



Phone: 021-3-324160

info@olgasproject.com

www.olgaproject.com

Antipasti - Starter

101 Bruschetta:

Toasted bread with tomato salad on top (14.000 K)

102 Panzerotti:

Fried pizza dough with tomato sauce and mozzarella cheese (12.000 K)

Crostoni:

103 Toasted bread with mozzarella and sausage (18.000 K)

104 Tasted bread with mozzarella, ham and mushroom (18.000 K)

105 Toasted bread with mozzarella, eggplant, green pepper and zucchini (18.000 K)

106 Toasted bread with mozzarella, fresh tomatoes, olives and oregano (18.000 K)

Salads

601 Contadina

Lettuce, tomato, onion, cucumber, green peppers, carrot, olive, maize (34.000 K)

602 Tonno

Lettuce, tomatoes, onions, carrots, maize, tuna, basil (34.000 K)

603 Eggs

Lettuce, tomatoes, onions, carrots, maize, boiled eggs (34.000 K)

604 Fresca

Beans, tomatoes, onions, olives, oregano, boiled eggs (34.000 K)

605 Pollo

Lettuce, tomatoes, onion, green pepper, chicken (39.000 K)

Extra Olive Oil (9.000 K)

Pizza Sandwich

Delicious pizza buns cooked in the wood fire oven and filled with...

701 Pork Sausage, lettuce, onions and fresh tomatoes (28.000 K)

702 Italian Omelette, lettuce, onions and fresh tomatoes (23.000 K)

703 Chicken Breast, lettuce, onions and fresh tomatoes (37.000 K)

704 Mozzarella Cheese, eggplant, green pepper and zucchini (23.000 K)

705 Mozzarella Cheese and Italian Salame (34.000 K)

706 Mozzarella Cheese and Parma Ham (37.000 K)



Phone: 021-3-324160

info@olgasproject.com

www.olgaproject.com

Pizza

Pizza is probably the most globally recognizable food today. Originally a food for the poor it has now become a dish for everyone. The most famous pizza of all is the, "Pizza Margherita" and for this one we have a precise date. In 1889 King Umberto I and the Queen Margherita went, as usual, for the summer period to their residence in Capodimonte, Naples. The sovereigns heard about this dish called pizza, so they asked to try it. The most famous pizzaiolo of Naples, don Raffaele Esposito, was called to prepare it for them. He prepared two traditional ones and a third one created especially for them in their honour. On this third pizza he put tomatoes, mozzarella and basil reproducing the colours of the Italian flag. Queen Margherita especially liked this pizza and don Raffaele launched it the next day in his pizzeria. The new pizza was then called, "Margherita."

A good pizza is actually a very simple and healthy dish. Fresh and Quality ingredients are essential and a wood fire oven is indispensable. Today the word "Pizza" is abused all over the world but at Olga's you'll test a real Pizza made following the original Napolitan receipt. Please, enjoy!

501 Margherita:

Tomato, mozzarella, basil (33.000K)

502 Salsiccia

Tomato, mozzarella, sausage (36.000K)

503 Prosciutto

Tomato, mozzarella, ham (36.000K)

504 Funghi

Tomato, mozzarella, mushroom (36.000K)

505 Nkuku

Tomato, mozzarella, chicken, mushrooms, olives, green pepper, onion (45.000K)

506 Tonno e cipolla

Tomato, mozzarella, tuna, onion (44.000K)

507 4 Stagioni

Tomato, mozzarella, ham, sausage, mushrooms, green pepper (42.000K)

508 Capricciosa

Tomato, mozzarella, sausage, ham, olives, mushrooms, green pepper (44.000K)

509 Pugliese

Tomato, mozzarella, sausage, onion, olives, parmesan (44.000K)

510 Marinara

Tomato, garlic oil, oregano (28.000K)

511 Piada

Pizza dough, olive oil, rosemary (28.000K)

512 Regina

Tomato, mozzarella, ham, mushrooms (39.000K)

513 Calzone

Folded-over pizza with tomatoes, mozzarella, ham, mushrooms (39.000K)

