



OLIVE
RESTAURANT

SPEISEKARTE



WILLKOMMEN im Olive Persian Restaurant, wo authentische Aromen Persiens auf moderne Eleganz treffen!

Bei uns erwartet Sie eine kulinarische Reise durch die persische Küche, die mit frischen Zutaten und duftenden Gewürzen verzaubert. Lassen Sie sich von unseren traditionellen Gerichten, wie saftigen Kebabs, aromatischen Eintöpfen und einzigartigen Reisvariationen, begeistern.

Ob vegetarische Spezialitäten oder herzhaftes Fleisch, jedes Gericht wird mit Liebe und Leidenschaft zubereitet, um Ihnen den Geschmack Persiens näherzubringen.

Genießen Sie bei uns eine warme und gastfreundliche Atmosphäre – ein Erlebnis für alle Sinne!



APPETIZERS

KASHKE BADEMJAN ^{G,H,11}

Crispy grilled eggplant purée, mixed with a creamy and savory whey sauce, and garnished with fragrant herbs. A rich, hearty delight. 11.90

MIRSA GHAZEMI ^{C,L,4}

Smoky roasted eggplant, refined with garlic, stewed tomatoes, and creamy scrambled eggs. A rustic, full-bodied dip with a subtly sweet and warm note. 10.90

MAST-O-KHIAR ^{G,3}

Creamy natural yogurt, mixed with grated cucumber, fresh mint, and traditional herbs. A refreshing, slightly tangy accompaniment to any dish. 5.90

MAST-O-MUSIR ^{G,3}

Velvety yogurt with wild garlic and aromatic herbs. Harmoniously balanced and intensely flavored. 6.90

TORSHI ⁵

Spicy pickled vegetables in vinegar and a mixture of exotic herbs. 4.90

ZEYTUN PARVARDE ^{G,H,7}

Green olives, marinated in pomegranate syrup with a hint of walnuts. Sweet, savory, and distinctive 7.90

SOUP OF THE DAY

A lovingly prepared soup, freshly created daily from seasonal ingredients. 7.50

OLIVE APPETIZER PLATTER ^{C,G,L,4,11} FOR 2 PEOPLE

A delicious selection of Mast-o-Khiar, Mast-o-Musir, Kashke Bademjan or Mirza Ghasemi, and olives. Ideal for sharing and discovering authentic flavors. 28.90

SALADS



CHICKEN SALAD ^G

Grilled chicken breast on a bed of garden-fresh mixed greens, perfected with our special dressing. 16.50

PRAWN SALAD ^{N,4}

Succulent prawns on fresh green salad, with olives and a unique dressing for intense flavor. 18.90

OLIVE SALAD ^G

Tender strips of grilled lamb fillet on arugula, cherry tomatoes, avocado and pomegranate, flavoured with lime juice and honey. 23.90

SEASONAL SALAD

A mixed salad with tomatoes and cucumbers. Simple, fresh and light. 9.90





BBQ SPECIALTIES

SOLTANI

One skewer of succulent, seasoned minced lamb and a delicious skewer of lamb loin fillet, perfectly grilled and served with stewed tomatoes.

Choice of: fragrant saffron rice, crisp vegetables, fries, or fresh salad. 28.90

DJUJEH SOLTANI ^{G,L}

One skewer of tender minced lamb and one skewer of saffron-marinated chicken breast fillet, perfectly grilled and served with grilled tomatoes.

Choice of: fragrant saffron rice, crisp vegetables, fries, or fresh salad. 24.90

TSCHENJEH SOLTANI

One skewer of savory saffron-infused minced lamb and one skewer of saffron-marinated lamb fillet pieces, complemented by grilled tomatoes.

Choice of: fragrant saffron rice, crisp vegetables, fries, or fresh salad. 29.90

LAMB CHOPS

Six tender lamb chops, marinated in our house blend and perfectly grilled.

Choice of: fragrant saffron rice, crisp vegetables, fries, or fresh salad. 34.90

BARG

Grilled lamb loin fillet skewer, served with grilled tomatoes. A true delight.

Choice of: fragrant saffron rice, crisp vegetables, fries, or fresh salad. 23.90

TSCHENJEH

Grilled, saffron-marinated lamb fillet pieces with grilled tomatoes.

