

Olivelimes

INDIAN · DINING · ROOMS



MENU

"A different experience - a new style of Indian food
allow our chef to create sumptuous meal for you"

Fully extended menu available when dining in

booking@olivelimes.com

www.olivelimes.com

60 High St, Tring HP23 5AG

Sun - Thu 6pm - 11pm | Fri & Sat 6:00pm - 11:30pm

01442 828444 / 01442 828283

please note prices are pre-discounted in comparison to dining in menu price.

NAN BREADS

NAN is a Persian word, which means bread.
Made up of white flour, egg, yoghurt,
milk and baking powder.
Nan is a leavened fresh Indian bread.

NAN
£2.30

PESHWARI NAN
Stuffed with almonds.
£3.10

KEEMA NAN
Stuffed with spiced minced lamb.
£3.10

KULCHA NAN
Stuffed with mashed vegetables.
£3.10

CHEESE NAN (cheddar)
£3.10

GARLIC & PANEER NAN
Fresh garlic & cheese.
£3.95

GARLIC NAN
£3.10

CHILLI NAN
£3.10

TANDOORI ROT
Indian bread made from whole-wheat flour
cooked in charcoal tandoor.
£2.10

CHAPATHI
Thin un-leaven bread.
£1.95

PARATHA
Un-leaven bread shallow fried.
£3.10

RICE'S

BOILED RICE
Basmati steamed rice.
£2.30

PILAU RICE
Basmati rice with saffron
£2.95

MUSHROOM RICE
Basmati rice cooked with mushrooms.
£4.10

SPECIAL EGG FRIED RICE
Basmati rice cooked with eggs & peas
£4.10

LEMON & LIME RICE
Basmati rice with fresh lemon,
lime and mustard seeds
£4.10

PALAK CHILLI RICE
Basmati rice prepared with onion,
spinach & garlic (Hot)
£4.10

CHAO RICE
Basmati rice prepared with chicken & garlic.
£4.10

RAITHA (MIXED)
Traditional natural yoghurt with onion,
tomatoes and cucumber.
£1.95

PAPADOM
Plain
£0.80

MASALA PAPADOM
spicy
£0.80

CHUTNEY & PICKLES
(please note chutney tray
charged per person)
£0.80

STARTERS

TIKKA

Cubed chicken or lamb marinated in yoghurt, herbs and spices, (Chicken or Lamb) grilled in charcoal tandoori oven.

£4.75

TANDOORI KING PRAWN

King prawns marinated in herbs and spices, grilled in charcoal tandoori oven

£6.50

GARLIC KING PRAWNS

King prawns grilled in the tandoori oven with a hint of garlic and mint.

£6.50

KING PRAWN PUREE

Highly spiced hot, sweet and sour sauce, served on a puree.

£6.50

KING PRAWN SUKA

Cooked with garlic & house special sauce, sweet and sour with salad.

£6.50

STUFFED CHILLIES (V)

Fresh whole chillies stuffed with cheese coated with breadcrumbs and deep-fried.

£4.95

ONION BHAJEE (V)

Fried Onion Balls. (2 in a portion)

£3.95

CHICKEN CHUKLI KEBAB

Chicken minced, handpicked fresh green chillies (hot), herbs & grilled in the charcoal oven

£4.95

GILAFI KEBAB

Minced chicken or lamb spiced with an exotic blend of spices Topped with onion, capsicum & grilled in the charcoal oven

£4.95

MURG CHAT

Chat masala sauce cooked with chicken, served with fresh herbs (chef's own style)

£4.95

VEGETABLE PAKORA (V)

Spring vegetables mixed with aromatic herbs and spices bound together with gram flour, served with sweet and sour dipping sauce.

£3.95

MURG NAZAKAT

Mild chicken crushed supreme well flavoured tossed with spring onion, coriander wrapped in a pastry

£4.75

SALMON TIKKA

Fillet of salmon diced and marinated with dill, fennel, ginger and honey.

£6.50

MURG MALAI TIKKA

Succulent skewered chicken delicately flavoured with garlic, nutmeg, cashew nut and malai. (mild, Cream yoghurt mix marinade).

£4.75

MURG TAANG TIKKA

Traditional & succulent boneless chicken thigh meat marinated in yoghurt, gram masala, herbs & spices, grilled in tandoori charcoal oven.

£4.75

(Traditional & popular in the Indian sub-continent).

OLIVE LIMES SPECIALITIES

Curry is a gravy, a sauce made from the juices of meat that has been cooked. Added to that are seasoning and spices to flavour the sauce.

ACHARI

(Chicken or Lamb)
An authentic tangy preparation of curry, flavoured with pickled spices & tomatoes.

£8.95

KARAHI KEBAB KHYBERI

Cubed chicken cooked with tomatoes, green peppers with Chef's own recipe. This dish originates from the Khyber-pass.

£8.95

SIMLA MURG

Chicken cooked with minced lamb, almonds and fresh coriander mixed together with an exotic blend of herbs and spices.

£8.95

MURG JEERA CHILLI

Chicken with whole cumin seeds, slice green chilli, tomato and coriander in medium hot sauce.

