

Welcome to

Olivia's
K I T C H E N

A menu built by you, for you

To our Olivias Kitchen family,

Some restaurants serve customers. Somewhere along the way, ours became family.

Olivias Kitchen has been part of Namibian life long enough that most of you can name a favourite dish without thinking twice — the wrap you order every single time, the pasta that has ended a hundred family evenings, the plate that simply tastes like coming home.

So when the time came to create a new menu, we did not start in the kitchen. We started with you. We looked at what you ordered, what you loved, and what kept bringing you back through the years — and we felt it was time to give back what you, our customers, have loved and enjoyed at Olivias Kitchen all along.

Every dish on the pages that follow earned its place because of you. This menu is not ours; it is yours. It is our thank-you for every visit, every celebration, every quiet week-day meal, and every moment you have chosen to share at our tables.

You have made Olivias Kitchen what it is. We hope you find your favourite right where it belongs — and perhaps a new one waiting beside it.

*With love and gratitude,
The Olivias Kitchen Family*

Enjoy the menu

Breakfast Served Until 12:00

Breakfast worth waking up for.

Served with your choice of white, whole wheat or sourdough toast, with butter and preserves where applicable. Gluten free bread slice 20.

★ OLIVIA'S CLASSIC BREAKFAST

115

Two eggs cooked to your liking, crispy bacon, grilled cherry tomato and toast of your choice served with butter and preserves. A simple breakfast done properly.

★ OLIVIA'S BIG BREAKFAST

219

A hearty breakfast feast featuring tender grilled beef fillet, two eggs cooked to your liking, your choice of pork sausage or boerewors, crispy bacon, melted cheddar cheese, baked beans, roasted potatoes, and grilled cherry tomatoes. Served with toast of choice.

★ OLIVIA'S SIGNATURE GREEN OMELETTE

(V)

119

A fluffy omelette filled with feta, olives and roasted cherry tomatoes and topped with a generous helping of fresh avo and toasted seeds. Served with toast of your choice.

BUILD-YOUR-OWN FARMHOUSE OMELETTE

(V)

109

A hearty three-egg omelette with your choice of fillings including ham, cheddar, spinach, peppers, onions, garlic and cherry tomato.

WARM-UP BREAKFAST

(V)

165

A hearty breakfast bowl of bean and vegetable ragu topped with an egg, guacamole, salsa and cream cheese, served with warm tortillas and our house-made chilli. A comforting, flavour-packed breakfast with a gentle spicy kick.

BANTING BREAKFAST

(V)

(GF)

180

A wholesome low-carb breakfast of eggs, sautéed mushrooms, spinach, feta, roasted cherry tomatoes and cauliflower rice. Served without bread and packed with flavour.

FEEL GOOD BREAKFAST

(V)

185

Eggs, creamy mushroom and cherry tomato, avo, crispy hash browns and our bean and vegetable ragu. Combine for a nourishing breakfast that doesn't compromise on comfort.

PLANT-POWERED BREAKFAST SCRAMBLE

(VG)

139

Seasoned scrambled tofu served with mushrooms, spinach, peppers, garlic, onions and roasted cherry tomato. Served with toast of your choice.

BRIOCHE FRENCH TOAST

109

Golden brioche French toast topped with crispy bacon, blueberries, bananas and maple syrup. Sweet, savoury and indulgent.

OLIVIA'S SHAKSHUKA

(V)

(S)

115

Egg gently baked in a fragrant tomato and pepper sauce with garlic, cumin and herbs. Served with warm toast for dipping.

SMASHED AVO ON SOURDOUGH

(V)

119

Creamy avocado guacamole on toasted sourdough topped with poached eggs, feta, salsa, pomegranate and a wedge of fresh lime.

PERI-PERI CHICKEN LIVERS

(S)

120

Tender chicken livers sautéed in a creamy peri-peri sauce, topped with egg and feta served with toasted sourdough. A South African breakfast favourite with a gentle kick.

SRIRACHA BREAKFAST WRAP

(S)

120

Scrambled eggs, ham and melted cheddar wrapped in a toasted tortilla with sriracha mayo and served with crispy fries.

SUNRISE OVERNIGHT OATS

(V)

(VG)

69

Tasty overnight oats soaked in orange juice and finished with seasonal fruit, sunflower seeds and a touch of honey.