Choice of: fragrant saffron rice, crisp vegetables, fries, or fresh salad. 24.90



DJUJEH ^L

Succulent chicken breast, marinated in saffron and grilled, served with grilled tomatoes.
Choice of: fragrant saffron rice, crisp vegetables, fries, or fresh salad. 18.90

KUBIDEH ^M

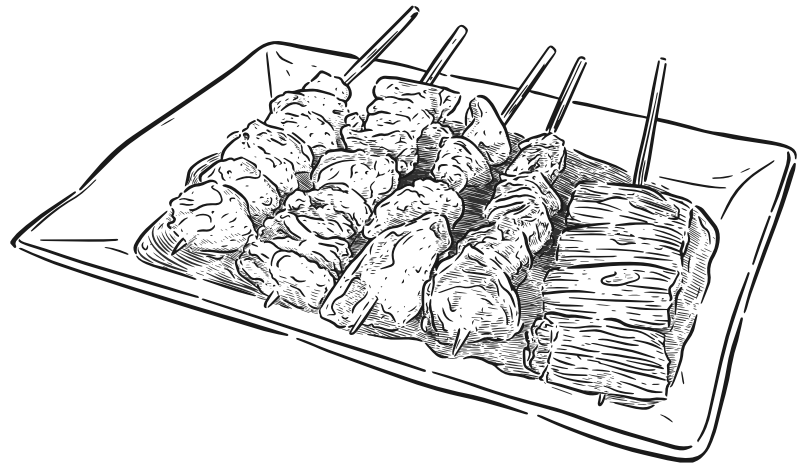
Two skewers of minced lamb, perfected with oriental spices and saffron, served with grilled tomatoes.
Choice of: fragrant saffron rice, crisp vegetables, fries, or fresh salad. 19.90

OLIVE MIX-GRILL-TELLER

A delicious selection of our grilled specialties.
Choice of: fragrant saffron rice, crisp vegetables, fries, or fresh salad. 29.90

OLIVE PLATTER ^{L,M}

Two skewers of minced lamb, one chicken breast fillet, and one lamb loin fillet or lamb fillet pieces, served with two portions of saffron rice. A feast for two. 55.90





FISH

SEA BASS ^D

Fresh sea bass.

Served with your choice of fries, vegetables, fragrant saffron rice, herbed rice, or salad. 22.90

SALMON ^D

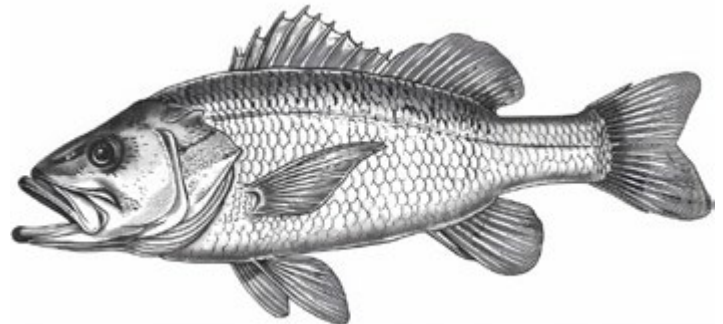
Tender marinated salmon.

Served with your choice of fries, vegetables, saffron rice, herbed rice, or salad. 21.90

OLIVE FISCHTELLER ^D

A selection of fresh salmon, sea bass, and king prawns.

Served with your choice of saffron rice, vegetables, fries, or salad. 27.90





STEW

QHORME SABZI

Tender lamb in an aromatic herb stew with beans and dried limes, served with fragrant saffron rice. A Persian classic. 15.90

QHEYME

Tender lamb with yellow lentils and dried limes in a light tomato sauce, served with saffron rice. Hearty and comforting. 15.90

QHEYME BADEMJAN

Slow-cooked lamb with eggplant, yellow lentils, and dried limes in a light tomato sauce, served with saffron rice. 17.90

BAMIE

A hearty Persian dish featuring tender lamb and okra, simmered in an aromatic tomato sauce with fragrant spices. Served with saffron rice, it offers a delicious blend of tender textures and intense flavors 18.90

