WOOD FIRED PIZZA

(Calzone on selected pizzas - Extra R5)

	(Large / Medium)
Focaccia (V) Herbs & olive oil OR garlic & rosemary	40
Mozzarella Focaccia (V)	56
Margherita (V) Napoletana & mozzarella	66/53
Vegi Vegi (V) Brinjals, artichokes, broccoli, butternut, baby marrow, roasted red pepper, onion, basil pesto, sunflower seeds & pine nuts	94/77
Bellissimo (V) Artichokes, olives, haloumi, tomato, basil pesto & topped with rocket *(Add bacon - R18)*	108/87
Gne Gne Gne (V) Creamy gorgonzola, caramelised onion, butternut, pine nuts & honey	89/72
Very Vegan (V) (No mozzarella) Brinjals, artichokes, broccoli, butternut, baby marrow, onion, roasted red pepper, sunflower seeds & pine nuts	87/68
Paradiso Country ham & pineapple	87/68
Pizza Roma Country ham & mushrooms	94/76
Pizza Parma Mushroom & Prosciutto Crudo	122/96
Pizza Salami Salami, avo* & chilli	102/86
Fusione Haloumi, chorizo, roasted red pepper & spring onion	89/72
Quattro Stagioni Mushrooms, artichokes, ham & olives	108/87

	(Large / Medium)
Ragù Mafioso Bolognese, chilli, onion, roasted red pepper & green pepper	89/72
Pazzo Bacon, chorizo, ham & onion	112/87
Pollo Grilled chicken, sweet chilli sauce, roasted red pepper, avo*, onion & coriander	109/89
Don Vito Grilled chicken, Peppadews® & avo*	108/84
Italiano (V) N Fresh mozzarella, avo* & basil	100/80
Leo Leone Bacon, chorizo, mushrooms, green pepper, onion & chilli	108/84
La Med Bacon, spinach, feta & avo*	104/82
The Mariachi BBQ pulled beef, red onion, jalapeño, feta, guacamole & char-grilled corn	114/90
Tutti Frutti Di Mare Calamari, calamari heads, prawn meat, mussels, garlic, parsley & topped with whole prawn(s)	168/125
Porchetta N Smoky pulled pork belly, Peppadews® & red onion	114/90
Peasant Margherita with 2 toppings *(Limited to 1st two categories of extra toppings)*	98/78
Doppio Half of any two pizzas *(Extra R26 for Pizza Parma OR Seafood)*	110

Gluten Free Base Medium Extra **22** / Gluten Free Base Large Extra **28** / Carb Friendly Base Medium Extra **25** / Carb Friendly Base Large Extra **32**

EXTRA TOPPINGS

Banana, Basil, Brinjals, Broccoli, Butternut, Caramelised onion, Coriander, Green pepper, Pineapple, Spring onion, Tomato, Onion **10** / Anchovies, Artichokes, Avo*, Bacon, Capers, Chicken, Feta, Gorgonzola, Ham, Mushrooms, Olives, Peppadews®, Parmesan shavings, Roast red pepper, Rocket, Sundried tomatoes **18** / Chorizo, Haloumi, Salami **20** / Calamari, Prosciutto Crudo, Prawns **34**

{ N = NEW (V) = VEGETARIAN * = SEASONAL }

Caffé and Tea

Decaffeinated coffee + R3 Decaffeinated coffee

Add cream + R3 Add cream

Soy milk + R6 Soy milk

Speciality Blends Served in a French press. Ask your waitron for available selection	27
Cappuccino Vero Smaller & stronger, Italian style	23
Cappuccino	26
Doppio Cappuccino Larger with a double shot of espresso	30
Caffé Latte *(Add a shot of Vanilla OR Hazelnut OR Almond syrup- R7)*	26
Caffé Mocha	32
White Chocolate Mocha	34
Americano	23
Espresso	18
Espresso Doppio	21
Espresso Macchiato	20

Filter Coffee + Refill	21
Red Cappuccino	27/32
Tea Rooibos / Five Roses	18
Speciality Tea Ask your waiter for available selection	26
Fresh Ginger, Lemon & Mint Tea	17
Twinings® Herbal Teas	20
Spiced Chai	32
Hot Chocolate	28
Matcha Latte	34
Turmeric Latte	30
Spiced Rooibos Latte	34

