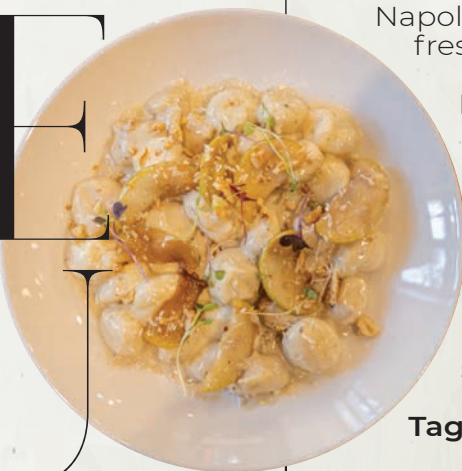


Olivia's

KITCHEN

DINNER

MENU



STARTERS

*Start with flavor,
indulge in greatness*

Insalata Caprese N\$75

Fresh tomatoes and creamy Mozzarella di Bufala with basil, drizzled with balsamic reduction.

Crispy Polenta Fries N\$70

Golden polenta fries seasoned with Parmesan, served with spicy arrabbiata sauce.

Chili-Lime Prawn Skewers N\$165

Grilled prawns marinated in chili-lime, served with cilantro-lime aioli.

Risotto Balls N\$95

Golden-fried balls filled with creamy risotto and mozzarella.

Classic Bruschetta N\$75

Toasted bread topped with chopped tomatoes, basil, and garlic, finished with olive oil.

Beef Carpaccio N\$125

Thinly sliced beef tenderloin with capers, Parmesan, arugula, and truffle oil.

Stuffed Mushrooms N\$85

Mushrooms stuffed with herbs, garlic, breadcrumbs, and Parmesan, baked until golden.



PASTA

Perfect for any Pasta Enthusiast

Tagliatelle with Napolitana Sauce N\$130

Al dente tagliatelle in a vibrant homemade Napolitana sauce with fresh herbs.

Lasagna Bolognese N\$135

Layers of pasta with rich Bolognese and béchamel, baked golden and served with a side salad.

Tagliatelle Bolognese N\$175

Broad tagliatelle with a hearty, herb-infused Bolognese sauce.

Chicken Penne alla Vodka N\$165

Penne in a creamy tomato vodka sauce with sautéed chicken strips.

Lemon Chicken Tagliatelle N\$185

Tagliatelle in a lemon cream sauce with grilled chicken for a zesty meal.

Chicken Milanese with Lemon Butter Spaghetti N\$195

Crispy chicken breast with spaghetti in a lemon butter sauce.

Chicken Pesto Pasta N\$175

Chicken in a creamy basil pesto sauce with Parmesan.

Creamy Garlic Shrimp Pasta N\$225

Sautéed shrimp with tagliatelle in a garlic cream sauce.

Cheese and Spinach Ravioli N\$125

Ravioli Handmade ravioli filled with ricotta and spinach, served with marinara sauce.

Gnocchi in Gorgonzola Sauce N\$195

Gnocchi in a creamy Gorgonzola sauce with walnuts and sliced pears.

Butternut Squash Ravioli in Rich Walnut Sauce N\$195

Handmade ravioli with butternut squash in a savory walnut sauce.

Wild Mushroom Risotto N\$205

Creamy risotto with wild mushrooms, truffle oil, and Parmigiano-Reggiano.

MAIN COURSES

*Food is symbolic of love
when words are inadequate.*

Pan-Seared Sea Bass N\$175

Crispy sea bass fillets with lemon butter sauce, served with seasonal greens and quinoa salad.

Italian Herb Salmon N\$295

Herb-seasoned salmon with sautéed Mediterranean veggies and creamy spinach mushrooms.

Seared Duck Breast N\$195

Rich duck breast with orange glaze, accompanied by basmati rice, broccoli, and green beans.

Chicken or Pork Schnitzel N\$220

Crispy breaded chicken or pork, served with pasta, mashed potatoes, chips, or salad.

Naked Schnitzel N\$185

Un-crumbed, seasoned and pan-fried chicken, served with lemon wedge and with pasta, mashed potatoes, chips, or salad.

Herb-Crusted Lamb Chops N\$215

Herb and mustard crusted lamb, served with mashed potatoes, green beans, and cherry tomatoes.

Kapana Beef N\$195

Kapana-spiced beef slices on arugula with Parmesan, balsamic dressing, and baby rocket salad.