ZERESHK POLO ^H

An enticing dish with tender grilled chicken or braised chicken leg, served on saffron rice with tart barberries and a delicious sauce—a perfect harmony of savory and fruity flavors. 18.90

LAMB SHANK (Friday to Sunday)

Tender, slow-braised lamb shank, served with herbed rice and broad beans. 25.90

MEDITERRANEAN PASTA



PENNE WITH SALMON ^D 16.90

CURRY PENNE 15.90

PENNE ARABIATA ^A 14.90

SPAGHETTI WITH PRAWN ^H 18.90

SPAGHETTI AGLIO E OLIO ^A 13.90

CHICKEN PAN ^H 15.90

CHICKEN SCHNITZEL ^{A,G} 18.90

Served with your choice of: fries / salad / vegetables



VEGETARIAN



OLIVE VEGI

Vegetable pan with special marinade. Served with your choice of saffron rice or fries. 15.90

MIRZA VEGI ^{C,G}

Grilled eggplant puréed with garlic, stewed tomatoes, and eggs.
Served with a side of saffron rice 15.90

GEMÜSE A LA CHEF

Braised seasonal vegetables with a light tomato sauce.
Served with a side of saffron rice. 17.90



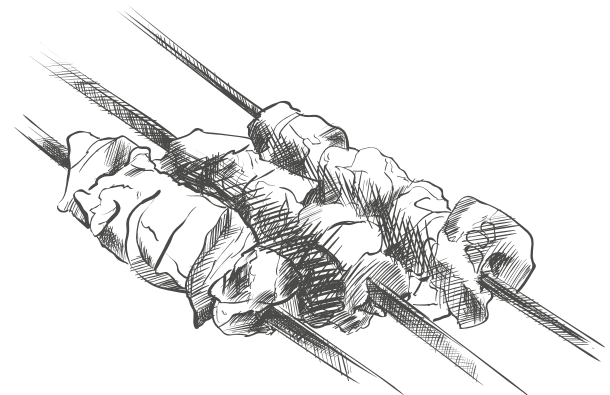


EXTRAS / SIDES / SAUCES

FRIES	5.90	RICE	4.90
GRILLED TOMATO	1.90	BUTTER ^G	0.50
BARBERRIES	4.90	BREAD ^A	1.90
GRILLED PEPPERS	1.00	MIX OLIVES	3.90
PAN-FRIED VEGETABLES	6.90	PEPPER SAUCE	3.50
MUSHROOM SAUCE ^G	3.90	CHILI SAUCE	3.50

EXTRA SKEWERS

KUBIDEH ^M	6.90
DJUJEH ^H	9.90
BARG	15.90
TSCHENJEH	16.90
LAMB CHOPS	25.90



DESSERTS



SAFFRON ICE CREAM ^{G,L}

Luxurious ice cream with warm, aromatic saffron, refined with crunchy pistachios and creamy whipped cream swirls. A true Persian delight. 7.90

FALUDE

An exotic Persian dessert: delicate, frozen rice noodles, enhanced with fragrant rosewater and a hint of sugar syrup. Refreshing and unique. 7.90

MIX FALUDE & SAFRAN EIS ^{G,L}

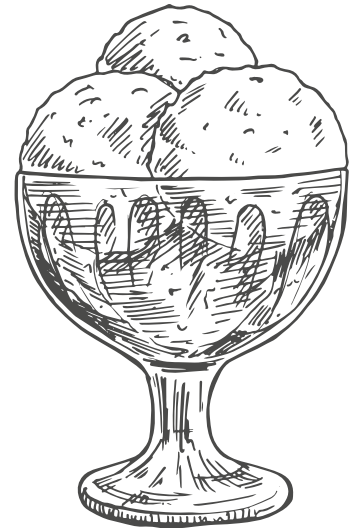
The best of both worlds: the refreshing lightness of Faludeh and the creamy deliciousness of Saffron Ice Cream. A wonderful combination of textures and aromas. 8.90

TIRAMISU ^{C,G,A}

Delicate, coffee-soaked ladyfingers with airy mascarpone cream and fine cocoa. An irresistible treat that melts in your mouth. 7.90