CREAMY OVERNIGHT OATS

(V)

109

Slow-soaked oats folded through creamy yoghurt and topped with seasonal fruit, golden honey and a dusting of cinnamon. Light, nourishing and packed with goodness.

TOP TOAST

Piled high on toasted sourdough

BACON TOP TOAST

110

Toast of your choice topped with cream cheese, crispy bacon, mushrooms, lettuce and eggs cooked to your liking.

SALMON TOP TOAST

175

Smoked salmon, cream cheese, capers, lettuce, cherry tomatoes, balsamic glaze and eggs cooked to your liking. Served on toast of your choice.

SAUSAGE TOP TOAST

120

An open toast topped with your choice of traditional boerewors or pork sausage, layered with cream cheese, eggs cooked to your liking, streaky bacon, sautéed mushrooms, fresh lettuce, and caramelised onions.

Bowls & Croissants

Slow mornings with pastries & smoothies.



CROISSANTS

Buttery, flaky, baked daily

FRESHLY BAKED CROISSANT V

69

A buttery, flaky croissant served warm with butter and preserves.

GOLDEN EGG & BACON CROISSANT

110

A freshly baked croissant filled with crispy bacon, scrambled eggs, cream cheese and lettuce. Served with a side salad.

CLASSIC HAM BENEDICT CROISSANT

139

A buttery croissant topped with ham, poached eggs, cream cheese and silky hollandaise sauce, served with a side salad.

SMOKED SALMON BENEDICT CROISSANT

175

C

Smoked salmon, poached eggs, hollandaise and cream cheese served on a warm croissant. A luxurious breakfast favourite, served with a side salad.

★ SMOKED SALMON CROISSANT C

175

A freshly baked croissant filled with smoked salmon, cream cheese and avocado, served with a side salad.

BREAKFAST BOWLS

BREAKFAST BOWL V

145

A nourishing smoothie bowl blended with oats, banana, dates, almond milk, coconut and cashew nuts, topped with crunchy granola and a selection of seasonal fresh fruit. Naturally sweet, wholesome and packed with goodness to start your day right.

CREAMY & CRUNCHY BOWL V N

95

A combination of creamy yoghurt, toasted pecans, almonds and honey for the perfect balance of texture and flavour.

HOUSE GRANOLA BOWL V

105

House granola served with yoghurt, honey and seasonal fruit.

★ BERRYLICIOUS SMOOTHIE BOWL V

129

A refreshing berry smoothie base topped with granola, seasonal fruits.

TROPICAL SMOOTHIE BOWL V

129

A tropical smoothie base topped with granola and seasonal fruit.



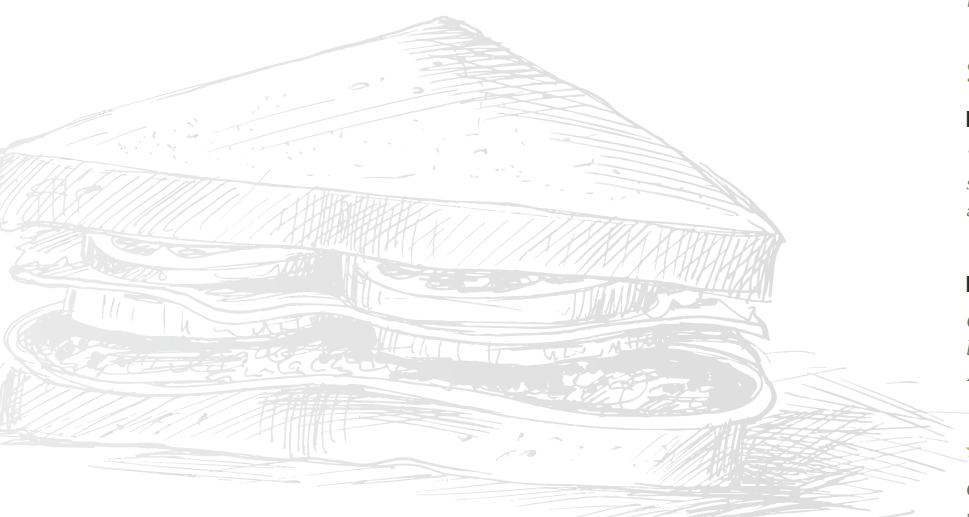
Weekend Mimosa Club

Mimosas 35 all weekend*

10am to 2pm

Toasties & Small Plates

Comforting classics & little bites to share.



