



The Olive Tree

RISTORANTE ITALIANO



MENU

ANTIPASTI



Antipasti for Two

90 000

Parma ham, mortadella, salami, mozzarella, ricotta, gorgonzola, capers, marinated olives, marinated roasted peppers with fresh bread & bruschetta.

Prosciutto e Melone

50 000

Sliced fresh melon and prosciutto slices.

Arancini al Ragu

45 000

Deep-fried risotto balls fried to the perfect crispiness with a ragu filling.

Arancini ai Funghi (V)

45 000

Deep-fried risotto balls fried to the perfect crispiness with a mushroom, and mozzarella filling.

Bruschetta al Pomodoro (V)

12 000

Crisp toasted garlic bread, topped with marinated tomato and drizzled with olive oil.



INSALATE

Our salads are also available for table sharing

Insalata Casa Solada (V)

28 000

A mixture of fresh lettuce leaves, rocket, herbs, olives, nuts, and Italian salami with a parmesan dressing.

Insalata Panzanella (V)

24 000

Classic fresh, summery bread and tomato salad.

Insalata Caprese (V)

32 000

Sliced fresh mozzarella, tomatoes, and sweet basil, seasoned with salt, and olive oil.

Insalata Caesar di Pollo

33 000

Grilled chicken breast served with a mix of romaine and iceberg lettuce with crispy bacon and a Caesar dressing.

Insalata Greca (V)

28 000

Traditional Greek salad with tomato, cucumber, calamata olives, green pepper, feta, and sliced onion.



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MENU

PRIMI PIATTI

Pasta, rice & soup dishes are served with bruschetta.

Minestrone (V)

30 000

Loaded with fresh vegetables, beans, and pasta in a tomato broth, topped with parmesan and fresh parsley.

Pasta e Fagioli

32 000

Traditional pasta & bean soup, flavored with pancetta and parmesan.

Zuppa Di Pomodoro Arrosto (V)

28 000

Whole roasted tomato sautés with garlic and basil.

Ravioli Ricotta e Spinaci (V)

35 000

Homemade ravioli served with a burnt butter lemon & herb sauce.

Tortellini al Ragù

37 000

Homemade tortellini served in a homemade Napoletana sauce.

Pasta

Your choice of homemade linguini, fettuccini, gnocchi, spaghetti, or penne pasta served with one of the below sauces.

Napoletana homemade slow-cooked tomato sauce with fresh basil. (V)

35 000

Gorgonzola cream gorgonzola cheese sauce with roast garlic & fresh basil. (V)

55 000

Vesuvio our homemade napoletana sauce tossed with fresh basil & mozzarella. (V)

50 000

Arrabbiata tomato, garlic, and dried red chili peppers cooked in olive oil. (V)

50 000

Ragù ground beef & pork in red wine and tomato with fresh herbs and garlic.

55 000

Funghi sautés mushroom with lemon, garlic, fresh herbs, and capers. (V)

48 000

Carbonara crispy cured pork, in a creamy whisked egg and pecorino sauce.

49 000

AL FORNO

Lasagna

50 000

Made in the traditional style with a slow-cooked meat ragù layered with pasta sheets and a selection of cheeses.

Cannelloni Ricotta e Spinaci (V)

50 000

Gratinated with a parmesan and bechamel crust.

Parmigiana di Melanzane (V)

38 000

Fried aubergine baked with homemade tomato sauce, mozzarella & parmesan.


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MENU



SECONDI PIATTI

Meat, chicken, fish & seafood dishes served with fresh vegetables and ONE choice of, creamy polenta, Napolitana linguine, Italian mashed potato or herbed potato wedges. 

Bistecca alla Pizzaiola

65 000

Beef steak with tomato, garlic, fresh oregano, and basil.

Ossobuco

65 000

Sliced beef shanks braised with vegetables & white wine, garnished with gremolata.

Bracirole di Manzo alla Napoletana

60 000

Beef fillet rolled with prosciutto & mozzarella in a tomato, onion & garlic sauce.

Pollo alla Cacciatora

55 000

Braised chicken thighs & legs gently cooked in capsicum, olive, and tomato sauce.

Pollo alle Erbe Italiane

59 000

Roasted chicken with Italian herbs & olive oil.