Freezos and Shakes

Coffee Freezo The original	40
Chocolate/ White chocolate	40
Fruit Freezo	40
Frulato Fresh fruit blended with yoghurt OR ice cream	40
Classic Shakes Chocolate OR Strawberry OR Vanilla	35
Iced Coffee Shake	42

Chillers

Fruit Juice Selection	28
Appletiser *Grapetiser*	27
Sodas	23
Rock Shandy	32
Cordials & Mixer	28
Iced Tea	25
Mineral Water 500ml 750ml	 23 39
Organic Cordial Spritzers 500ml 1 litre	 56 90

Organic cordials with sparkling mineral water:
Pomegranate with Fresh Apple OR Raspberry & Rose OR Lemongrass & Ginger

DZ Gourmet Shakes

Shakes are made with our artisanal house-churned Gelato

Mixed Berry Meringue With vanilla gelato, berry compote, cream, strawberries & berry meringues	66
Mocha Mallow With vanilla gelato, espresso, chocolate sauce, cream & charred marshmallow	68
Nutella™ Double Chocolate With chocolate gelato, Nutella™, cream, roasted hazelnuts & chocolate flake	78

** The small print. In the kitchens of Doppio Zero, seeds & nuts are present & used in the production of foods. Prices include VAT. Service charge not included. Avo* is subject to seasonal availability. All items subject to availability. Variations may lead to delays. All extras & substitutions may incur an extra charge. Not responsible for food asked well done. Regret no cheques accepted. Prices may change without prior notice.*

DOPPIO ZERO

SUMMER 2017

DOPPIO ZERO MENU

DOPPIO ZERO

FRESH PLATE

Assemble your own fresh plate from the selection below

CHOOSE YOUR FEATURE (Single / Double)

Chicken Thigh Skewer 44/82
Grilled lemon & herb OR peri peri with hummus yoghurt

Chicken Breast 40/72
Grilled OR crumbed, choice of satay OR mushroom sauce

Stir Fry Chicken 38/66
Ginger soy julienne pepper stir fry

Marinated Haloumi Skewers (V) N 40/74
In chimichurri with tzatziki

Rump Tagliata 200g N 94
Grilled sliced rump, chimichurri

Falafel (4pc) (V) 30
With coriander mint yoghurt

Salmon & Sweet Potato Fish Cakes (3pc OR 5pc) 54/89
With a ginger, garlic, chilli & soya dressing

Quiche 40
Ask your waiter for availability

CHOOSE YOUR SIDE (V)

Asian Slaw 26
Cabbage, cucumber, carrot, Asian dressing & sesame seeds

Caprese 44
Fresh mozzarella, tomato, basil pesto, avo* & red onion

Baby Marrow Linguine 30
With bok choy, spinach, peas & broccoli

Sweet Potato Salad 34
With a mustard dressing, pumpkin seeds & feta

Caesar Salad N 28
Cos, anchovy dressing, parmesan shavings & croutons

Cauliflower Mash 28

Black Rice Salad N 33
Edamame beans, radish, coriander, toasted sesame seeds & sticky soy dressing

Cucumber & Red Pepper Salad N 22
With flaked almonds, radishes, onion seeds & ginger chilli dressing

Bean & Avo* Salad 33
Beans, roasted corn, cherry tomatoes, avo*, red onion, coriander & chipotle dressing

Beetroot, Broccoli & Goats Cheese Salad N 34
With lemon vinaigrette & gremolata

Handhelds

Prego Pollo 84
Char-grilled chicken breasts, lettuce, tomato, peri peri mayo on Turkish with hand cut chips

Chicken Pita N 70
Sticky soy chicken strips, mixed peppers, red onion, & tzatziki in a pita with a garden salad

Avo* & Haloumi (V) 86
Sourdough topped with herbed cream cheese, tomato, avo*, roasted vegetables, grilled haloumi & rocket
(Add bacon - R18)

Open Smoked Salmon & Avo* 89
Health bread with smashed avo*, smoked salmon, cucumber ribbons & pickled red onion