£8.95

MURG TAMARIND

Chicken delicately flavoured, cooked in a sweet and slight tangy, green chillies, chef's specialty based sweet tamarind sauce.

(sweet, towards medium hot)

£8.50

MURG SILSILA

Chicken supreme marinated and cooked in clay oven finished with almond, Fenugreek leaves, coconut, yoghurt and fresh cream in mild thick sauce.

£8.95

LAMB KALINJI

Pieces of lamb cooked with spring onions, green chilli, garlic and fresh herbs and hot spices. (fairly hot & spicy)

£8.95

MURG TAWA

Boneless diced chicken marinated with herbs, spices and grilled in oven cooked with medium spices, and tomatoes.

£8.95

JALFREZI

(Chicken or Lamb)
'Jhall' means hot in South Indian
This curry uses green chillies as its base, together with garlic, ginger and onions.

£8.95

LIME TISTA

(Chicken or Lamb)
Cooked in fresh lime fruit, leaf & lime zest spice & herbs medium, thick sauce.

£8.95

MIRCHI

(Chicken or Lamb)
Very hot curry with green chilli, ginger and compendium of spices with dry crushed chilli in a thick sauce.

£8.95

MURG GARLIC

Fresh garlic, succulent chicken thigh meat (de-boned) with sliced green chillies, touch of lime leaf. (Med to hot)
(Traditional & popular in the Indian sub-continent).

£8.95

HYDRABADI

(Chicken or Lamb)
Marinated lamb or chicken pieces' tandoori cooked with coconut & chilli in thick sauce, spicy hot.
(original Hydrabadi taste).

£8.95

KANDANNI GOSHT

Very tasty traditional dish of spring lamb cubed pieces cooked with chickpeas & potatoes, fresh curry leaf, chopped green chillies & fresh Herbs & bhunified (madrass hot).

£8.95

BATTAK ANARKOLI

Cubed pieces of duck breast cooked over charcoal in tandoor, sliced green chilli then cooked in a savoury sweet tamarind sauce. (med to hot).

£13.50

BATTAK KORAI

A medium spiced duck dish with peppers and onions.

£12.95

BATTAK JALFREZI

Hot duck curry cooked with red & green chillies, ginger and garlic.

£12.95

GOAN FISH CURRY

Monk-fish pieces cooked in coconut milk and traditional Goan spices (mild to med).

£13.95

SEA FOOD MOILLY

A mild to medium mixed seafood curry, halved scallop, tiger prawns, squid, mussels, shrimps with coconut milk, cooked to traditional south Indian style, a flavoursome dish.

£13.50

SEEKRI JHINGA

King prawns cooked in a creamy sweet sauce with cashew nuts and garlic.

£12.95

KING PRAWN MASALA

King prawns marinated cooked in tandoor oven then finished with almond, coconut, honey & cream in house special sauce.

£13.50

KING PRAWN DANSAK

'Dan' meaning wealth, 'Sak' meaning vegetables Hot, sweet and sour with lentils.

£12.95

KING PRAWN KORAI

Medium spiced curry with peppers and onions.

£12.95

KING PRAWN JALFREZI

'Jhall' means hot in South Indian, hot prawn curry with red & green chillies, ginger and garlic.

£12.95

KING PRAWN PATHIA

Highly spiced hot sweet and sour curry with onion, tomatoes, red chilli, lemon juice, fenugreek leaves and fresh coriander.

£12.95

SHABZI JALFREZI (V)

'Jhall' means very hot in South Indian, selection of vegetables cooked with shredded ginger, garlic, red and green chillies.

£7.50

PANEER TIKKA MASALA (V)

Homemade Indian cheese cooked in charcoal tandoori oven, with almond, coconut, honey & cream in house special sauce.

£8.50

TRADITIONAL SELECTIONS

AVAILABLE IN CHICKEN & LAMB

£7.95

VEGETABLE

£6.95

KORMA (creamy mild)

BHUNA (medium)

PASSANDA (mild and sweet)

DANSAK (hot sweet and sour with lentils)

TIKKA MASALA (mild to medium)

MADRAS (fairly hot)

ROGON (medium with tomatoes)

VINDALOO (very hot)

PATHIA (hot, sweet and sour)

KORAI (medium with pepper & onion)

SAG (Spinach medium spicy)

BIRYANI SPECIALS

(All biryani dishes are prepared with Basmati rice and served with vegetable curry sauce)

MURG OR LAMB £10.95

TIKKA (CHICKEN OR LAMB) £11.95

VEGETABLE £9.95

TIGER PRAWNS £11.95

KING PRAWNS £13.95

BATTAK (DUCK BREAST) £13.95

MURG TAANG (DE-BONED CHICKEN THIGH MEAT) £10.95
(Traditional & popular in the Indian sub-continent).

TANDOOR

The Tandoori oven history dates back to the Indus Valley Civilization 1500BC. The word Tandoori originates from Persia, 'Tan' meaning HOT and 'Door' meaning INSIDE. Tandoori ovens are all made from clay and designed for minimal heat loss. Fueled by charcoal The tandoori oven flavours the meat cooked in it with rich roasted bar-b-que taste and aromas.