Pesce alla Puttanesca

61 000

Tilapia simmered in a rustic Italian tomato sauce.

Salmone al Burro Toscano

155 000

Salmon fillet seared to perfection in a fresh tomato, spinach, and basil cream sauce with parmesan.

Frutti di Mare

60 000

Skewers with calamari, prawns, and line fish marinated in lemon, fennel and herbs & grilled.

Spezzatino di Coniglio Toscano

64 000

Rabbit stew is done with pancetta & rosemary.

RISSOTTO

Risotto al Gorgonzola

60 000

Al dente risotto cooked with a creamed gorgonzola sauce.

Risotto al Ragu

58 000

Al dente risotto enriched with a slow braised pork and beef mince in a red wine sauce.

Risotto Gamberi

65 000

Al dente risotto served with fresh succulent prawns, lemon & thyme.



MENU

UGANDAN CUISINE



Served with a choice of TWO items from the following choices: Matooke, white rice, fried plantain, potato wedges, white posho, Kalo, vegetable of the day, vegetable rice or chapatti.

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| Uga Roasted Pork Ribs | 60 000 |
| Tender braised pork ribs with vegetables and pineapple and finished in the oven. | |
| Chicken Stew | 48 000 |
| Local chicken is prepared in a tomato sauce and vegetables. | |
| Beef Stew | 58 000 |
| Beef stew prepared in a tomato sauce and vegetables. | |
| Goat Stew | 63 000 |
| Goat stew prepared in a tomato sauce and vegetables. | |



DOLCE

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|---|---------------|
| Budino Di Riso | 32 000 |
| A creamy and healthy risotto pudding enhanced with vanilla flavor and cinnamon. | |
| Tiramisu | 38 000 |
| Coffee-flavored Italian dessert, layered with boudoir biscuits and whipped mascarpone cheese. | |
| Cheese Platter | 55 000 |
| Selection of cheese served with fruit preserves & crackers. | |
| Budino ai Cioccolato | 35 000 |
| A classic Italian chocolate pudding best served with an espresso to savor those rich flavors. | |
| Semifreddo Miele Bruciato | 35 000 |
| Burnt honey frozen Italian dessert accompanied with seasonal berries & fruits. | |
| Freshly Cut Seasonal Fruit Platter | 35 000 |
| Selection of seasonal fruit. | |



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WINE MENU

CHAMPAGNE

Moët & Chandon Imperial Brut *FRANCE* **900 000**
Golden straw yellow with green highlights. The vibrant intensity of green apple and citrus fruit. The freshness of mineral nuances and white flowers.

Veuve Clicquot Yellow Label Brut *FRANCE* **1100 000**
The champagne presents a fine balance between fruity aromas and more subtle toasty notes. Initial flavours of white fruits and raisins develop into notes of brioche and vanilla.

PROSECCO

Zonin 1821 Prosecco Brut *ITALY* **300 000**
A pleasantly intense aroma, very fruity, aromatic with hints of wisteria flowers and Renetta apple. A fresh taste and great harmony with a slight hint of sweet almond.

MÉTHODE CAP CLASSIQUE

Pongrácz Brut *SOUTH-AFRICA* **255 000**
Crisp green apple notes and the nuttiness of freshly baked bread are prevalent on the nose. On the palate, delicate yeasty tones, layered with toast and ripe fruit.



WHITE WINES

CHENIN BLANC

Kumala Chenin Blanc *SOUTH-AFRICA* **150 000**
The wine offers a refreshing green apple acidity, combined with a touch of viscosity and an explosion of pineapples. The creamy back palate supports the acidity.

Nederburg Chenin Blanc *SOUTH-AFRICA* **110 000**
A well-balanced wine with delicate layers of stone fruit and citrus undertones. The wine ends in a fresh finish with a note of lime.

Zonnebloem Blanc de Blanc *SOUTH-AFRICA* **125 000**
It is clear with hints of green and a sweet aroma of tropical passion fruit and guava. This is a medium-bodied blend with a revitalizing, fresh acidity, and a lot of fruity flavors.



