolls 10 13 £4.50

Crispy deep fried lightly spiced mince chicken

Garlic Chicken 10 13 £4.50

Succulent pieces of Chicken breast marinated
in special garlic sauce, cooked in the tandoor

Lamb Tikka 10 13 £4.95

Strips of prime Lamb diced and
marinated in herbs and spices.
Cooked in the tandoori on skewers

Chicken Chat Puri 4 13 £4.50

Finely diced tender pieces of Chicken,
cooked in our herbs and spices to create
a mouth watering starter.
Served on puri bread

Prawn Puri 1 7 4 13 £4.50

Prawns cooked with special herbs and
spices, served on a puri bread

Prawn Cocktail 5 6 7 13 £4.50

Prawns on a bed of salad covered with
seafood sauce, garnished with sliced
cucumber, tomatoes & lemon

Shami Kebab 5 13 £4.50

Minced Lamb and Lentil mix, lightly
spiced, pan fried to perfection

Meat Samosa 4 13 £4.50

Triangular crispy pasty deep-fried with
lightly spiced minced lamb and
Dpotatoes

Signature Starters

Salmon Tikka 6 10 13 £6.95

Lightly spiced Scottish Salmon with herbs and lemon, onion & peppers

Fish Pakora 4 6 13 £6.25

White fish lightly seasoned in batter then deep fried

Sweet Chilli King Prawn £6.95

Marinated with tandoori spices, cooked in a unique sauce and garnished with bullet chillies. 1 7 10 13

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 bhuna sauce.

Any other sauce £1.00 extra

Tandoori Mix Grill £13.95

Tandoori Chicken, Chicken Tikka, Lamb Chops, Garlic Chicken & Seekh Kebab 5 10 13

Tandoori King Prawns £14.95

Jumbo King Prawns, shelled and deveined, marinated in delicate herbs & spices served with grilled onions & peppers 1 7 10 13

Lamb Chops 10 13 £12.95

Prime spring Lamb Chops marinated in herbs and spices cooked in the tandoor

Paneer Tikka 10 13 £11.25

Marinated Indian Cheese grilled in the tandoori oven

Chicken Tikka 10 13 £11.25

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

Chicken Shashlick 10 13 £12.95

Tender pieces of boneless Chicken served with grilled tomato, onions & pepper

Garlic Chicken 10 13 £11.25

Succulent pieces of Chicken breast marinated in a special garlic sauce

Lamb Shashlik 10 13 £12.95

Tender pieces of boneless lamb served with grilled tomato, onions & pepper

Lamb Tikka 10 13 £11.95

Prime boneless pieces of lamb marinated in lightly spiced herbs

Tandoori Chicken 10 13 £11.25

Tender half spring Chicken on the bone

Chilli Guide:) MEDIUM))) FAIRLY HOT)))) HOT))))) VERY HOT

Mild Strength Guide: * MEDIUM ** MILD *** VERY MILD N CONTAIN NUTS

If you suffer from any of the allergies below or any other intolerance, please let us know before ordering



SOME OF OUR DISHES CONTAIN NUTS. PLEASE ENQUIRE AT TIME OF ORDERING FOR FURTHER DETAILS.

If you suffer from nut or any other allergies, please ask before ordering. Please be aware that our kitchen's are not 100% flour free. Olives may contain stones. Chicken, fish and meat may contain bones. All our dishes are prepared in kitchens where nuts, flour etc are commonly used. Unfortunately we can not guarantee that our dishes will be free from traces of these products. All dishes may contain ingredients not listed on the menu description.

Chef's Special

A selection dishes that has been created exclusively by our chef's for you to enjoy. Why not try one of these dishes with the confidence that you will not find these else where.

Honey Badami £11.25

Cooked in creamy sauce with cashew nuts, sliced almonds, pistachio and garnished with honey. ** 3 10 N 13

Amiri Murgh £11.25

Succulent pieces of Chicken breast cooked in Mango Pulp and double cream that creates a magnificent mouth watering dish *** 3 10 12 13

Olive Special 10 13 £12.95

Chicken, Lamb & seekh kebab cooked with herbs & spices in a chefs secret sauce (slightly hot)

Butter Chicken 3 10 13 N £11.25

Prepared with succulent Chicken breast along with pure Indian butter combined with the finest herbs & spices. (mild/hot)

Chicken Makhani £11.25

Chicken cooked very slowly with Indian cheese in a very mild sauce together with a very wide selection of spices. (Mild) ** 3 10 13

