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# Purple Olive

BAR | RESTAURANT | COCKTAIL LOUNGE



## OPENING HOURS

Monday to Thursday 5.00pm till 11.00pm  
Friday 5.00pm till 11.30pm  
Saturday 4.00pm till 11.30pm  
Sunday 4.00pm till 10.00pm

**0161 330 3322 / 0161 330 3344**

**83 Stamford St E, Ashton-under-Lyne, OL6 6QH**

## FREE DELIVERY

On orders over £15.00, within 3 mile radius

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## Appetisers

1. Plain Papadom 🍷 £0.65    3. Chutnies (each) 🍷 £0.65  
 2. Spicy Papadom 🍷 £0.75    Red Onions / Mango Chutney / Mixed Pickle /  
 Mint Sauce / Chilli Sauce.

All starters below served with fresh salad, mint and hot sauce.

## Signature Starters

3. Fish Tikka 🍷🍷🍷 £5.60  
 4. Salmon Tikka 🍷🍷🍷 £5.90  
 6. Sweet Chilli Pakora 🍷 £4.05

## Vegetarian Option

7. Mixed Vegetable Starter 🍷🍷🍷 £3.50  
 Onion Bhaji, Vegetable Samosa, Mushroom Pakora  
 8. Paneer Pakora 🍷🍷🍷 £3.50  
 Indian cheese lightly coated in gram flour batter & deep-fried.  
 9. Aloo & Chana Puri 🍷🍷 £3.50  
 Potato & Chickpeas cooked with special herbs & spices served on a  
 deep-fried, crispy, unleavened bread.  
 10. Paneer & Sag Puri 🍷🍷🍷 £4.90  
 Indian Cheese and Spinach, served on a deep-fried crispy,  
 unleavened bread.  
 11. Vegetable Stuffed Pepper 🍷 £3.50  
 Grilled peppers with a filling of lightly spiced vegetables.  
 12. Vegetable Chat Puri 🍷🍷 £3.50  
 Spiced mix vegetable cooked with special herbs and spices served on a  
 deep fried crispy, unleavened bread.  
 13. Garlic & Mushroom Puri 🍷🍷 £3.50  
 Fresh mushrooms cooked in special herbs and spices with freshly  
 chopped garlic. Served on a deep-fried crispy, unleavened bread.  
 14. Vegetable Samosa 🍷🍷 £3.90  
 Triangular crispy deep fried pastry with vegetable filling.  
 15. Onion Bhaji 🍷🍷🍷 £3.40  
 Spiced round deep fried onion fritter.