TANDOORI CHICKEN

Half Spring baby chicken (on the bone), marinated to a traditional recipe using yoghurt, ginger, garlic, bay leaves, cloves, cardamom, mace, nutmeg and red chillies.

£8.50

MURG TAANG

SHASHLICK

Boneless chicken thigh meat marinated in yoghurt, herb & spices with peppers, onions and tomatoes, roasted in charcoal tandoori oven.

£9.50

(Traditional & popular in the Indian sub-continent).

TANDOORI BATTAK

Breast of Duck, diced and marinated in herbs and spices, roasted in charcoal Tandoori oven.

£12.50

BATTAK SHASHLICK

Breast of duck, diced and marinated in herbs and spices. Served with mixed peppers. Roasted in charcoal tandoori oven.

£12.95

TIKKA

(Chicken or Lamb)

Diced breast of chicken or cubed baby lamb marinated in herbs and spices, grilled in charcoal tandoori oven.

£8.50

TANDOORI

MIXED GRILL

Mixture of tandoori chicken, chicken tikka, sheek kebab, chicken leg tikka and lamb chop.

£13.95

SHASHLICK

(Chicken or Lamb)

Diced chicken or lamb marinated in herbs and spices together with peppers, onions and tomatoes, roasted in charcoal tandoori oven.

£9.50

TANDOORI KING PRAWN

King prawns marinated in herbs and spices, grilled in charcoal tandoori oven.

£12.50

TANDOORI MONK FISH

Spiced monk fish marinated in herbs and spices, roasted in the charcoal tandoori oven.

£13.95

SALMON TIKKA

Fillets of fresh salmon diced and marinated with dill, fennel, ginger and honey.

£12.95

TANDOORI PANEER

SHASHLICK (V)

Diced Indian cheese delicately spiced together with an assortment of vegetables, roasted in charcoal tandoori oven.

£9.95

VEGETABLES

SHABZI-E-BAHAR

Mixed vegetables cooked dry with herbs and spices.

£3.95

FRENCH BEANS BHAJEE

French beans cooked with herbs and spices.

£4.50

DAL BUKHARA

Mix lentils with red kidney beans, chickpeas, black eye beans

£4.50

MIXED VEGETABLE CURRY

Selection of vegetables cooked in a medium curry sauce.

£3.95

MUSHROOM BHAJEE

Mushrooms sautéed in mixed spices.

£3.95

BHINDI BHAJEE

Okra (lady fingers) sautéed in mixed spices.

£3.95

CAULIFLOWER BHAJEE

Cauliflower cooked dry with mixed spices.

£3.95

GOBI SAG

Cauliflower cooked with spinach, garlic & mixed spices.

£3.95

SAG BHAJEE

Spinach cooked with garlic.

£3.95

BOMBAY ALOO

Potatoes cooked in a traditional way.

£3.95

SAG ALOO

Spinach with potato.

£3.95

SAG CHANA

Spinach with chickpeas chopped tomatoes spices.

£3.95

MUSHROOM SAG

Mushroom with spinach.

£3.95

SAG PANEER

Spinach cooked with Indian home-made cheese.

(mild)

£3.95

COURGETTE BHAJEE

Courgettes cooked dry with mixed herbs and spices.

£3.95

CHANA MASALA

Chickpeas cooked with light gran masala sauce.

(medium)

£3.95

ALOO CHANA

Potatoes with chickpeas spices and herbs

£3.95

DAL SAMBA

Lentils with vegetables.

£3.95

TARKA DAL

Lentils with garlic.

£3.95

ALOO GOBI

Potatoes with cauliflower.

£3.95

MOTOR PANEER

Peas with Indian home-made cheese.

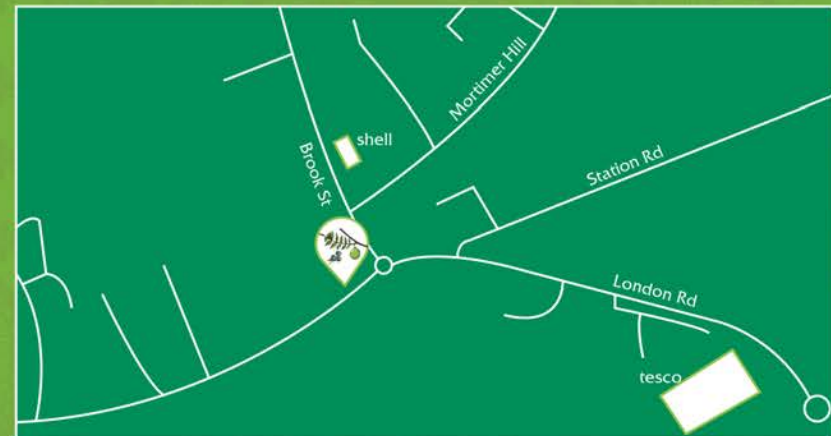
(mild)

£3.95

BRINJAL BHAJEE

Baby aubergines sautéed in mixed spices & herbs, moist.

£3.95



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Allergy awareness : Most of our dishes may contain nuts or dairy products, if you suffer from anykind of allergies especially nuts then please consult with the manager before ordering