Murgh Mossala 1 3 10 13 £11.25

Strips of Chicken, Minced Lamb and egg cooked with fresh garlic, ginger and chefs special spices. (medium)

Fusion Special 10 13 £12.95

Chicken Tikka cooked with fresh spinach & potatoes with chefs unique spices, onions, fresh green chillies and peppers. (Hot)

Nobigonj 10 13 £11.25

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)

Lava 10 13 4 £11.25

Chicken or Lamb. Hot and spicy curry prepared with green chillies, onion, peppers and a touch of tomato juice and coriander, sizzled with fresh pieces of meat which are in long strips (hot)

Special Thawa 10 12 13 £12.95

Strips of Chiken tikka, Lamb tikka & Lamb chops cooked in a rich sauce with fresh garlic. (Medium)

Seafood Selection

This selection of healthy main courses have been pain stakingly crafted by our head chef.

Seafood Medley £14.95

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)

* 1 3 6 7 10 13

Mouchak Delight £14.95

A piece of Salmon, tiger fish, shrimps & king prawns prepared with chefs Balti paste herbs & spices.

(Medium) 1 6 7 10 13

Chingri Paneer £13.95

Fresh juicy jumbo king prawns from Chittagong in Bangladesh, cooked with mixed spices, onions, Indian cottage cheese, fresh cream & spring onions (medium) 1 7 10 13

Fish Tikka Massala £13.95

Chefs adaption on Britons favourite tikka massalla taken to another level by the chefs at Purple Olive. (Mild)

*** 10 12 13

Mild Guide:

MEDIUM *

MILD **

VERY MILD ***

CONTAIN NUTS N

Chilli Guide:

MEDIUM)

FAIRLY HOT))

HOT)))

VERY HOT))))

1



CRUSTACEAN

2



SESAME

3



NUTS

4



GLUTEN

5



EGG

6



FISH

7



SHELLFISH

8



MUSTARD

9



CELERY

10



MILK PRODUCTS

11



PEANUTS

12



SULPHITE

13



SOYA

14



LUPINS

If you suffer from any of the allergies below or any other intolerance, please let us know before ordering

Signature Dishes

	Chicken/Lamb	King Prawns
Chilli Massalla 10 13 Cooked with fresh green chillies, ginger, garlic and fresh tomatoes with our special mix of freshly ground spices, then chillies are added to give the dish a sharp & exotic taste	£10.75	£13.25
Shashlick Korai 10 13 Green pepper, onion, tomatoes cooked together in a tandoori and garnished with fresh coriander	£10.75	£13.25
Garlic Chilli 13 Stir-fried in an exotic mix of spices with capsicum, spring onions, green chillies, fresh ginger, soya sauce, tobacco sauce and garnished with fresh coriander	£10.75	£13.25
Passanda ** 3 10 13 N Cooked in mild spices with fresh cream, almond powder, and pistachios to form a rich creamy sauce, one of most popular dishes (mild)	£10.75	£13.25
Massalla ** 3 10 13 N Cooked in a unique mild creamy tandoori sauce with fresh cream yoghurt and mixture of spices (mild)	£10.75	£13.25
South Indian Garlic 10 13 Cooked in fresh onions, ginger, capsicum, tomatoes and in a rich Balti sauce and whole garlic cloves (slightly hot)	£10.75	£13.25
Flaming Rajma 10 13 Its unique preparation consists of diced chunky onions& sliced red capsicum pepper, garlic, ginger, plum tomatoes, fenugreek and ground spices, all of which a rich consistency. Flambe with brandy	£10.75	£13.25
Silsila 10 13 Prepared with strips of red peppers, onion, garlic, ginger, massalla spices and herbs, garnished with coriander	£10.75	£13.25
Nepalese 13 Cooked in an exotic mix of spices, red & green peppers, tomatoes, green chillies and with a special Nepalese chilli sauce. A highly recommended dish	£10.75	£13.25
Afghan 13 Stir-fried with fresh green chillies, ginger, garlic and onions. Red & green peppers give the dish a colourful appearance. A highly recommended and satisfying dish	£10.75	£13.25
Rosti 10 13 Cooked with spinach, onions, ginger, garlic, massalla pieces and herbs, garnished with coriander.	£10.75	£13.25
Balti Exotica 10 12 13 Tiger prawn, lamb tikka, chicken tikka cooked in a spicy & rich sauce. (Highly recommended)		£12.95
Sylheti Naga 10 13 Exotic, spicy, tasty and hot dish, specially garnished with Sylheti naga chilli in hot & spicy, thick consistency sauce, green chillies and garnished with coriander	£10.75	£13.25
Cheese Kofta *** 10 5 13 Marinated in yoghurt with herbs and spices and then cooked in the tandoori. Cooked with cheese and meatballs in mild spices	£10.75	£13.25

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.