WINE MENU

CHARDONNAY


Hill & Dale Chardonnay *SOUTH-AFRICA* **195 000**
Creamy zing repeats on the palate with fresh lemon and honeycomb dominating. Good mid-palate weight with a succulent and lengthy aftertaste.

Nederburg Chardonnay *SOUTH-AFRICA* **140 000**
Nectarine, quince, pear, and citrus. Like a mouthful of juicy, tangy fruit salad with a light drizzle of honey adding richness.

Zonin 1821 Chardonnay *ITALY* **160 000**
Intense, all-embracing, and exceedingly fresh, this is a balanced wine with pleasant fruity scents on the finish.

Zonnebloem Chardonnay *SOUTH-AFRICA* **150 000**
This blend reveals itself with a clear color and slight green-yellow tints. On the nose are the sweet aroma of apple, tropical fruit, citrus, and herbs.

SAUVIGNON BLANC



Hill & Dale Sauvignon Blanc *SOUTH-AFRICA* **195 000**
The initially-vibrant minerality and crisp acidity are enveloped by sweet, fruity flavors of gooseberry, melon, and ripe apricot. Uncomplicated and quaffable but with a subtle complexity hinting at a serious side.

Nederburg Sauvignon Blanc *SOUTH-AFRICA* **110 000**
A refreshing, well-balanced wine with intense citrus flavors and a lingering finish.

WHITE WINE & ROSE BY GLASS

Hill & Dale Sauvignon Blanc *SOUTH-AFRICA* **65 000**
The initially-vibrant minerality and crisp acidity are enveloped by sweet, fruity flavors of gooseberry, melon, and ripe apricot. Uncomplicated and quaffable but with a subtle complexity hinting at a serious side.

Nederburg Rose *SOUTH-AFRICA* **40 000**
Presents itself in a beautiful, strawberry pink color and exudes heavenly aromas of cherries, strawberries, dried herbs, and fragrant cotton candy.



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WINE MENU




RED WINES

CABERNET SAUVIGNON

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- Flagstone Cabernet Sauvignon** *SOUTH-AFRICA* **140 000**
A lovely classic with a rich ruby red color. The nose is complex with the sweet aroma of dark red fruit, mocha, mint, and cigar box. Sweet and spicy undertones give this medium-bodied blend great depth.
- Nederburg Cabernet Sauvignon** *SOUTH-AFRICA* **160 000**
A medium-bodied wine with ripe dark fruit and delicate oak spice flavors, soft tannins, and a lingering, youthful aftertaste.
- Zonin Cabernet Venezia** *ITALY* **150 000**
A beautiful, luminous ruby-red colour that anticipates the fragrant and enchanting aroma of ripe red fruit and freshly cut flowers.
- Zonnebloem Cabernet Sauvignon** *SOUTH-AFRICA* **190 000**
A full-bodied wine, bursting with cherry flavors and spice. Seamless integration of spice, cloves, and plum flavors, creating a long lingering finish on the palate.

MERLOT

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- Hill & Dale Merlot** *SOUTH-AFRICA* **210 000**
Clean and refreshing, with aromas of sweet red cherries and ripe mulberries, the wine exhibits an enviable purity of fruit, uninhibited by the presence of oakling.
- Nederburg Merlot** *SOUTH-AFRICA* **165 000**
Flavors of black cherry and juicy plums, with a velvety texture and a hint of spice on the finish.
- Zonnebloem Merlot** *SOUTH-AFRICA* **180 000**
Upfront plum and youngberry with sweet bell pepper and vanilla. Still primary and youthful, and will benefit from a year or two in the cellar to add an extra layer of complexity.

RED WINE BY GLASS

- Nederburg Baronne** *SOUTH-AFRICA* **47 000**
Juicy and plush in the mouth with blueberry, notes of cassis, a twist of pepper and cinnamon. Rich and textured.
- Zonin Montepulciano** *ITALY* **48 000**
Shows a warm ruby red in the glass and emanates its typical bouquet with vinous nuances. The aromas are dominated by red berries and cherries.
- Four Cousins Sweet Red** *SOUTH-AFRICA* **32 000**
A fragrant, ruby-red wine with flavors of ripe plums, strawberries, and exotic spice.



