



## Vegetable Sides

<b>ALOO GOBI</b> )	£6
Cauliflower and Potato - a classic for the masses	
<b>MUSHROOM PALAK</b> )	£6
with spinach	
<b>GOBI PALAK</b> )	£6
Cauliflower and spinach- a classic	
<b>CHANA MASALA</b> )	£5
Chickpeas Riwarz	
<b>ALOO CHANA</b> )	£6
Chickpeas & potatoes delight	
<b>PALAK CHANA</b> )	£6
Chickpeas and spinach- a classic	
<b>MUTTER PANEER</b> )	£6
Cheese with peas	
<b>SHABZI BAHAR</b> )	£5
Mix vegetable bhuni, dry.	
<b>CAULIFLOWER BHAJI</b> )	£5
Stir fried - Minimal sauce - Maximum taste	
<b>BHENDI BHAJI</b> )	£5
Okra based - Heavenly and aromatic	
<b>BROCCOLI BHAJI</b> )	£6
An Indian twist - Lively and surprising	
<b>ALOO PALAK</b> )	£6
Spinach and Potato - a classic for the masses	
<b>PALAK BHAJI</b> )	£6
Spinach - a true staple of Indian cuisine- Spicy and scrumptious	
<b>PALAK PANEER</b> )	£6
Cottage Cheese and Spinach- A mild and light accompaniment to any meal	
<b>BEGUN BHAJA</b> )	£5
Egg Plant in its finest form	
<b>TARKA DAL</b> )	£5
Indian Lentils - A treat for the mouth - Spicy and filling	
<b>DAL BUTTER FRY</b> )	£5
Fried Lentils - Saucy and spicy	
<b>DUM ALOO</b> )	£5
Deep flavours - Potato based - Exclusive	
<b>BOMBAY ALOO</b> )	£5
<b>MUSHROOM BHAJI</b> )	£5
Mushroom medium sauteéd	

## Rices & Breads

<b>BOILED RICE</b> -----	£3
Basmati Steamed rice	
<b>PILAU RICE</b> -----	£4
Basmati rice with saffron	
<b>GARLIC RICE</b> -----	£4.5
<b>LIME ZESTY RICE</b> -----	£4.5
<b>VEGETABLE RICE</b> -----	£5
<b>KEEMA RICE</b> -----	£5.5
Basmati rice with mince lamb	
<b>MUSHROOM RICE</b> -----	£5
Basmati rice cooked with mushrooms	
<b>SPECIAL FRIED RICE</b> -----	£5
<b>CHILLI NAAN</b> -----	£4
<b>KEEMA NAAN</b> (mince lamb) -----	£4.5
<b>CHEESE NAAN</b> -----	£4
<b>CHEESE &amp; GARLIC NAAN</b> * -----	£4
<b>PESHWARI NAAN</b> -----	£4.5
Stuffed with almonds, sweet	
<b>PLAIN NAAN</b> -----	£3
<b>GARLIC NAAN</b> -----	£4
<b>LASSA PARATA</b> -----	£4
<b>CHAPATI</b> -----	£2
Thin un-leaven bread	
<b>TANDOORI RUTI</b> -----	£3
Indian bread made from whole wheat flour cooked in charcoal tandoor	
<b>RUMALI</b> -----	£2
Rice flour thin bread (2 pre portion)	
*Served at ambient temperature	



## At Home Dining

t: 01442 828444

w: www.olivelimes.com

## Opening Hours

6:00pm - 11:00pm

## Home Delivery Available

Minimum spend £45, 3 radius, additional charges may apply

60 High Street ♦ Tring ♦ HP23 5AG

### Please note: takeaway collection

Minimum spend of £15.00 is required per transaction via debit or credit card. Credit or debit cards are accepted. Cheques are not accepted.

The management reserve s the right to refuse service to any person or people without giving a valid reason.

### All of our dishes contain traces of nuts

Apart from some tandoori dishes should you have an allergy to certain foods, especially nuts, wheat and dairy please consult the manager before you order.

We are happy to prepare and serve you any dishes which are not included in the menu if circumstances allow.

Indian and Bangladeshi cuisine at its very best, traditional elegant panache, modern east meet west concept, offering you an unmatched restaurant experience.

