

Summer sumptuousness

A taste of the Mediterranean summer at Olive Café & Bar

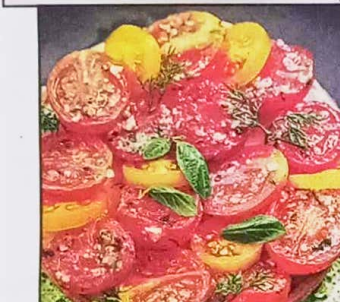
Perched on the sixth floor in the heart of Calcutta, Olive Café & Bar brings a breezy Mediterranean spirit to the city with its limited-edition

summer menu. Designed around seasonal produce, vibrant flavours, and relaxed dining, the offering captures the essence of long lunches and easy evenings. From inventive small plates to

comforting mains and tropical desserts, each dish reflects a thoughtful balance of freshness and indulgence, making it an inviting escape from the city's heat. t2 digs in.



Savory Asparagus Cheesecake: A creative take on a classic, this dish blends creamy cheesecake with the earthy flavour of asparagus and fresh herbs. The Parmesan crust provides a crisp base that contrasts beautifully with the soft filling, resulting in a delicate yet satisfying bite.



Chevre & Cherry Tomato Tart: A buttery tart shell holds a rich filling of goat's cheese and caramelised onions, balanced by the natural sweetness of cherry tomatoes. The combination delivers a harmonious blend of creamy, tangy, and sweet notes.



Thai Pomelo Salad: Bright and zesty, this salad features pomelo with herbs, shallots, and a chilli lime dressing. Roasted peanuts add texture, while the sweet and spicy notes keep it lively and refreshing.



Mango & Gooseberry Salad: A celebration of seasonal produce, this salad combines mixed greens with goat's cheese, mango, and Indian gooseberry. The raw mango dressing and five-seed granola add tang, crunch, and complexity to every bite.



Butternut Squash Salad: Roasted butternut squash brings warmth and sweetness, paired with peppery arugula, feta cheese, and toasted nuts. The result is a balanced dish that feels both hearty and fresh.



Bangkok Curry Bowl: A comforting Thai-style curry with water chestnuts, bamboo shoots, baby corn, pak choy, and tofu. Simmered on a coconut base and served with sticky rice, it offers a gentle heat and a soothing depth of flavour.



Spicy Mushroom Fried Rice: This dish combines wild mushrooms with crispy kale, tossed in an Asian chilli sauce. The flavours are bold yet balanced, with an earthy richness complemented by a hint of spice.



Crab Ravioli: House-made pasta filled with crabmeat is served in a light bisque. The dish is subtle yet flavourful, allowing the sweetness of the crab to shine through.



Mango Tres Leches: This soft sponge cake soaked in three kinds of milk is elevated with fresh mangoes. It is light, moist, and perfectly suited for a summer finish. You won't stop at just one bite.



Kunafa: A rich dessert that pairs creamy pistachio and tahini with crisp Kataifi pastry. Served with vanilla ice cream, it delivers a contrast of textures and a deeply satisfying sweetness.

Zeba Akhtar Ali

Pictures courtesy: Olive Cafe & Bar

The golden mango affair: An Eloise seasonal experience

At the height of summer, when mangoes reach their most luscious and fragrant form, Eloise presents a menu that captures their essence in its purest and most indulgent expressions. This limited seasonal showcase is a harmonious blend of craftsmanship and flavour, where each dish is thoughtfully designed to celebrate the fruit's natural sweetness, gentle acidity, and tropical elegance. From refreshing sips to refined plates and delicious desserts, every creation invites you to savour mango in a new light.



Eloise Mango Crème: A symphony of textures, this signature beverage blends sun-ripened mangoes into a silky purée, folded gently with chilled fresh cream. Each sip is luxuriously smooth, offering a delicate balance between the fruit's natural brightness and the richness of cream.



Mango & Feta Tartine: A beautiful open-faced creation, featuring crisp toasted sourdough layered with airy whipped feta. The creamy saltiness of the cheese is perfectly offset by slices of ripe, juicy mango, creating a delightful contrast of flavours and textures — crunchy, creamy, sweet, and savoury in every bite.



Shrimp, Avocado & Mango Salad: This salad pairs tender cooked shrimp with buttery avocado and sweet mango. Finished with a delicate vinaigrette, it delivers layers of flavour — from the subtle brininess of the seafood to the creamy and fruity undertones that follow.



Grilled Prawns with Mango, Chilli & Coriander: Succulent prawns are charred, then infused with the lively flavours of mango, fresh chilli, and fragrant coriander. The result is a dish that is vibrant and aromatic, with a subtle heat that enhances the sweetness of the fruit and the natural richness of the prawns.



Grilled Cottage Cheese with Mango Butter Glaze: Thick cuts of cottage cheese are expertly grilled to achieve a delicate char, enhancing their natural flavour. Coated in a glossy mango butter glaze, the dish offers a delightful interplay of smoky, sweet, and creamy notes, making it both comforting and refined.



Eloise Mango Royale: A truly indulgent finale, this dessert features layers of soft vanilla sponge, airy whipped cream, and luscious mango crème. Fresh mango pieces add bursts of natural sweetness, while the layered composition creates a luxurious, melt-in-the-mouth experience worthy of its royal name.

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Pictures courtesy: Eloise