## Variety Options

16. Tandoori King Prawn 🍷🍷🍷 £6.00  
 King Prawn pieces delicately marinated in herbs and spices, cooked  
 in the tandoor.  
 17. Lamb Chops 🍷🍷 £6.00  
 Prime spring lamb chops marinated in herbs and spices & cooked in  
 the tandoor.  
 18. Tandoori Mix 🍷🍷 £6.00  
 Chicken Tikka, Lamb Chops, Garlic Chicken & Seekh Kebab.  
 19. King Prawn Puri 🍷🍷🍷🍷 £6.05  
 King Prawns cooked with special herbs and spices, served on a  
 deep-fried, crispy, unleavened bread.  
 20. Tandoori Chicken 🍷🍷 £3.60  
 Spring chicken on the bone marinated in herbs and spices, cooked in  
 the tandoor.  
 21. Stuffed Pepper with Keema 🍷 £3.80  
 Peppers with a filling of spicy minced lamb and chickpeas.  
 22. Chicken Pakora 🍷🍷🍷 £3.60  
 Boneless chicken spiced with herbs and spices with gram flour and  
 deep-fried.  
 23. Chicken Tikka 🍷🍷 £3.60  
 Succulent chicken pieces marinated in herbs and spices, cooked in  
 the Tandoor.  
 24. Seekh Kebab 🍷 £3.60  
 Mince meat blended with special herbs and spices. Cooked in  
 the tandoor on skewers.  
 25. Garlic Chicken 🍷🍷 £3.60  
 Succulent pieces of chicken breast marinated in special garlic  
 sauce, cooked in the Tandoor.  
 26. Lamb Tikka 🍷🍷 £4.00  
 Strips of prime lamb diced and marinated in herbs and spices,  
 cooked in the Tandoor.  
 27. Chicken Chat Puri 🍷🍷🍷 £3.60  
 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.  
 28. Chicken & Sag Puri 🍷🍷 £3.60  
 Finely diced tender pieces of chicken and spinach, cooked in herbs and  
 spices. Served on a deep fried, crispy, unleavened bread.  
 29. Prawn Puri 🍷🍷🍷🍷 £3.60  
 Prawns cooked with special herbs and spices, served on a deep-fried,  
 crispy, unleavened bread.  
 30. Prawn Cocktail 🍷🍷🍷 £3.60  
 Prawns on a bed of salad covered with seafood sauce garnished with  
 sliced cucumber, tomatoes and lemon.  
 31. Shami Kebab 🍷 £3.60  
 Minced lamb and lentil mix, lightly spiced, pan fried to perfection.  
 32. Reshmi Kebab 🍷🍷 £3.60  
 As shami kebab above but served with an omelette.  
 33. Meat Samosa 🍷🍷 £3.50  
 Triangular crispy deep fried with lightly spiced minced lamb and fresh  
 potatoes.



# Tandoori Sizzler

Tandoori sizzlers are marinated in sauce with delicate herbs and exotic mix of spices for a few hours before being cooked in the tandoor. All tandoori dishes are garnished with strips of capsicum, onions and mushrooms, served with a curry sauce of your choice from the house specialties selection

- |  |        |  |        |
|--|--------|--|--------|
| <b>34. Tandoori Chicken</b> ●●●●●  | £9.20  | <b>38. Chicken or Lamb Shaslik</b> ●●●●●   | £12.50 |
| (Tender half spring chicken, on the bone)  |        | (Very tender pieces of boneless chicken served with grilled tomato, onions and pepper) |        |
| <b>35. Chicken Tikka</b> ●●●●●   | £9.20  | <b>39. Lamb Chops</b> ●●●●●  | £12.95 |
| (Succulent boneless pieces of chicken)   |        | (Tender pieces of lamb chops, on the bone)   |        |
| <b>36. Garlic Chicken</b> ●●●●●  | £9.20  | <b>40. Tandoori Mix Grill</b> ●●●●●  | £12.95 |
| (Succulent boneless pieces of chicken breasts marinated in a special garlic sauce) |        | (Tandoori Chicken, Chicken Tikka, Lamb Chops, Garlic Chicken, Seek Kebab)              |        |
| <b>37. Lamb Tikka</b> ●●●●●  | £10.99 | <b>41. Tandoor King Prawn</b> ●●●●●●●●   | £13.95 |
| (Prime boneless pieces of lamb)  |        |  |        |

# Chef's Special

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.