Olivelimes is first rate in offering British quality ingredients with an enticing level of Bangla-Indian flair. Featuring distinctive adventurous and well presented dishes specialising in luxurious combinations of six season flavours both delectable and traditional modern cuisine.

Olive Limes Tring

olivelimes.com

## Know Us More



# Starters

- MIX STARTERS** ))) £11.5  
Serving of 4 delicious assortment items, consisting of king prawn, lamb, chicken and vegetable items. (served with salad and mint sauce).
- KING PRAWN PUREE** ))) £10.5  
Highly spiced hot, sweet and sour sauce served on a puree bread
- MALAI TIKKA** £6  
Tandoori Roasted - Chicken, Cream & light marinate with yoghurt
- MASALA JHINGA** £10  
Fresh king prawns pan seared, tossed with fresh green herbs and medium masala, goan style.
- AJWANI JHINGA** ))) £10.5  
Jumbo prawn marinated with carom seed paste and chef special spices creating a unique flavour, grilled in charcoal tandoori oven. (open shell)
- MULLIGATAWNY SOUP** ))) £6.5  
Very popular, lentils soup, medium spicy pungent, touch of citrus.
- CHICKEN / LAMB TIKKA** ))) £6.5  
Tikka'd Chicken or Lamb basted in yoghurt- Grilled- Succulent
- SALMON TIKKA** ))) £9  
Fillets of salmon marinated - Tandoori roasted
- LAMB CHOP** ))) £9  
Succulent Lamb Chops - Dusted with special ground spices- Tandoori grilled
- GARLIC KING PRAWN** £9  
Fresh and indulgent- Tandoori grilled- Individual and exciting
- ALANI KEBAB (LAMB/CHICKEN)** ))) £8  
Alani kebabs - Traditional and rustic- Peppery and potent
- ONION BHAJI** ))) £4.5  
A classic - Fried onion pakora (3 per portion)
- MIRCHI PANEER** ))) £6  
Indian cheese - Spices in rich hot gravy
- MACHLI BORRA** ))) £7  
Fish coated with breadcrumbs - Pan fried - Delightful
- CHICKEN KAJU SALAD** ))) £7  
Mixed cashew salad with chicken- light - zingy
- MOCHMOCHA VENDY** ))) £5  
Crispy fried okra, coated with Cornmeal and seasoning
- PAPADOM \*\*** £1  
Plain / Spicy
- CHUTNEY & PICKLES** £1  
(Please note chutney tray charged per person).



# Mains

- SHIMLA MURG** ))) £13  
Chicken cooked with minced lamb, almonds and mixed spices creating unusual taste and finished with sprinkle of fresh coriander.
- MURG GARLIC** ))) £13  
Fresh garlic with chicken tikka pieces cooked with chopped green chilli and touch of lime zest
- MURG JEERA TAWA** ))) £13  
Chicken tikka pieces with cumin seeds, chopped green chilli cooked with tomatoe puree mixed spices creating unusual taste and finished in pungent delect. medium and above
- LAMB KALINJI** ))) £13  
Aromatic flavor of herbs, lamb pieces cooked. chopped green chilli with fresh herbs and hot spices
- MURG MALAY CURRY** £14  
Chicken in a creamy coconut milk based sauce with a smooth texture - a version from South Bangladesh. (Milder than korma)
- CHENNAI CHICKEN** ))) £14  
A flavour riot- Rich sauce originating from Chennai - Onion bhajee toppings
- BENGAL MURG TIKKA MASSALA** ))) £14  
A classic chicken dish - deliciously moorish - comforting and timeless. Creamy- 'nutty' flavours.
- KING PRAWN MALAY CURRY** £17  
Traditional Bengali curry- a taste of the bay of Bengal- coconut milk and ground spices. (Milder than korma)
- KING PRAWN PIAAZI** ))) £17  
Burmese influenced - 'bouncy' on the tatse-buds - fresh and 'zingy'
- BANGLADESHI ROAST CHICKEN** ))) £15  
Fit for Mughals- drizzled with an array of spices - Sweet, but with a strong identity.
- BEEF SATKORA** ))) £14  
Delicious mild citrus macroptera fruit, fairly spicy, thick sauce native of Sylhet, (Originated N-E, Bangladesh)
- BEEF KALA BHUNA** ))) £17  
Chittagong style beef with subtle mustardy notes.
- LAMB MEZBANI** ))) £14  
Royal and tasty, a curry seasoned with spices and fresh herbs
- SALMON MACHLI JHOL** ))) £18  
Seafood-light sauce - lavish and sophisticated
- NAGA CHICKEN / NAGA LAMB** ))) £13  
Spicy and bold- Naga chilli , depth-full and daring. (King of all chillis)
- SHIKANDARI RAN** ))) £17  
Roasted Lamb Shank in a full-flavour sauce (med to fairly spicy)
- CHICKEN REZZALA** £14  
Rustic and Rural- Flavourful- deep consistency (mild-med)
- HYDRABADI (CHICKEN/LAMB)** ))) £13  
Marinated lamb on chicken pieces in tandoori, cooked with coconut and chilli in thick sauce, spicy hot. (Original Hydrabadi taste).
- RAJASTANI JHINGA** ))) £18  
Succulent jumbo prawns cooked with sliced green chillies, touch of lime leaf in a thick light bodied sauce. Traditional and popular in the Indian sub-continent. (open shell king prawn)