TOASTIES & SANDWICHES

Served with your choice of white, whole wheat or sourdough toast, with butter and preserves where applicable.

CHEESE & TOMATO TOASTIE V 85

Melted cheddar and sliced tomato served on your toast of choice with fries.

HAM & CHEESE TOASTIE 89

Classic ham and melted cheddar served on your toast of choice with fries.

HAM, CHEESE & TOMATO TOASTIE 99

A timeless combination of ham, cheddar and tomato served on your toast of choice with fries.

CHICKEN MAYO TOASTIE 119

Tender chicken, garlic mayo, layered with mustard and fresh lettuce, served on your toast of choice with fries.

★ OPEN CHICKEN SANDWICH 140

Grilled chicken breast, cream cheese, guacamole, lettuce, mushrooms and bacon. Served open-faced on your choice of toast.

VEGAN CHICKEN MAYO 139

Plant-based chicken, vegan mayo, layered with mustard and fresh lettuce, served on your toast of choice with salad.

SMALL PLATES & STARTERS

BEEF CARPACCIO WITH A TWIST 125

Thinly sliced beef fillet served with toasted brioche, sesame seeds, Kewpie mayo, basil oil, teriyaki sauce, spring onions and cherry radish. Delicate, flavourful and perfect for sharing.

HUMMUS & PITA BOWL VG 119

Creamy home-made hummus served with warm pita bread, fresh cucumber, cherry tomato and red onion. A Mediterranean classic.

★ FALAFEL PITA POCKET V 139

Crispy falafel stuffed into warm pita bread with rocket, tomato, cucumber, gherkins and tzatziki.

ONION RINGS V 40

Golden beer-battered onion rings fried until crisp and served with sweet chilli dipping sauce.

GARLIC SNAILS CHEESY GARLIC SNAILS 100 115

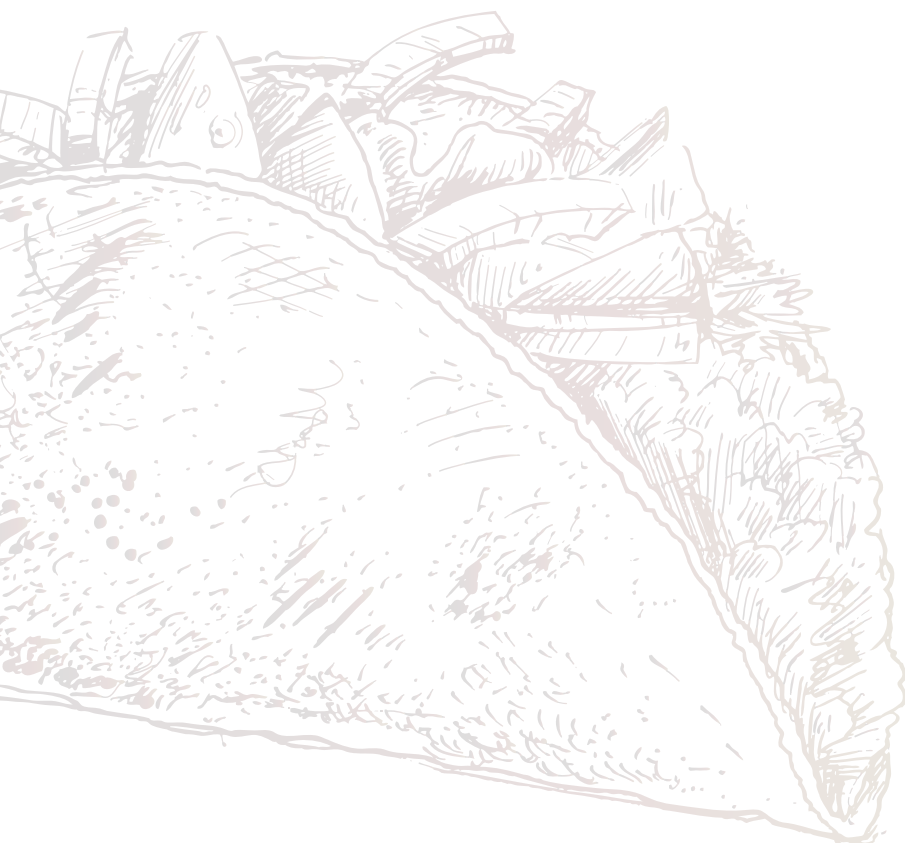
Tender escargot baked in creamy garlic butter, finished with melted cheese and fresh herbs, served bubbling hot with freshly toasted bread.