- |  |       |  |       |
|--|-------|--|-------|
| <b>42. Ameri Murgh</b> ●●●●●●●●  | £8.50 | <b>49. Chicken Makhonwala</b> ●●●●●●●●   | £8.50 |
| Succulent pieces of chicken breast cooked in mango pulp and double cream that create a magnificent mouth watering dish.  |       | Chicken cooked very slowly with Indian cheese in a very mild sauce together with a wide selection of spices. |       |
| <b>43. Honey Badami</b> ●●●●●●●●   | £8.50 | <b>50. Massalla</b> ●●●●●●●●   | £8.95 |
| Cooked in creamy sauce with cashew nuts, sliced almonds and pistachios.  |       | Cooked in a unique mild creamy tandoori sauce with fresh cream, yoghurt and mixture of spices.               |       |
| <b>44. Balti Murgh Makhani</b> ●●●●●●●●  | £8.50 | <b>51. Passanda</b> ●●●●●●●●   | £8.95 |
| Succulent pieces of chicken tikka breast cooked with onion, almonds, cashew nuts and fresh cream. The addition of our unique Balti sauce is the true secret behind this main course!   |       | Cooked in mild spices with fresh cream, red wine, almond powder & pistachio to form a rich creamy sauce.     |       |
| <b>45. Chicken &amp; Cheese Kofta</b> ●●●●●  | £8.50 |  |       |
| Boneless spring chicken tikka marinated in lightly yoghurt with herbs and spices and then cooked in the tandoor. This is then added to a unique and aromatic curry sauce along with meatballs (kofta) and cheese. A unique and individual dish very popular with our guests. |       |  |       |
| <b>46. Murgh Mossalam</b> ●●●●●  | £8.50 |  |       |
| Chicken tikka gujon's cooked together with mince meat in a medium chefs spicy sauce garnished with ginger coriander and slices of egg.   |       |  |       |
| <b>47. Akbari Chum Chum</b> ●●●●●  | £8.50 |  |       |
| This dish is unique in its taste and preparation. Tandoori Chicken of the bone cut in strips. While the base of the curry takes its form with minced lamb. Spices. The curry sauce and the breast of chicken are expertly combined by our chefs. Dry consistency.            |       |  |       |
| <b>48. Butter Chicken</b> ●●●●● (Mild or Hot)  | £8.50 |  |       |
| Prepared with succulent chicken tikka breast along with pure Indian butter combined with the finest herbs & spices.  |       |  |       |



## Chilli Guide

- Medium ●
- Fairly Hot ●●
- Hot ●●●
- Very Hot ●●●●

## Mild Strength Guide

- \* Medium
- \*\* Mild
- \*\*\* Very Mild
- n Contain Nuts

# Signature Dishes



**52. Chilli Massalla** 🔥🔥🔥 🌿 🍅 🌶️  
 (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)

Chicken **£8.50**  
 Lamb **£8.95**

**53. Balti Thawa Exotica** 🔥🔥 🌿 🍅 🌶️ **£9.20**  
 (Chicken Tikka, Lamb Tikka, garlic chicken and lamb chops specially prepared with the finest herbs and spices, of medium strength, garnished with tomatoes and brisly fried onions)

**54. Green Balti Garlic Chicken** 🔥 🌿 🍅 🌶️ **£8.50**  
 (Tender pieces of garlic chicken 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.)

**55. Shashlick Korai Chicken Tikka** 🔥 🌿 🍅 🌶️ **£8.50**  
 (Tandoori marinated chicken pieces, green pepper, onion, and tomato cooked together in the tandoor. It is then transferred to pan to cook with a special sauce making this exquisite korai dish. Garnished with fresh coriander.)

**56. Flaming Rajma** 🔥🔥 🌿 🍅 🌶️ **£8.50** 🔥🔥 🌿 🍅 🌶️ **£8.95**  
 (This is another of our signature dishes, which is medium to hot. It's unique preparation consists of diced chunky onions, sliced red capsicums pepper, garlic, ginger, plum tomatoes, fenugreek and ground spices all of which creates a rich consistency. Garnished with Brandy and is one of the finest dishes on our menu.)

**57. Chilli Chingri** 🔥🔥 🌿 🍅 🌶️ **£13.95**  
 (Bangladeshi king prawns stir-fried in an exotic mix of spices with capsicum, spring onions, green chillies and fresh ginger, soya sauce, tabasco sauce and garnished with fresh coriander, a dish from eastern part of Bengal. A highly recommended and satisfying dish.)

**58. Chilli Chicken** 🔥🔥🔥 🌿 🍅 🌶️ **£8.50** 🔥🔥 🌿 🍅 🌶️ **£8.95**  
 (Tender Chicken stir-fried in an exotic mix of spices with capsicum, spring onions, green chillies and fresh ginger, soya sauce, tabasco sauce and garnished with fresh coriander, a dish from eastern part of Bengal. A highly recommended and satisfying dish.)