# Tandoori Dishes

- TANDOORI CHICKEN** ))) £12  
Spring baby chicken (on the bone) - Roasted in a blend of spices.
- TIKKA (CHICKEN OR LAMB)** ))) £12.5  
Diced breast of chicken or cubed lamb Marinated in herbs and spices - Grilled in a charcoal tandoori oven.
- TANDOORI MIXED GRILL** ))) £20  
Mixture of tandoori chicken, chicken tikka, sheek kebab and lamb chop.
- TANDOORI LAMB CHOPS** ))) £18  
Baby lamb chops - Marinated in herbs and spices - Grilled in a charcoal tandoori oven.
- SHASHLICK** ))) £14.5  
(CHICKEN OR LAMB)  
Diced chicken or lamb - Marinated in herbs and spices - peppers, onions and tomatoes, roasted in a charcoal tandoori oven.
- MURG MALAI TIKKA** £12  
Tandoori Roasted - Chicken, Cream & light marinade with yoghurt.
- SALMON TIKKA** ))) £18  
Fillets of fresh salmon diced - Peppered with Indian flavours.
- GARLIC KING PRAWNS** £18  
King prawns - Grilled in the tandoori oven.
- TANDOORI PANEER (V)** £14  
**SHASHLICK** £18  
Diced Indian cheese - Delicately Spiced - Roasted in a charcoal tandoori oven.
- AJWANI JHINGA** ))) £18  
Jumbo prawn marinated with carom seed paste and chef special spices creating a unique flavour, grilled in charcoal tandoori oven. (open shell)

# Traditional Dishes

## Select Your Base

- CHICKEN** ----- £11.5  
**LAMB** ----- £11.5  
**KING PRAWNS** (6/8) ----- £16  
**VEGETABLES** ----- £10  
**PANEER** ----- £12  
Homemade indian cheese
- DANSAK** )))  
(Hot, sweet and sour with lentils)
- TIKKA MASALA**  
(Mild to medium)
- PATHIA** )))  
(Hot, sweet and sour without lentils)
- KORAI** )))  
(Medium with pepper and onion)
- JALFREZI** )))  
( 'Jal' means hot, fairly hot with herbs)
- KORMA**  
(Creamy Mild)
- MADRAS** )))  
(Fairly Hot)
- ROGAN JOSH** )))  
(Spicy hot, thick sauce, tomatoes fenugreek, Savory topping/josh)
- BHUNA** )))  
(Medium, thick sauce, onion & herbs)
- PASSANDA**  
(with marinated chicken tikka, mild and sweet)
- VINDALOO** )))  
(Very hot)
- PALAK** )))  
(Spinach with medium spices)
- BALTI** )))  
(Traditional one-pot Indian curry, rich in herbs, medium & above)

## Mumbai Birany

Traditional dish with layers of fragrant long grained basmati rice and cooked in haandi, flavours locked in.

Please choose Raitha Or Vegetable curry accompaniment

- CHICKEN/LAMB** ))) £16  
**KING PRAWNS** ))) £17.5  
**VEGETABLE** ))) £12.5

£10 Gift Voucher

£10 OFF YOUR TAKEAWAY

One Per Customer, minimum spend £80. Takeaway only. This voucher has no monetary value.