DIRTY STYLE WINGS 150

Crispy chicken wings coated in a rich smoky barbecue glaze — sticky, bold and flavour-packed — or tossed in our signature Durky sauce, savoury with a gentle kick. Served with your choice of ranch or blue cheese dipping sauce.

Salads & Tacos

Fresh, zesty & full of flavour.



SALADS & BOWLS

Always made with the day's best produce

GREEK VILLAGE SALAD V GF

109

A fresh combination of tomato, cucumber, peppers, red onion, olives and feta finished with olive oil, oregano and red wine vinegar.

HARVEST GLOW BOWL V

134

Steamed butternut, beetroot, cucumber, carrot, red cabbage, sunflower seeds, hummus and falafel served as a vibrant Mediterranean-inspired bowl.

★ CHARGRILLED FILLET & FETA SALAD

139

Tender chargrilled beef fillet served on lettuce with cucumber, tomato, red onion, avocado and feta, finished with honey mustard dressing.

PESTO PROTEIN SALAD

145

Grilled chicken, bacon, feta, cucumber and tomato tossed with fresh lettuce and basil pesto dressing.

TACOS

Soft wraps · three per plate

★ SMOKEY CHICKEN TACOS S

149

Smokey chicken breast, avocado, cheddar, lettuce, fresh garlic, salsa and sour cream wrapped in soft tortillas. Garnished with fresh coriander.

BEEF TACOS

149

Tender grilled beef, cheddar, lettuce, salsa, fresh garlic and guacamole folded into soft tortillas and finished with fresh coriander.

GARDEN VEGGIE TACOS V

149

Stir-fried vegetables, kidney beans, avo, cheddar and pickled onions wrapped in soft tortillas. Served with sour cream and garnished with fresh coriander.

Tuscany Tuesdays

Choose any two pastas & share a bottle of Guardian Peak
N\$ 329 from 5 pm

NACHOS

Loaded with flavour, layered with cheese and made to satisfy every craving.

CHICKEN NACHOS

135

Crispy nachos topped with seasoned chicken, chipotle sauce, hot salsa, guacamole, melted cheddar, sour cream and jalapeño.

VEG NACHOS

110

Nachos layered with chipotle sauce, hot salsa, guacamole, melted cheddar, sour cream and jalapeño.

BACON NACHOS

135

Crispy nachos loaded with bacon, chipotle sauce, hot salsa, guacamole, melted cheddar, sour cream and jalapeño.

BEEF FILLET NACHOS

145

Nachos topped with seasoned beef fillet, chipotle sauce, hot salsa, guacamole, melted cheddar, sour cream and jalapeño.

Burgers

Comfort done right.

BURGERS

Served with fries

★ OLIVIA'S CLASSIC CHEESE BURGER 149

A juicy beef patty topped with mature cheddar, lettuce, onions, tomato, gherkins and house burger sauce on a toasted brioche bun. Served with fries or side salad.

CRISPY CHICKEN BURGER 149

Golden crumbed chicken breast topped with cheddar, gherkins, lettuce, red onion and sriracha mayo on a toasted brioche bun. Served with fries or side salad.

AVO & FETA BURGER 155

A juicy beef patty topped with creamy avocado, tomato, onion rings, feta and lettuce on a toasted brioche bun. Served with fries or side salad.

★ THE HEAVYWEIGHT 175

Our ultimate burger stacked with beef, bacon, egg, cheddar, tomato, lettuce, gherkins and house sauce. Served with fries or side salad.

BACON & BLUE BURGER 160

A rich combination of beef, crispy bacon, blue cheese sauce, rocket, red onions, tomato and guacamole served on a toasted brioche bun with fries.

VEGAN CHICKEN BURGER VG 159

A crispy plant-based chicken-style patty topped with vegan cheese, lettuce, red onion, gherkins and sriracha mayo on a sesame bun. Served with fries or side salad.