514 Verdure

Tomato, mozzarella, eggplant, green pepper, potatoes, zucchini (39.000K)

515 Saracena

Mozzarella, fresh tomatoes, olives, oregano (36.000K)

516 Lucana

Tomato, mozzarella, sausage, onion, mushrooms (41.000K)

517 Eleonora

Tomato, mozzarella, ham, eggplant (36.000K)

518 Patatosa

Mozzarella, green pepper, ham, potatoes (39.000K)

519 Diavola

Tomatoes, mozzarella, sausage, chilli (36.000K)

520 Italian Salame

Tomatoes, mozzarella, Italian Salame (43.000K)

521 Parma Ham

Tomatoes, mozzarella, Parma Ham (48.000K)

Feel free to order the pizza with the ingredients you mostly like!

Extra toppings:

Ham, Sausage, Mushrooms, Green Pepper, Olives, Eggplant, Zucchini,

Potatoes, Fresh tomatoes, Onion (4.000 K)

Mozzarella, Tuna, Parmesan, Chicken (8.000 K)

Italian Salame (13.000 K) Parma Ham (18.000 K)



Phone: 021-3-324160

info@olgasproject.com

www.olgaproject.com

Main course

Pasta is the essence of Italian cooking. Few simple ingredients (flour, eggs, water and a pinch of salt) are blended together to become a dish that's extraordinary and delicious. Pasta is the pride of every Italian kitchen and the pride of Olga's, too. Olga's homemade pastas have different shapes for a reason. Different shapes are better suited to hold different kinds of sauces. All the Olga's Sauces are homemade using local fresh ingredients.

We daily bake bread that you'll use for the SCARPETTA. Scarpetta is an Italian expression that means "little shoe" or the "shape that bread takes" when used to soak up a dish. Scarpetta represents the pure pleasure of savouring a meal down to its very last taste. Buon appetito!

201 Tagliatelle al pesto:

Homemade tagliatelle with pesto sauce (35.000 K)

202 Tagliatelle al ragù:

Homemade tagliatelle with bolognese sauce (39.000 K)

203 Tagliatelle panna e funghi

Homemade tagliatelle with cream and mushroom sauce (44.000 K)

204 Tagliatelle al pomodoro:

Homemade tagliatelle with tomato sauce and parmesan cheese (28.000 K)

205 Farfalle al pesto:

Homemade pasta with pesto sauce (35.000 K)

206 Farfalle al ragù vegetariano:

Homemade pasta with vegetarian ragù sauce (39.000 K)

207 Farfalle alla contadina:

Homemade pasta with sausage, mushroom and tomato sauce (40.000 K)

208 Farfalle Tonno e Olive:

Homemade pasta with tuna, olives and tomato sauce (44.000 K)

209 Lasagne:

Soufflé of homemade pasta with bolognese sauce, parmesan and besciamella sauce (45.000 K)

210 Lasagne vegeteriane:

Soufflé of homemade pasta with vegetarian ragù sauce, parmesan and besciamella sauce (45.000 K)

211 Ravioli di carne:

Meat ravioli with tomato sauce or butter and sage sauce (39.000 K)

212 Ravioli di zucca:

Pumpkin ravioli with tomato sauce or butter and sage sauce (39.000 K)

213 Spaghetti alla carbonara:

Spaghetti with bacon and eggs sauce (44.000 K)

214 Spaghetti alla amatriciana:

Spaghetti with tomato sauce, bacon, onion and parmesan (44.000 K)

215 Spaghetti alle zucchini:

Spaghetti with fresh tomatoes, onion, olive oil and zucchini (44.000 K)

216 Penne alla Peperoni

Penne with fresh tomatoes, mince, green pepper, carrots and fresh chilly (45.000 K)



Phone: 021-3-324160

info@olgasproject.com

www.olgasproject.com

217 Penne all'arrabbiata:

Penne in a very hot tomato sauce (33.000 K)

218 Penne alla boscaiola:

Penne with mushrooms, bacon and fresh cream sauce (44.000 K)