**59. Afghan** 🔥🔥 🌿 🍅 🌶️ **£8.50** 🔥🔥 🌿 🍅 🌶️ **£8.95**  
 (Cubes of chicken or lamb stir-fried with fresh green chillies, ginger, garlic and onions. Red and green peppers give the dish a colourful appearance. A highly recommended and satisfying dish.)

**60. Nepalese** 🔥🔥 🌿 🍅 🌶️ **£8.50** 🔥🔥 🌿 🍅 🌶️ **£8.95**  
 (Cubes of chicken or lamb cooked in an exotic mix of spices, red and green peppers, tomatoes, green chillies and a special Nepalese chilli sauce. A highly recommended dish.)

**61. Balti Garlic Chilli Chicken** 🔥🔥 🌿 🍅 🌶️ **£8.50**  
 (Tender pieces of Garlic chicken tikka cooked with our Balti sauce containing our own herbs and spices with a greater use of garlic and green chillies resulting in a dish of dry consistency.)

**62. Sha-he Shofri** 🔥🔥 🌿 🍅 🌶️ **£8.50** 🔥🔥 🌿 🍅 🌶️ **£8.95**  
 (This is a fairly hot dish, with a sweet sour taste, cooked with yellow lentils, green chillies, garlic, ginger, coriander and ground spices lending it a rich consistency.)

**63. Chicken Tikka Silsila** 🔥 🌿 🍅 🌶️ **£8.50**  
 (Diced chicken tikka prepared with strips of red peppers, onion, garlic, ginger, mossala spices and herbs, garnished with coriander.)

**64. Chingri Sag Special** 🔥 🌿 🍅 🌶️ **£13.95**  
 (Whole king prawns cooked in cumin and chef's five spices. Served with cooked spinach in herbs and spices and special sauce.)

**65. Lamb Rosti** 🔥 🌿 🍅 🌶️ **£8.95**  
 (Stripes of lamb tikka cooked with spinach, onions, ginger, garlic, fresh herbs & spices.)

**66. Murgh Zal Fry** 🔥 🌿 🍅 🌶️ **£8.50**  
 (Fresh fillet of chicken marinated with exotic spices then cooked in hot spicy thick consistency sauce, garnished with methi leaves.)

**67. Shatkora Special** 🔥 🌿 🍅 🌶️ **£8.50** 🔥 🌿 🍅 🌶️ **£8.95**  
 (It's unique preparation of fines onions, sliced red peppers, garlic, ginger and ground spice to create this special dish. Cooked with Bangladeshi citrus fruit and finished with touch of butter.)

**68. Sylheti Balti** 🔥 🌿 🍅 🌶️ **£8.50** 🔥 🌿 🍅 🌶️ **£8.95**  
 (This is a spicy dish prepared with black pepper using chunks of spiced potatoes with thick sauce consistency, decorated with Bangladeshi dry red chilli.)

## ALLERGY WARNING:

Some dishes contains or may contain nut products. Please ask a member of staff when placing order. We cannot guarantee our dishes will be 100% nut free.



# 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 cod

## 69. Fish Tikka Massala £9.85

(adaptation on Britains favourite tikka massala taken to another level by the chef's at Purple Olives. A mouth watering dish for all those who enjoy tikka massala.)

## 70. Salmon Tikka Shashlik £12.95

(Cubes of salmon marinated in an Indian seafood sauce and barbecued with tomatoes, peppers. Served on a bed of salad with roshunee curry sauce.)

## 71. Salmon & Tomato Salsa £12.95

(Salmon steak spiced with the tangy flavours of citrus fruit. The steak is barbecued whilst being marinated with lime juice. Served with tomato salsa and Bombay potatoes. A refreshingly delicate main course.)