VEGAN BEEF BURGER VG 159

A plant-based beef-style patty topped with guacamole, mushrooms, onions, tomato, vegan cheese and lettuce on a sesame bun. Served with fries or side salad.

LOADED FRIES

FRIES PORTION V 40

A generous serving of crispy golden shoestring fries.

SWEET POTATO FRIES V 50

Crispy sweet potato fries served golden and lightly seasoned, with garlic aioli.

CHEESY LOADED FRIES V 95

Crispy shoestring fries smothered in our creamy house cheese sauce.

CHEESY BACON FRIES 119

Golden shoestring fries topped with melted cheese sauce and crispy bacon bits.

SIDES

ONION RINGS 35

HOUSE SIDE SALAD 40

MASHED POTATO 40

SEASONAL STIR-FRY VEGETABLES 45

SAUCES

CHEESE SAUCE 40

PEPPER SAUCE 40

MUSHROOM SAUCE 40

EXTRAS

BACON 50

HAM 40

SMOKED SALMON 95

BEEF FILLET (100G) 120

BEEF MINCE 45

PORK SAUSAGE 40

BOEREWORS 40

EGG 15

POTATO HASH BROWN 35

FETA CHEESE 25

FRESH GARLIC 15

GRILLED TOMATO 15

MUSHROOMS 45

MOZZARELLA CHEESE 30

ONIONS 15

CHERRY TOMATOES 40

PEPPERS 40

BAKED BEANS 15

HOUSE CHILLI SAUCE 20

CHEDDAR CHEESE 35

GUACAMOLE 40

CREAM CHEESE 30

SPINACH 30

PLANT-BASED EXTRAS VG

Add to any breakfast, or build your own

VEGAN BREAKFAST BOERIE 35

VEGAN CHICKEN PATTY 60

VEGAN CHICKEN SAUSAGE 30

VEGAN CHICKEN SCHNITZEL 45

VEGAN CHIPOLATA 15

VEGAN BEEF PATTY 60

VEGAN CHEESE 30

VEGAN CHICKEN STRIPS 40

Pasta & Chef's Selection

Rich flavours, timeless classics.

PASTA

A favourite since day one

SPAGHETTI BOLOGNESE

139

Traditional slow-simmered beef bolognese tossed through spaghetti and finished with grated parmesan.

ALFREDO

149

Creamy pasta with mushrooms, ham and bacon finished in a rich parmesan cream sauce.

★ CREAMY CHICKEN PASTA

149

Tender chicken breast, mushrooms, capers, onion and spinach folded through a garlic white wine cream sauce with parmesan.

★ CHICKEN PESTO PASTA

159

Grilled chicken, cherry tomatoes and rocket tossed through a fragrant basil pesto cream sauce.

FROM THE GRILL

Favourites are cooked to perfection every time.

THE TENDER LOVER 250G

290

Flawless Fillet with a side of your choice.

THE MASTER'S CUT 350G

235

Succulent sirloin with a side of your choice.

THE WORKING MAN'S STEAK 350G

260

Rich with flavour rump and a side of your choice.

MISTER T 500G

345

Tasty T-bone with a side of your choice.

CHEF'S SELECTION

Served with fries or side salad

CHICKEN SCHNITZEL

150

Crumbed chicken breast cooked until golden and topped with a sauce of your choice. Served with fries.

★ CRISPY HAKE & CHIPS

150

Golden hake fillets served with crispy fries, tartar sauce and fresh lemon.

BEEF STIR FRY

150

Tender strips of beef stir-fried with mushrooms, cabbage, peppers, carrot, baby marrow and rice noodles in an Asian-inspired dressing finished with sesame seeds.

CRISPY CRUMBED PORK CHOPS

179

Golden crumbed pork chops served with fries and fresh lemon.

★ HERB-CRUSTED LAMB LOIN CHOPS

249

Tender lamb loin chops seasoned with herbs and grilled to perfection, served with mashed potatoes, green beans and roasted tomatoes.

VEGAN CHICKEN NUGGETS

120

Plant based nuggets and fries.

BEEF LASAGNE

135

Layers of rich beef bolognese and creamy béchamel baked until golden and served with a fresh side salad.

