

Pink Olive



Welcome

Starters

Mixed Starter (for two persons) £15.95

A tempting platter of crispy onion bhaji, Punjabi samosas, sheek kebabs, and chicken tikka, perfect for sharing and sampling classic flavours

King Prawn Puri £8.50

Succulent king prawns in a rich, medium-spiced sauce with herbs and spices, served on puri bread

Punjabi Samosa £6.50

Dough parcels filled with spiced potato and peas, a bold Punjabi classic

Onion Bhaji £5.95

Crispy, spiced gram flour onion fritters, a classic Indian street food

Sheek Kebab £6.50

Minced lamb with herbs and spices, tandoor-grilled for a smoky, juicy finish

Chicken Tikka £6.50

Tender chicken marinated in Indian spices and tandoor-grilled for a smoky, chargrilled flavour

Chicken Chat Puri £7.95

Tender chicken in a tangy, spiced sauce served on crisp puri

Salmon Tikka £8.95

Marinated salmon fillets, grilled to smoky, tender perfection

Tandoori Chicken £6.50

Chicken on the bone marinated in yogurt and spices, then tandoor-grilled for smoky, tender flavour

Main Courses

Lamb Bhunjon £16.95

Signature dish, hearty chunks of lamb richly seasoned with house spices, slow-cooked to perfection until they're irresistibly tender and fall-apart soft

Roast Duck Masala £22.95

Succulent roast duck breast in a rich, creamy tikka masala sauce, a luxurious twist on a classic

Chicken Monipuri £17.95

Succulent chicken strips with mange tout, peppers, and onions, tossed in delicate spices and served with pilau rice

Lamb Pathia £16.95

Tender lamb slow-cooked in a rich Pathia sauce, a tangy, subtly sweet, and spiced Persian-inspired classic

Goan King Prawn Curry £17.95

King prawns simmered Goan style in a thin tangy coconut milk sauce with spices, onions, peppers, and a hint of chili, a coastal favourite

Goan Chicken Curry £16.95

A traditional Goan favourite: marinated barbecued chicken slow-cooked in coconut milk with spices, onions, peppers, and a hint of chili

Goan Duck Curry £22.95

Succulent roast duck breast in a smooth Goan coconut sauce with sweet peppers, onions, and a hint of chili. Served with pilau rice

Lamb Methi £16.95

Chef's signature slow cooked lamb: tender chunks infused with fenugreek, simmered in a balanced medium-spiced sauce with rich, lingering flavours

Roast Duck Saag £22.95

Succulent roast duck marinated in delicate spices, served on stir-fried spinach with pilau rice, a balance of robust flavours and fresh greens

Shezani £16.95

Grilled, marinated chicken simmered in a thick tomato sauce with grilled onions, peppers, and tomatoes, a tangy, savoury classic refined

Chicken Hariyali £15.95

Succulent chicken strips marinated in traditional spices, charred in a tandoor, then simmered in a rich, creamy sauce with fresh mint and coriander, earthy and fresh

Paneer Tikka Masala £13.95

Cubes of Indian cottage cheese, marinated in spices, flame-grilled for smokiness, then simmered in a rich, creamy masala sauce

Naga Lamb £16.95

Hearty lamb chunks slow-cooked in traditional herbs and smoky Naga chili, rich, aromatic, and intensely fiery for spice lovers

Main Courses

Salmon Jalfrezi 🌶️🌶️ £17.95

Delicately seasoned salmon grilled and simmered in bold, spicy Jalfrezi sauce with green chillies, peppers, and onions, a vibrant fusion of heat and richness

Naga Chicken 🌶️🌶️🌶️ £15.95

Tender barbecued chicken simmered in fiery Naga chili chutney with sautéed onions and peppers, intensely hot, aromatic, and packed with bold flavour

Chicken Tawa £15.95

Marinated grilled pulled chicken tossed in house spices, served sizzling on a tawa skillet, topped with melted cheese, rich, aromatic, and comforting

Pan Grilled Sea Bass £19.95

Delicately seasoned sea bass fillets pan-grilled, served on vegetables simmered in fragrant coconut milk sauce with steamed rice, a light, aromatic coastal dish

Modhu Chicken £14.95

Tender grilled chicken strips simmered in a creamy honey and coconut sauce, gently sweet, delicately spiced, and comforting like a classic korma

Garlic Chilli Chicken 🌶️🌶️ £14.95

Succulent chicken fillets dusted with garlic and herbs, simmered in a bold red chili and onion sauce, fiery, flavourful, with rich garlic depth