## 72. Machli Bahar £9.85

(Chunky fillet of cod marinated in Chefs five spices, shallow fried, then cooked in a sauce consisting of cilantro, chives, green peppers, cloves, yoghurt and lemon juice which brings out an authentic taste.)

## 73. Salmon Chut-Putta £12.95

(Succulent steaks of salmon marinated in a hot tangy sauce. It is cooked on the grill whilst being periodically flavoured with olive oil. It is transferred on to a bed of spiced, crispy vegetables. Served with a madras sauce.)

## 74. Machli Zal Fry £9.85

(Cubes of fish marinated with garlic, ginger, gram massala spices & cooked in a hot spicy thick consistency sauce.)

## 75. Sizzling Machli Tomato £9.85

(Cubes of fresh water fish, tiger fish cooked with onions, plum tomatoes, fresh herbs and spices, garnished with fresh coriander and green chillies)



# Biryani Dishes

Biryani is a traditional Indian dish, prepared with flavoured basmati rice & a mixture of special spices.

Served with an omelette and a curry sauce of your choice from the House Specialities Selection.

Omelette can be served with the vegetarian option. All these dishes are of medium strength dependent upon your choice of sauce.

## 76. Vegetable Biryani (no omelette) £7.75

## 77. Mushroom Biryani (no omelette) £7.75

## 78. Chicken Biryani £8.75

## 79. Lamb or Keema Biryani £9.30

## 80. Chicken Tikka Biryani £9.85

## 81. Lamb Tikka Biryani £9.85

## 82. Prawn Biryani £8.75

## 83. King Prawn Biryani £11.95

## 84. Purple Olive Special Biryani £12.50

Chicken tikka, Lamb tikka, king prawn, stir fried with peas, onions, cashew nuts, pistachio, sliced almonds, saffron and coriander. Served with a chef special side dish and vegetable curry sauce



# Most Popular Dishes

## 85. Korma

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

## 86. Dansak

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

## 87. 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.

## 88. Dupiaza

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

## 89. Naga

cooked mainly with fenugreek leaves and spices of medium consistency in a dry sauce.

## 90. Rogan Josh

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

## 91. Karai

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

## 92. 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.

## 93. Saagwala

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

## 94. Jalfrezi

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

## 95. Madras

A Southern Indian dish, prepared with hot spices, which lends a fiery taste to its richness.

## 96. Sambar

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

## 97. Pathia

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

## 98. Vindaloo

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

Chicken	£7.50	Lamb Tikka	£8.60
Lamb	£8.50	Prawns	£8.50
Keema (minced meat)	£7.75	King Prawns	£11.95
Chicken Tikka	£7.75	Vegetables	£5.70
Garlic Chicken	£7.75	Paneer (Indian Cheese)	£7.60

## Side Dishes

The following dishes are also available as a main course for £6.95

99. Bombay Aloo	£3.40	107. Sag Paneer	£3.40
Potatoes cooked in a medium to hot sauce, tomatoes, ginger and garlic.		Fresh spinach and Indian cheese cooked with onions, tomatoes, ginger and garlic.	
100. Sag Bhaji	£3.40	108. Bhindi Bhaji	£3.40
Spinach with onions, tomatoes, ginger and garlic.		Fresh Okra (lady's fingers) cooked with onions, tomatoes, ginger and garlic.	
101. Mushroom Bhaji	£3.40		
Fresh mushrooms cooked with onions, tomatoes, ginger and garlic.			
102. Tarka Dhal	£3.40		
Lentils flavoured with extra garlic.			
103. Mixed Vegetable Bhaji	£3.40		
Mixed fresh vegetables cooked together in herbs and spices to our own recipe.			
104. Sag Aloo	£3.40		
Fresh spinach and potatoes cooked with onions, tomatoes, ginger and garlic.			
105. Aloo Ghoobi	£3.40		
Potatoes and cauliflower with onions, ginger and garlic.			
106. Aloo Chana	£3.40		
Potatoes and chick peas cooked with onions, tomatoes, ginger and garlic.			



