

OLIVER'S

MENU



MAIN COURSE

STEAK & FRIES SEASONAL VEGETABLES, PEA CREAM, PEPPER SAUCE	27.50
KOREAN BBQ CHICKEN NOODLES, PICKLED CUCUMBER, POINTED CABBAGE, LIGHT COCONUT PEANUT SAUCE	23.50
PASTA AGLIO E OLIO SPICY PASTA, SAUTEED SPINACH, PANGRATTATO, GRILLED COURGETTE, BROAD BEANS, PARMESAN <i>ADD: GAMBA + 4.50</i>	20.25
CATFISH CATFISH FILLET, ‘OPPERDOEZER’ POTATO, LETTUCE, CUCUMBER, FENNEL, TOMATO, LEMON-PARSLEY BUTTER SAUCE	24.50
THAI RED CURRY SUMMER ROLL (RICE PAPER FILLED WITH FRESH VEGETABLES) SERVED WITH RICE. <i>ADD: GAMBA + 4.50 CHICKEN 3.00</i>	18.00

BURGERS

OLIVER’S HOMEMADE BEEF BURGER 200 GR GRILLED 100% BEEF, BURGER SAUCE, TOMATO, PICKLE, CUCUMBER	17.75
CRISPY CHICKEN BURGER AMERICAN DILL PICKLES, KIMCHI, GOCHUJANG MAYO AND FRIES	16.75
OLIVER’S VEGETARIAN BURGER TOMATO, PICKLE, TZATZIKI, PARSLEY AND CHIVES, SPINACH	15.50

ALL BURGERS ARE SERVED WITH FRIES

ADD BACON, CHEESE, JALAPENOS, SAUTEED ONIONS 1,00 EACH

APPETIZERS

BREAD AND DIPS	7,00
PULLED PORK PANCAKE SLOW-COOKED BBQ PULLED PORK, CRISPY PORK BELLY, PEANUTS & BBQ SAUCE	13,25
PULLED CHICKEN TACO PINEAPPLE, JALAPENO, MEXICAN SPICY SAUCE, PICKLED ONION 3 PC	15,00
TUNA CEVICHE PASSION FRUIT, LECHE DE TIGRE, PICKLED VEGGIES,TORTILLA	13,00
CAULIFLOWER TEMPURA HUMMUS, PEA CREAM, HERB-YOGHURT DRESSING	10,50
CHICKEN GYOZA CRISPY ONION, SHIRACHA MAYO, 6 PC	10.25
ROASTED BEETS GOATCHEESE, BALSAMIC ONIONS, HORSERADISH SAUCE	11.75

SALADS

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ASIAN SALAD CHICKEN, PRAWNS, WAKAME, MUSHROOM, CARROT, BEAN SPROUTS, BELL PEPPER, CUCUMBER, BOK CHOY, PEANUT	17.50	20.50
CEASER SALAD CHICKEN BREAST, ROMAINE, ANCHOVIES, PARMESAN, EGG, HOMEMADE CAESAR DRESSING	16.50	19.50
PULLED CHICKEN BOWL PINEAPPLE, YELLOW RICE, GREEN TOMATO SALSA, PICKLED RED ONION, SWEET-SOUR CUCUMBER, AVOCADO & CRISPY TORTILLA	17.25	20.25
TURKISH BULGUR SALAD TOMATO & PAPRIKA BULGUR, CHERRY TOMATOES, GRILLED PEPPERS, FETA & ALMONDS	16.25	19.25

SIDES

FRIES	WITH HOMEMADE MAYO	5.50
TRUFFLE FRIES		8,00
GREEN SALAD		5.50
SEASONAL VEGETABLES		7.00