219 Parmigiana:

Soufflé of eggplant, mozzarella, parmesan and tomato sauce (39.000 K)

220 Salsicce e patate:

Pork sausage and potatoes baked in the wood fire oven (39.000 K)

221 Scaloppine ai funghi:

Fried Beef steak with mushroom sauce (44.000 K)

222 Cotoletta:

Coated chicken breast served with salad and roasted potatoes (39.000 K)

223 Pollo:

Grilled chicken served with salad and roasted potatoes (39.000 K)

224 Pollo alla cacciatora:

Chicken cooked with fresh tomatoes and red wine served with salad (44.000 K)

Dessert

301 Tiramisu

Make me up! Traditional biscuit, cream and coffee dessert (18.000 K)

302 Gelato

In Italy, ice cream is known as GELATO. It was in the year of 1565 that Bernardo Buontalenti was hired by the Medici family's Royal Court in order to organize banquets in Florence that were the ultimate in luxury and elegance.

It is said that for one such event he introduced a frozen dessert, the real Italian homemade ice cream.

Different homemade flavors available (5.000 K small – 10.000 K big)

303 Cono gelato

Ice cream cone (8.000 K)

304 Affogato al caffè'

Plain ice cream with espresso coffee (18.000 K)

305 Crepes al cioccolato

Crepes with chocolate cream served with vanilla ice cream (17.000 K)

306 Salame di cioccolato

Chocolate and cookies cake (17.000 K)

307 Budino

Italian chocolate pudding (12.000 K)

308 Tortino di carote con gelato di vaniglia

A soft carrots cake served with vanilla ice cream (17.000 K)



Phone: 021-3-324160

info@olgasproject.com

www.olgasproject.com

Breakfast

401 English breakfast

Scramble eggs, sausage or bacon and baked beans (30.000 K)

402 Continental Breakfast

Bread, butter and jam (18.000 K)

403 Muffins

Chocolate, vanilla or carrot muffins (7.000 K)

404 Crepes al cioccolato

Crepes with chocolate cream served with vanilla ice cream (17.000 K)

405 Crepes alla marmellata

Crepes with jam served with vanilla ice cream (17.000 K)

406 Latte e cereali

Milk and cornflakes (17.000 K)

Cappuccino (10.000 K) **Espresso** (7.000 K) **Caffe'macchiato** (7.000 K)

Latte macchiato : hot milk dirtied by an espresso (10.000 K)

American coffee (5.000 K) **Tea** (5.000 K)

Frappe': vanilla or chocolate milk shake (10.000 K)

Glass of juice (5.000 K) **Glass of milk** (5.000 K)

Beverage

Drinks

Coke, Light Coke, Fanta, Sprite (4.000 K)

7UP, Pepsi Light (5.000 K)

Soda Water, Tonic Water (4.500 K)

Energy Drink Fire Bird (10.000 K)

Savana Dry, Savana Light (13.000 K)

Mineral Water (3.000 K)

Beers

Mosi (9.000 K)

Castle (9.000 K)

Windhoek (9.000 K)

Peroni (11.000 K)

Heineken (11.000 K)

Corkage

Bottle of wine (15.000 K each)

Beer (4.000 K each)

Wines

South African Tall Horse **Chardonnay** (70.000 K)

South African Tall Horse **Merlot** (70.000 K)

South African Tall Horse **Shiraz** (70.000 K)

Glass of Tall Horse Chardonnay, Merlot or Shiraz (15.000 K)

Italian **Chianti** Le Goccioline (120.000 K)

Italian **Merlot** Attimi di Piave (100.000 K)

Italian **Sangiovese** Fazi Battaglia (110.000 K)

Italian **Verdicchio** Fazi Battaglia (120.000 K)

Italian **Chardonnay** Terre di Chieti (90.000 K)

Overmeer Red Wine by glass (8.000 K)

Overmeer Dry White Wine by Glass (8.000 K)

Spirits

Red Label (10.000 K)

Vodka (7.000 K)

Grappa (10.000 K)

Amarula (7.000 K)

Jin (7.000 K)

Ron (7.000 K)