# Continental Dishes

The following dishes are served with chips, peas and salad.



**109. Fried Scampi** 1 8 **£5.95**

**110. Sirloin Steak** 8 **£13.95**

Succulent steak cooked to your preference. Served with fried onions and mushrooms

**111. Chicken Fillet** 8 **£5.95**

Fresh Chicken Breast marinated in Chicken Fry Mix Powder, Egg, Self Raising Flour & Chef's aromatic spice.

**112. Omelette** 8 **£5.95**

Plain / Chicken / Prawn 1 2 8 / Mushroom

# Sundries

Choose your favourite accompaniment for your main course  
Add extra toppings for 50p

<b>113. Boiled Rice</b>	<b>£2.40</b>	<b>123. Plain Nan</b> 2 8 1 2	<b>£2.30</b>
<b>114. Pilau Rice</b> 2	<b>£2.50</b>	<b>124. Garlic Nan</b> 2 8 1 2	<b>£2.70</b>
<b>115. Olive Special Rice</b> 2 8 n	<b>£3.50</b>	<b>125. Peshwari Nan</b> 2 8 1 2	<b>£2.80</b>
Basmati rice fried with onions, cashew nuts, almonds, pistachio, peas and saffron.		<b>126. Keema Nan</b> 2 8 1 2	<b>£2.80</b>
<b>116. Onion Rice</b> 2	<b>£3.20</b>	<b>127. Cheese Nan</b> 2 8 1 2	<b>£2.90</b>
<b>117. Fried Rice</b> 2	<b>£3.20</b>	<b>128. Paratha</b> 2 1	<b>£2.90</b>
<b>118. Egg Pilau</b> 2	<b>£3.20</b>	<b>129. Aloo Paratha</b> 2 1	<b>£2.90</b>
<b>119. Mushroom Pilau</b> 2	<b>£3.20</b>	<b>130. Tandoori Roti</b> 2 1	<b>£1.80</b>
<b>120. Vegetable Pilau</b> 2	<b>£3.20</b>	<b>131. Puri</b> 2 1	<b>£1.00</b>
<b>121. Peas Pilau</b> 2	<b>£3.20</b>	<b>132. Chips</b> 8	<b>£1.90</b>
<b>122. Keema Pilau</b> 1	<b>£3.20</b>	<b>133. Onion or Cucumber Raitha</b> 2 8	<b>£1.50</b>
		Lightly spiced yoghurt with chopped onions or cucumber and tomatoes.	

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# Summer BBQ PACKS

**FRESH. TASTY.**  
PRE MARINATED BBQ MEATS  
AVAILABLE TO ORDER

## SILVER PACK

5 Pieces Chicken Tikka  
5 Pieces Lamb Tikka  
2 Pieces Sheek Kebab  
5 Pieces Garlic Chicken  
2 Pieces Tandoori Chicken  
Feeds Upto 2 People\*

£17.99

## PLATINUM PACK

6 Pieces Lamb Chops  
6 Pieces Tandoori Chicken  
6 Pieces Sheek Kebab  
12 Pieces Garlic Chicken  
12 Pieces Chicken Tikka  
6 Pieces Lamb Tikka  
Feeds Upto 6 People\*

£54.99

## GOLD PACK

4 Pieces Lamb Chops  
4 Pieces Tandoori Chicken  
4 Pieces Shami Kebab  
12 Pieces Garlic Chicken  
12 Pieces Chicken Tikka  
Feeds Upto 4 People\*

£34.99

PLEASE NOTE: OUR BBQ PACKS ARE MARINATED FRESH ON SITE,  
WE DO NOT COOK THESE FOR YOU.



JOIN US ON SUN, 18TH JUNE  
BOOKINGS NOW BEING TAKEN