Chana Saag Dhansak 🌱🌶️ £12.95

A wholesome vegan dhansak twist, chickpeas, spinach, and lentils slow-cooked in a gently spiced, tangy-sweet sauce, rich, comforting, and nourishing

Tandoori Main Courses

Chicken Tikka £14.95

Succulent chicken marinated in yoghurt and spices, grilled to perfection in the tandoor, smoky, tender, and full of flavour

Tandoori Chicken £14.95

Chicken on the bone, marinated in spices and yoghurt, then char-grilled in the tandoor, a classic with smoky flavour and tender texture

Tandoori Mixed Grill £17.95

A sumptuous platter of tender tandoori chicken, succulent chicken tikka, and flavourful sheek kebab, all grilled to smoky perfection and served with a plain naan

Chicken Shaslick £16.95

Diced chicken, peppers, tomatoes, and onions marinated in spices and grilled in the tandoor

Salmon Tikka £16.95

Succulent salmon fillet infused with spices and char-grilled in the tandoor, smoky, tender, and rich in bold flavours

Accompaniments £5.95

Curry sauce - Masala sauce - Dhansak sauce - Korma sauce - Madras sauce

Traditional Dishes

Masala

Vegetable £11.95 Chicken Tikka £13.95 Lamb £15.95 King Prawn £16.95

Karai - Jalfrezi - Saag - Dhansak

Vegetable £11.95 Chicken £13.95 Lamb £15.95 King Prawn £16.95

Our chefs will prepare to the styles below:

Korma - Rogan - Bhuna - Madras

Vegetable £11.95 Chicken £13.95 Lamb £15.95 King Prawn £16.95


Biryani

Chicken Biryani £15.95

Tender chicken and basmati rice stir-fried with traditional spices, served with mixed vegetable curry

Lamb Biryani £16.95

Basmati rice stir-fried with tender lamb and traditional spices, served with mixed vegetable curry

Vegetable Biryani  £13.95

Basmati rice stir-fried with mixed vegetables, served with mixed vegetable curry

Vegetarian Main Courses

Bombay Potatoes 🌱

Tender potatoes cooked with exotic seeds and blend of herbs

£8.95 Side £6.50

Garlic Mushrooms 🌱

Mushrooms stir-fried with fresh garlic and spices, a bold, and garlicky side

£8.95 Side £6.50

Saag Aloo 🌱

Spinach and tender potatoes cooked with mixed herbs and spices

£8.95 Side £6.50

Tarka Dhal 🌱

Tangy lentils tempered with garlic, cumin, and mustard seeds

£8.95 Side £6.50

Saag Bhaji 🌱

Spinach stir-fried with mustard seeds, garlic, and herbs

£8.95 Side £6.50

Saag Paneer 🌱

Spinach simmered with soft Indian cheese cubes in a mild, creamy sauce

£8.95 Side £6.50

Mixed Vegetable Curry 🌱

Mixed vegetables in a spiced gravy

£8.95 Side £6.50

Chana 🌱

Chickpeas simmered with herbs and traditional spices

£8.95 Side £6.50

Rice

Pilau Rice	£3.95
Fragrant basmati rice cooked with aromatic spices	
Plain Rice	£3.95
Steamed long grain basmati rice	
Mushroom Rice	£4.50
Fragrant basmati rice cooked with fresh mushrooms	
Egg Fried Rice	£4.50
Basmati rice stir fried with eggs	
Coconut Rice	£4.50
Basmati rice with toasted coconut flakes	

Bread

Plain Naan	£3.95
Soft, fluffy Indian bread baked in a traditional tandoor, perfect for soaking up curry	
Garlic Naan	£4.50
Soft, tandoor-baked bread stuffed with fresh garlic	
Peshwari Naan	£4.50
Soft, tandoor-baked naan stuffed with almonds and coconut for a fragrant, sweet accompaniment	
Keema Naan	£4.50
Freshly baked naan filled with minced lamb for a hearty, flavourful pairing, especially with our signature lamb dishes	
Tandoori Roti	£3.95
Whole wheat flatbread hand-rolled and baked in the tandoor, delivering a crisp exterior with a soft centre	

Sundries

Chips	£3.95
Popadom (each)	£0.95
Delicately thin and crisp wafers made from rice flour, perfect for enjoying with chutneys and pickles	
Pickle Tray	£3.50
A mix of mint sauce, mango chutney, onion salad, and lime pickle	



Thank you.



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