

Two Olives

RESTAURANT & TAPAS BAR

TAPAS

The original tapas were slices of bread that bar drinkers used to cover their glasses between sips to keep the flies out (the Spanish word for tapar means "to cover"). Traditionally, tapas were served as starters, hot or cold and eaten with fingers or forks. The trend now when dining with friends, is for these little plates to replace your main course that way, you get to be a lot more experimental in your ordering, taste a kaleidoscope of different flavours, plus you're not committed to one heavy meal.

At Two Olives restaurant we transform these old tapas into new gastronomic sensations.

BREAD AND DUKKAH

Grilled pitta bread, dukkah with olive oil and balsamic vinegar 46

MARINATED OLIVES

Spanish marinated olives 48

(V) HALLOUMI

A semi hard unripened cheese deep fried and served with a homemade tomato chilli jam with oven roasted tomatoes 56

(V) FALAFEL

Traditionally a middle eastern dish, infused chickpeas with coriander and cumin rolled in sesame seeds served with a smokey roasted aubergine dip 57

(V) POTATO BOMBAS

Stuffed mashed potato with Spanish mushroom and pepper filling 56

(V) BAKED CAMEMBERT

A mild soft cheese topped with thinly sliced peaches then oven baked 68

(V) MELANZANE ALLA PARMIGIANA

Traditional melanzane served with roasted butternut 68

TAPAS

CHEESE AND PROSCIUTTO PHYLLO ROLLS

Served with a red wine cranberry sauce 65

OXTAIL ARANCINI

Braised oxtail risotto balls served on a pumpkin puree and fresh parmesan 74

ROASTED BONE MARROW

With parsley and shallot salad served with toasted baguette 55

PORTUGUESE CHICKEN LIVERS

Pan seared and finished off in a simmering spicy tomato sauce served with ciabatta 56

GREEK LAMB CHOPS

Thinly sliced lamb chops pan fried in lemon, origanum and garlic served with tzatziki 72

PREGO STEAK ROLL

Authentic prego roll with spicy peri-peri sauce, topped with soft egg and served with chips. (LUNCHTIME ONLY) 89

PORK RIBS

Oven baked and then flamed grilled in our speciality basting sauce 75

LAMB SHANK SPRING ROLLS

Served with mint sauce and tzatziki 72

MOROCCAN CHICKEN KEBABS

Grilled marinated chicken skewers served with pea puree and spicy harissa 64

BRAISED PORK BELLY

With cauliflower puree and orange and cider jus 68

OYSTERS

Fresh oysters marinated in chili, lime and gin.S.O

COD FISHCAKE

Smoked haddock and kingklip fishcake served on a bed of creamed leeks 46

GRILLED SARDINES

Topped with capers ,olives and lemon segments 62

SALT AND PEPPER SQUID

Deep fried squid heads and calamari served with spicy grilled pineapple and ginger dressing 65

GRILLED CALAMARI

Patagonian calamari tubes grilled in garlic and lemon butter or spicy cajun style 62

GRILLED OCTOPUS

With pickled cucumber ribbons, avocado and a spicy vinaigrette 79

MOULES MARINIÈRES

Classic french mussels in white wine and butter cream sauce served with toasted baguette 79

FRIED PRAWNS

Wrapped in delicate potato shavings served with a curry salt 74

TIGER PRAWNS

Grilled with chili lemon garlic butter sauce.S.Q

SALADS AND PLATTERS

(V) GREEK SALAD

Feta, olives ,mixed tomatoes tossed with red onions, cucumbersand Greek dressing 75

(V) STICKY PEAR AND GORGONZOLA SALAD

Red wine poached pears ,gorgonzola, avocado, red onion and toasted almonds with olive oil and red wine vinaigrette 89

CHORIZO AND TOMATO SALAD

Warm chorizo and tomato salad served with spring onion and Italian parsley with a warm olive oil and red wine vinaigrette 85

CAESAR SALAD

Cos lettuce, crispy parma ham, soft boiled egg, parmesan shavings, anchovy and croutons 89

(V) MEZZE

A variety platter filled with marinated olives, hummus, babba ganoush, tzatziki, marinated feta and roasted garlic served with Ciabatta bread 89

CHARCUTERIE (CURED MEAT PLATTER)

Coppa, salami, prosciutto and pickles 95

SEAFOOD PLATTER

Line fish, grilled calamari, mussels in creamy wine sauce and tiger prawns on a bed of rice served with our house salad 450

MAINS

FROM THE GRILL (ALL STEAKS FLAME GRILLED AND BASTED WITH OUR IN HOUSE BASTING SAUCE AND SERVED WITH BONE MARROW AND ROASTED SHALLOT.