HIMBEERKUCHEN ^{C,G,A}

A true delight for lovers of fruity cakes. 6.50





SOFT DRINKS

FACHINGER STILL WATER

0.25l 3.00 0.75l 7.50

FACHINGER MEDIUM WATER

0.25l 3.00 0.75l 7.50

COLA ^{1,2,4}

0.20l 3.00

FANTA ^{1,2,4}

0.20l 3.00

SPRITE ^{1,2,4}

0.20l 3.00

COLA ZERO ^{1,2,4,9}

0.20l 3.00

DUGH ^G

0.33l 3.90

Yogurt drink with mint

APPLE JUICE SPRITZER ^{3,4}

0.33l 4.90

HEISSE GETRÄNKE

TEA

3.50

Mint, Black, Chamomile, Green

SAFRAN TEA

5.00

COFFEE

3.20

ESPRESSO

2.20

CAPPUCCINO ^G

3.50

COFFEE WITH MILK ^G

3.80



ALCOHOLIC BEVERAGES

BEER

PILSNER	0.33l	3.90
NON-ALCOHOLIC PILSNER	0.33l	3.90
ALT	0.33l	3.90
WHEAT BEER	0.50l	5.00
NON-ALCOHOLIC WHEAT BEER	0.50l	5.00

WINE

WHITE WINE

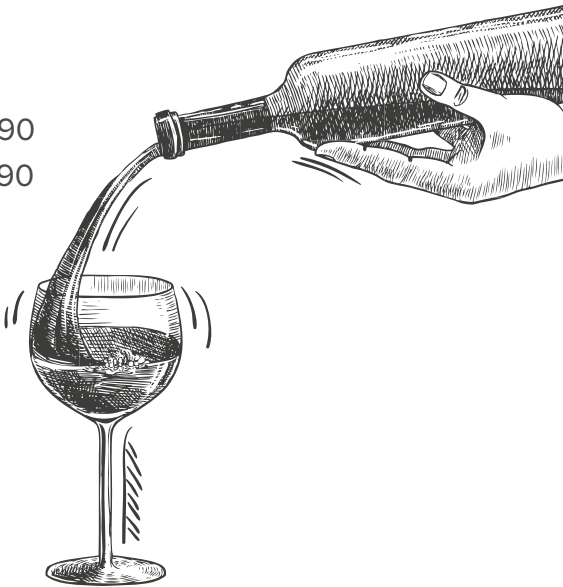
House wine	0.2l	6.90		
Grauburgunder	0.2l	7.50	0.7l	29.90
Lugana	0.2l	7.90	0.7l	34.90

RED WINE

House wine	0.2l	6.90		
Shiraz	0.2l	7.50	0.7l	29.90
Primitivo	0.2l	7.90	0.7l	34.90

ROSÉ

House wine	0.20l	6.90
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APERITIFS

HUGO	7.00
APEROL SPRITZER	8.50
WHITE WINE SPRITZER	8.00
POMEGRANATE SPRITZ	8.50

LONG DRINKS

GIN & TONIC	8,90
CYRUS SAFFRON GIN & TONIC	10,90
CYRUS PREMIUM ARAK	0.2cl 4,90
JÄGERMEISTER	0.2cl 3,50
WHISKY GLENFIDDICH	0.2cl 6.90



Dear Guests,

Please be aware that all types of food and allergens are processed in our kitchen. Despite our best efforts, the transfer of traces of these substances cannot be ruled out. If you have any questions about undeclared ingredients, please speak to our service staff or the counter staff. We are always happy to answer any questions you may have.

Allergens:

A. contains cereals containing gluten B. contains crustaceans C. contains egg D. contains fish
E. contains peanuts F. contains soy G. contains milk H. contains tree nuts I. contains celery
J. contains mustard K. contains sesame L. contains sulfur dioxide/sulfites
M. contains lupin N. contains mollusks

Additives:

1. with coloring 2. with preservative 3. with antioxidant 4. with flavor enhancer 5. sulfured
6. blackened 7. waxed 8. with phosphate 9. with sweeteners
10. contains a source of phenylalanine 11. with sugars and sweeteners 12. with sugar substitutes

All prices are in Euros and include VAT.