Braised Pork Belly N\$195

Tender pork belly with cider reduction and apple compote, served with mashed sweet potatoes and vegetables.

Stuffed Bell Peppers N\$175

Bell peppers filled with ground turkey, quinoa, and vegetables, topped with cheese and salsa verde.

Italian Beef Stew N\$185

Slow-cooked beef with tomatoes, wine, and herbs, served with rice or mashed potatoes.



BAKERY PIES

Direct from our Bakery,
Olivia's Pie Menu

Steak & Kidney Pie N\$165

Tender steak and kidneys in savory gravy.

Steak and Mature Cheddar Pie N\$165

Steak with sharp cheddar.

Chicken and Mushroom Pie N\$165

Chicken and mushrooms in creamy sauce.

Chicken and Ham Pie N\$165

Chicken and ham with herbs.

Pork, Cider & Sage Pie N\$165

Pork with cider and sage.

All pies served with mash, seasonal vegetables or peas.

Gravy is Not Just Sustenance.
It's an Experience.

Rich Beef Gravy N\$35

Enhances the flavors of meat pies with its deep, robust profile.

Creamy Mushroom Gravy N\$35

Adds a rich, earthy depth, perfect for complementing any pie.

PIZZAS

Savoring the Flavors of the season, one slice at a time

Classic Margherita N\$165

Bright tomato sauce, buffalo mozzarella, fresh basil, and a drizzle of olive oil.

Pepperoni Perfection N\$175

Thick slices of spicy pepperoni with a rich cheese blend on our tomato base.

Four Cheese Indulgence N\$190

A rich mix of mozzarella, Gorgonzola, fontina, and Parmesan, melted to creamy perfection.

Mediterranean Chicken N\$185

Marinated chicken, feta, sweet Peppadew peppers, and mozzarella on a tomato base.



Chicken Lemon Herb N\$195

Citrus-herb chicken with roasted bell peppers and caramelized onions on a seasoned base.

Smokey BBQ Chicken N\$195

Smoky barbecue sauce, chicken strips, red onions, and a mix of cheeses, topped with cilantro.

Classic Hawaiian N\$175

Pineapple chunks and ham on a cheesy tomato base.

Spicy Hawaiian N\$190

Pineapple, ham, jalapeños, and chili flakes for a fiery twist.

Italian Hot N\$190

Chilies, jalapeños, and pepperoni for a spicy kick.

Wild Mushroom and Black Forest Ham N\$215

Wild mushrooms, Black Forest ham, truffle oil, and aged Parmesan.

Sunny Sicilian N\$180

Sun-dried tomatoes, blue cheese, fresh oregano, and mozzarella.

Venetian Rhapsody N\$225

Pine nuts, raisins, and anchovies on a mozzarella base.

Festival of Meats N\$230

A mix of boerewors, chorizo, and beef strips on our artisan tomato sauce.

Garden Party N\$185

Garden vegetables with a basil pesto swirl for plant-based dinners.

EXTRAS

Exercise? I Thought You Said Extra Slice!

Bacon N\$27

Gypsy Ham N\$32

Mince N\$38

Salami N\$25

Chicken N\$45

Feta N\$20

Mozzarella or Gouda Cheese N\$25

Mushrooms N\$25

Onions N\$10

Pineapple N\$15

Tomatoes N\$15

Peppadew N\$15

Peppers N\$15

DESSERT

Dessert - a happily ever after to supper

Classic Tiramisu N\$90

Layers of espresso-soaked ladyfingers with mascarpone cream, topped with cocoa powder.

Apple Cinnamon Cake N\$85

Moist cake with fresh apples and cinnamon, finished with caramel drizzle.

Caprese Almond Cake N\$95

Dense chocolate and almond cake, flourless, topped with powdered sugar.

Dark Chocolate Ganache Tart N\$95

Velvety dark chocolate ganache in a crisp pastry, with sea salt and raspberry coulis.

Raspberry and White Chocolate Cheesecake N\$125

Creamy cheesecake with raspberries and white chocolate, topped with fresh raspberry layer.

Sticky Toffee Pudding N\$85

Moist toffee pudding served warm with toffee sauce and vanilla bean ice cream.

Amarula Crème Brûlée with Almond Praline N\$90

Amarula-infused crème brûlée topped with crunchy almond praline.



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KITCHEN

www.oliviaskitchen.com.na