RUMP 300G - 145

RIBEYE 250G - 140

FILLET 250G - 145

ESPETADA 300G - 150 - (SERVED WITH GARLIC BUTTER SAUCE)
CHOOSE A SAUCE 25

Peri-peri cream tomato sauce

Green peppercorn sauce

Mushroom sauce

PORTUGUESE CHICKEN

Flamed grilled spatchcock baby chicken 120

FILLET RITZ

Fillet medallions grilled then pan fried in a homemade sweet chili reduction topped with avo and prawns 175

PORK RIBS

600G Slow cooked pork ribs flamed grilled
with our in house basting sauce 150

MAINS

GREEK LAMB CHOPS

Pan fried in origanum, garlic and lemon topped with
roasted vine tomatoes 129

LAMB SHANK

Slow braised in red wine and rosemary served on
rustic mash and a lamb jus 160

BRAISED OXTAIL

Slow cooked in a rich white wine and tomato base served on
rustic mash and butternut puree topped with roasted baby carrots
and gremolata 135

LINE FISH OF THE DAY -S.Q PLEASE ASK WAITRON

LINGUINI ALLA VONGOLE

Black squid ink pasta with chili, garlic,
cherry tomatoes and clams 110

PIZZAS

FOCACCIA

Garlic, rosemary, feta and kalamata olives 56

MARGHERITA

Tomato base, mozzarella and basil 80

REGINA

Tomato base, mozzarella, gypsy ham and mushroom 90

BRAISED LAMB

Braised lamb, mozzarella, spinach, caramelized onions,
mushrooms and parmesan shavings 120

SALAMI

Tomato base, mozzarella, salami, olives and mushroom 95

CHICKEN AND CRANBERRY

Tomato base, mozzarella with camembert,
flamed grilled chicken and cranberry sauce 115

SALAMI GORGONZOLA

Tomato base, mozzarella, salami, gorgonzola and avo 120

PANCETTA, AVO and FETA

Tomato base, mozzarella, pancetta, spinach, feta and avo 99

MUSHROOM

Tomato base, mozzarella, mushrooms, rosemary,
garlic and herbs 92

Bubbles:

Boschendal brut 235
Boschendal brut rose 235

Sauvignon blanc :

Diemersdal 145 glass 48
Altydgedacht 140

Chardonnay:

Fat bastard 150 glass 50
Boschendal 1685 170
De Wetshof Limestone hill 185

Chenin Blanc:

Boschendal 118 glass 38
Ken Forrester Petit 115 glass 36
Ken Forrester Old Vine Reserve 210

White blends:

Boschendal Chardonnay Pinot Noir 175
Boschendal Boschen Blanc 115 glass 38
Boschendal blanc de noir 115 glass 38
Boschendal La boquet 115 glass 38
Pierre Jourdan Tranquille 130 glass 43

Rosé:

Boschendal The Rose Garden 110 glass 35
Du Toits Kloof (sweet rose) 105 glass 33

Merlot:

Villiera 155
Diemersdal 175

Cabernet Sauvignon

Guardian Peak Frontier 155
Tokara 175
Villieara 160

Pinotage:

Beyerskloof 150 glass 50
Diemersfontein 180
Diemersdal 190

Shiraz:

Boschendal 1865 185
Graham beck game reserve 165
Joubert-Tradauw Syrah 195

Red blends:

Boschendal Larone (shiraz/mouvadere) 135 glass 47
Boschendal Lanoy (cab/merlot) 135 glass 47
R & R classique 270
La motte millennium 175
Joubert-Tradauw R62 210