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WINE MENU

PINOTAGE

Durbanville Hills Pinotage *SOUTH-AFRICA*

200 000

A medium-bodied wine with a sweet sensation on the palate laced with hints of red cherries and vanilla. A well-balanced wine with an elegant tannin structure.

Nederburg Pinotage *SOUTH-AFRICA*

165 000

Cinnamon spice and ample lively black and red berry fruit compote in a tasty, succulent package. Poised and energetic with a good frame and balance

Zonnebloem Pinotage *SOUTH-AFRICA*

200 000

Packing ample fruit intensity with juicy plum, violets, blueberry, and mint chocolate. Already offering moreish appeal and harmony on the plush, velvety palate.

RED BLENDS

Nederburg Baronne *SOUTH-AFRICA*

140 000

Juicy and plush in the mouth with blueberry, notes of cassis, a twist of pepper and cinnamon. Rich and textured.

Zonin Castello Chianti *ITALY*

350 000

Its aroma is broad and dynamic, with its alcohol expanding the notes of red berries. The palate is imperial at the offset, followed by a satisfying mouthfeel.

Zonin Montepulciano d'Abruzzo *ITALY*

145 000

Shows a warm ruby red in the glass and emanates its typical bouquet with vinous nuances. The aromas are dominated by red berries and cherries.

Zonin Valpolicella *ITALY*

225 000

At the end persist fine notes of spice and red fruits. A wide and extremely complex aroma, with vinous notes and well-defined almond nuances on a background of small red fruits.

SHIRAZ

Nederburg Shiraz *SOUTH-AFRICA*

170 000

Packed with plum, black cherry, and a touch of leather. Dried herbs and fynbos follow through to a velvety mouthfeel with a modest tannin grip.

Durbanville Hills Shiraz *SOUTH-AFRICA*

200 000

Medium-bodied, soft, and elegant with silky tannins and upfront sweet dark fruit on the palate.

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BEVERAGE MENU

SOFT DRINK

Coke	5 000
Coke Zero	7 000
Fanta Orange	5 000
Lemonade	5 000
Mirinda Fruity	5 000
Mirinda Orange	5 000
Mirinda Pineapple	5 000
Mountain Dew	5 000
Pepsi Cola	5 000
Soda Water	5 000
Sprite	5 000
Stoney	5 000
Tonic Water	5 000
Red Bull	15 000

TEA

African Tea	15 000
Ceylon Tea	8 000
Flavored Tea	10 000

SPECIALITY COFFEE

Cafe Amaretto	35 000
Irish Coffee	20 000
Kahlua Coffee	20 000

ICED COFFEE

Hazelnut Iced Coffee	18 000
Caramel Mocha Frappe	18 000

DOM PEDRO

Frangelico Dom Pedro	30 000
Kahlua Dom Pedro	25 000

MINERAL WATER

Still Water 500ml	5 000
Sparkling Water 500ml	8 000
Pellegrino Water 750ml	80 000

FRESH JUICE

Cocktail Juice	13 000
Mango Juice	13 000
Orange Juice	30 000
Pineapple Juice	13 000
Watermelon Juice	13 000

MILKSHAKE

Chocolate	20 000
Strawberry	20 000
Vanilla	20 000

COFFEE

Americano	10 000
Single Cappuccino	10 000
Double Cappuccino	12 000
Cafe Corretto Solo	15 000
Cafe Corretto Doppio	20 000
Caramel Cafe Latte	14 000
Espresso Con Panna	12 000
Espresso Single	8 000
Espresso Double	10 000
Hazelnut Cafe Mocha	12 000
Hot Chocolate	17 000
Macchiato Single	10 000
Macchiato Double	12 000

BEVERAGE MENU

BEERS / CIDERS

Bell Lager	500ml	12 000
Club Pilsner	500ml	12 000
Castle Light	330ml	18 000
Guinness Lager	330ml	12 000
Guinness Smooth	330ml	12 000
Heineken	330ml	20 000
Nile Special	500ml	12 000
Tusker Lager	500ml	12 000
Tusker Lite	330ml	12 000
Tusker Malt	330ml	12 000
Tusker Cider	330ml	14 000
Smirnoff Black Ice	330ml	12 000
Smirnoff Red Ice	330ml	12 000