Korma *** 5 10 N

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

Dansak * 12

Cooked in a mild yet tangy sauce with a delicious piquant richness. Prepared with pineapple 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.

Korai) 10

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

Madras))) 12

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

Vindaloo)))) 12

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

Balti) 12

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

Saagwala)

Spinach prepared with garlic, ginger & 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.

Pathia))) 12

Lightly chopped onions in a thick, dark red sweet & sour sauce, a hot dish with a distinctive aroma.

Jalfrezi)) 12

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

Sambar))) 12

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

Chicken £8.95

Lamb £9.25

Chicken Tikka 10 £9.75

Lamb Tikka 10 £9.75

Mix 1 £11.25

(Chicken, Lamb & Prawns)

Prawns 1 7 £9.75

King Prawns 1 7 £11.95

Vegetables 8 £7.95

Paneer (Indian cheese) 10 £7.95

Biriyani Dishes

Biriyani is a traditional 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

Chicken Biriyani 5 £11.25

Lamb Biriyani 5 £11.25

Chicken Tikka Biriyani £11.95

5 10

Lamb Tikka Biriyani £11.95

5 10

Vegetable Biriyani (No Egg) 8 £10.95

King Prawn Biriyani 1 5 7 £13.95

Special Biriyani £14.95

Chicken tikka, Lamb Tikka, King Prawn stir fried with peas, onion, cashew nuts, pistachios, sliced almonds, saffron and coriander. This is served with a vegetable curry sauce 1 5 7 10 N

Continental

Chicken Stir-Fry £10.95

Onions and peppers lightly spiced cooked with chicken tikka. Served with egg rice.

Sirloin Steak £14.95

Succulent steak cooked to your preference, served with chips, fried onions & mushrooms

Kids Menu

The following dishes are served with chips

Omelette £6.95

Option: Plain - Chicken - Prawn - Mushroom

Fish Finger £6.95

Chicken Nuggets £6.95

Side Dishes

Bombay Aloo

Potatoes cooked in a medium to hot sauce, tomatoes, ginger & garlic

£4.50

£7.95

Mushroom Bhaji

Fresh mushrooms cooked with onions, tomatoes, ginger & garlic

£4.50

£7.95

Saag Bhaji

Spinach with onions, tomatoes, ginger & garlic

£4.50

£7.95

Saag Paneer

Fresh spinach and Indian cheese cooked with onions, tomatoes, ginger & garlic

£4.50

£7.95

Saag Aloo

Fresh spinach and potatoes cooked with onions, tomatoes, ginger & garlic

£4.50

£7.95

Aloo Chana

Potatoes & chickpeas cooked with onions, tomatoes, garlic & ginger

£4.50

£7.95

Bindi Bhaji

Fresh spicy okra cooked with light spices & herbs

£4.50

£7.95

Tarka Dhal

Lentils flavoured with extra garlic

£4.50

£7.95

Sundries

Choose your favourite accompaniment with your main course

Boiled Rice

£2.95

Pilau Rice

£2.95

Coconut Rice

£3.80

Onion Rice

£3.80

Egg Rice

£3.80

Mushroom Rice

£3.80

Vegetable Rice

£3.80

Keema Rice

£3.80

Purple Olive Special Rice

£4.25

(Basmati rice fried with onions, cashew nuts, almonds, pistachio, peas & saffron)

Plain Naan

£3.80

Garlic Naan

£3.80

Peshwari Naan

£3.80

Keema Naan

£3.80

Cheese Naan

£3.80

Mix Naan (pick your combo)

£4.25

Chapati

£2.00

Chips

£3.00

Spicy Chips

£3.20



RESTAURANT | BAR | LOUNGE

Party Menu

Minimum 10 People

Our party menu makes ording simple.

Each guest chooses a starter, main course and sundry.

Appetisers

Popadom and Chutney

Starters

Olive Mix Starter - Vegetable Mix Starter

Main Course

MILD

Tikka Massala - Butter Chicken - Passanda

MEDIUM

Shashlick Korai - Murgh Massala - Rosti

HOT

Chilli Massala - Afghan - Sylheti Naga

Please Choose Your Filling

Chicken - Lamb - Vegetable - Fish

Sundries

Choice of Rice or Nan

£22.95 Per Person