Peri-Peri Chicken Leg Quarter

140

A succulent chicken leg quarter marinated in our signature peri-peri marinade, flame-grilled to perfection and served with crispy fries.

The Sweet Finish

Sweet treats & little favorites.



DESSERTS

CAKE OF THE DAY

90

Please ask your waiter about today's freshly baked cake selection.

ASSORTED CUPCAKES

50

Freshly baked cupcakes available in a variety of delicious flavours. Please ask your waiter about today's selection.

Available Flavours: Chocolate Ganache, Vanilla, Oreo Cookies Lemon Poppy, Red Velvet, Salted Caramel and Carrot Pecan.

ICE CREAM & CHOCOLATE SAUCE V

95

Creamy vanilla ice cream topped with warm chocolate sauce.

DOM PEDRO

90

A South African classic made with vanilla ice cream and your choice of Amarula, Kahlúa or whisky.

IRISH COFFEE

90

Freshly brewed coffee enriched with Irish whisky and topped with cream.

MILKSHAKES

80

Vanilla
Chocolate
Hazelnut
Caramel
Strawberry
Coffee
Red Rooibos
Espresso
Cookie Crus

KIDS MENU

TOASTED CHEESE SANDWICH & FRIES V

105

A simple toasted cheddar sandwich served with crispy fries.

CHEESE GRILLER SAUSAGE & FRIES

75

Grilled cheese griller sausage served with fries.

CHICKEN STRIPS & CHIPS

95

Golden chicken strips, available crumbed or grilled, served with crispy fries.

CHEESY PASTA V

85

Creamy pasta finished with melted cheese.

BOLOGNESE PASTA

90

Spaghetti topped with our slow-cooked beef bolognese sauce.

Fresh & Cold

Cold-pressed in-house, blended to order.

FRESH JUICES

Cold-pressed in-house

★ **FRESH ORANGE** 85

FRESH APPLE 95

EVERGREEN VG 80

Spinach, pineapple, mint, apple

CITRUS MINT 85

Orange, lemon, mint

ANTIOXIDANT VG 95

Beetroot, carrot, apple, ginger

IMMUNE BOOST 95

Orange, carrot, ginger

GREEN RUSH VG 95

Spinach, cucumber, lemon, apple

SMOOTHIES

★ **BERRYLICIOUS** 95

Mixed berries, banana, yoghurt

BLUEBERRY CHIA N 95

Blueberry, chia, almond milk, coconut

PEANUT BUTTER STRAWBERRY N 95

Peanut butter, strawberry, banana

PASSIONFRUIT TROPICAL 115

Mango, pineapple, passionfruit

SUNSET BURST 135

Mango, pineapple, ginger, mint



Coffee & Tea

Your daily ritual, one cup at a time.

Soft & Sparkling

Served ice cold.

ESPRESSO

SINGLE ESPRESSO	30
DOUBLE ESPRESSO	40
AMERICANO	40
CORTADO	40

MILK COFFEES

★ CAPPUCCINO	45
FLAT WHITE	45
CAFÉ LATTE	50
MOCHACCINO	65
CHAI LATTE	50
DIRTY CHAI LATTE	65
HAZELNUT · VANILLA N	65
CARAMEL LATTE	

TEA & ALTERNATIVES

HOT CHOCOLATE	50
RED CAPPUCCINO	50
ROOIBOS	
TURMERIC LATTE	55
ENGLISH BREAKFAST	40
ROOIBOS	40
GREEN TEA	40
PEPPERMINT	40
CAMOMILE	40
CEYLON	40
HOUSE MINT TEA	45

Fresh mint, lemon, ginger.

SOFT DRINKS

COCA-COLA	30
COCA-COLA ZERO	30

SPRITE ZERO	30
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FANTA ORANGE	30
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CRÈME SODA	30
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STONEY GINGER BEER	30
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APPLETISER	50
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GRAPETISER	50
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LIPTON ICED TEA · LEMON	40
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LIPTON ICED TEA · PEACH	40
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MIXERS

SODA WATER	30
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DRY LEMON	30
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LEMONADE	30
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GINGER ALE	30
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PINK TONIC	30
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WATER

STILL WATER · 500ML	30
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STILL WATER · 1L	50
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SPARKLING WATER · 500ML	30
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SPARKLING WATER · 1L	50
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