PORTS & SHERRY

Cockburn's Port	70 000
Sandeman Founders Port	60 000
Harvey's Cream Sherry	24 000

BRANDY

Klipdrift	10 000
Richelieu	10 000
KWV 3 Years	14 000
KWV 5 Years	16 000

GIN

Beefeater	6 000
Beefeater Pink	7 000
Gordons Dry Gin	8 000
Gordons Pink	8 000
Tanqueray	12 000
Uganda Waragi	4 000
Uganda Waragi Coconut	4 000
Uganda Waragi Pineapple	4 000

RUM

Bacardi Black	10 000
Bacardi White	10 000
Capt. Morgan Dark	12 000
Capt. Morgan Spiced	12 000
Malibu	8 000

APERITIFS

Campari Bitters	15 000
Sambuca Extra	16 000
Pernod Richard	15 000
Ouzo	10 000

DIGESTIVES

Carpene Grappa Bianca	16 000
Carpene Grappa Riserva	16 000
Candolini Grappa Bianca	16 000
Galliano L'Autentico	18 000

VERMOUTH

Cinzano Extra Dry	5 000
Cinzano Bianco	5 000
Cinzano Rosso	5 000
Martini Bianco	9 000
Martini Rosso	9 000

COGNAC

Courvoisier VS	28 000
Hennessy VS	44 000
Hennessy VSOP	45 000
Remy Martin VSOP	45 000

LIQUEURS

Amarula	8 000
Bailey's Cream	10 000
Cointreau	20 000
Crème De Cassis	12 000
Disaronno Amaretto	19 000
Drambuie	18 000
Frangelico	12 000
Grand Marnier	30 000
Jagermeister	15 000
Kahlua	8 000
Limoncello	20 000
Sambuca Di Amore	12 000
Tia Maria	17 000

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BEVERAGE MENU

VODKA

Absolut Mango	8 000
Absolut Raspberry	8 000
Absolut Ruby Red	8 000
Absolut Vanilla	8 000
Absolut Vodka	7 000
Skyy Citrus	7 000
Skyy Passion	7 000
Skyy Raspberry	7 000
Smirnoff Red	7 000

MALT WHISKY

Aberlour 12 Years	23 000
Glenfiddich 12 Years	25 000
Glenlivet 12 Years	30 000

COCKTAILS

Bourbon Amaretto Sour	32 000
Bourbon, Amaretto, Lemon	
Limoncello Bourbon	40 000
Limoncello, Bourbon, Bitters, Lemon Juice	
Long Island Ice Tea	40 000
White Rum, Tequila, Gin, Vodka, Cointreau, Coke	
Manhattan	26 000
Cinzano Rosso, Jim Beam, Bitters	
Grand Margarita	45 000
Tequila, Grand Marnier, Simple Syrup	
Mojito	27 000
White Rum, Lemon, Mint	
Negroni	40 000
Cinzano Rosso, Gin, Campari	
Pina Colada	40 000
Bicardi, Coconut, Pineapple Juice	
Texan Hurricane	35 000
Malibu, Vodka, Gin, Cointreau, Orange Juice, Pineapple Juice	
Harvey Wallbanger	30 000
Galliano, Vodka, Orange Juice	

TEQUILA

Olmecca Blanco	10 000
Olmecca Gold	15 000
Olmecca Choco	10 000

BOURBON WHISKY

Jim Beam	12 000
Jack Daniels Honey	16 000
Jack Daniels No7	16 000
Southern Comfort Sweet	14 000

IRISH WHISKY

Jameson	9 000
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SCOTISH WHISKY

Ballantines	8 000
Chivas Regal 12 Years	14 000
Chivas Regal 18 Years	32 000
Famous Grouse	11 000
J&B	8 000
JW Black	15 000
JW Blue	100 000
JW Double Black	20 000
JW Gold	42 000
JW Green	36 000
JW Red	8 000
JW White Walker	16 000

MOCKTAILS

Mojito	17 000
Pina Colada	14 000
Watermelon Margarita	9 000
Strawberry Daquiri	25 000

SHOOTERS

Alabama Slammer	25 000
Apocalypse Now	17 000
B-52	35 000
Jagerbomb	22 000
Nutty Irishman	20 000