Grilled Steak Sarmie N 88
Open steak sarmie on ciabatta, Peppadew® pesto, shaved chilli steak, tomato, grilled red onion & rocket

Hot Pressed: N
Toasted ciabatta sandwich with hand cut chips:
- Pork belly, caramelised onions, mustard & Emmental 98
- Balsamic tomato, basil, goat's cheese & mozzarella 68
- Rustic chicken mayo with basil pesto 80

Green Wrap (V) N 68
Roasted baby marrow, marinated feta, smashed avo*, rocket pesto, cucumber, crispy chickpeas & rocket

Mexican Chicken Wrap 78
Shredded chicken breast, chipotle dressing, tomato & bean salsa, guacamole, cheddar cheese, kale & lettuce

(Available wraps - Plain OR Wholewheat OR Gluten free extra R18)

Salads & Bowls

Haloumi & Roast Veg Salad (V) 86
Marinated grilled brinjals, baby marrow, artichokes, fennel, butternut, roast peppers, fried haloumi & greens

Thai Chicken Salad 85/108 (half/full)
Grilled chicken breast strips in sweet chilli sauce, mixed greens, cherry tomatoes, cucumber, Peppadews®, onion, avo*, coriander & cashew nuts

Chicken Caesar Salad 86
Cos lettuce, chicken breast, bacon bits & shaved parmesan tossed in a creamy anchovy dressing with ciabatta crostini

Smoked Salmon Salad 116
Cucumber & carrot julienne, orange, baby spinach, rocket, avo*, fennel & smoked salmon tossed in a lemon vinaigrette

Rubbed Rump Salad N 98
Grilled garlic & chilli rump, crispy feta, char-grilled red onion, beetroot, balsamic cherry tomatoes, rocket, mixed leaves & cabbage

Vitamin Salad (V) 79
Baby spinach, kale, cucumber, balsamic cherry tomatoes, radish, carrot, broccoli, strawberries, feta, pickled red onion & mixed seeds

Soul Bowl N 78
Thai green coconut curry chicken with quinoa & bulgur wheat, broccoli, edamame beans, spring onion, bok choy, toasted cashew nuts & coriander

Salmon Poké Bowl N 96
Ginger chilli cured Norwegian salmon with black rice, avo*, julienne cucumber & carrot, pickled ginger & edamame beans

Buddha Bowl (V) N 58
Bulgur wheat & quinoa mix with basil pesto, falafel, kale, red pepper salsa, crispy chickpeas, feta & hummus yoghurt

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MAINS

Roast Pork Belly N 148
5-spice roasted pork belly with mashed potato, green beans, braised cabbage & cider sauce

Salmon Teriyaki N 215
Grilled salmon in teriyaki dressing on a warm salad of black rice & baby marrow linguine

Pollo Involtini 150
Bacon-wrapped chicken breast filled with spinach, feta & sundried tomato in a white wine red pepper sauce with a choice of sides

Rump al Funghi 200g N 130
With cauliflower mash, green beans, roasted cherry tomatoes & sticky roasted mushrooms

Pesce in Tempura 98
Hake fillet in a light beer batter, petit pois à la Francais, hand cut chips & tartar sauce

Beef Short Rib 160
Braised short rib, basted in a sticky Asian sauce with hand cut chips, feta, roasted pumpkin & crispy onions

Steak, Chips & Bone Marrow 200g 120
Rump with roasted bone marrow, hand cut chips, green beans & garlic butter

Pollo di San Paolo 136
Grilled chicken breasts, fried haloumi & Cajun Roquefort sauce with a choice of sides

T-Bone Fiorentina 500g N 198
Salt & pepper rubbed T-Bone with mustard rosemary butter & hand cut chips

Calamari 168
Grilled with lemon & herbs with a choice of sides
(Add Cajun cream - R12)

Chicken Curry 110
Chicken breast, mushrooms & peppers in a Thai red curry sauce with coconut jasmine rice

Filleto alla Griglia 250g N 215
On crushed new potatoes, buttered leeks & bacon blue cheese sauce

Goodness Bowl (V) N 85
Quinoa & bulgur wheat, Thai green coconut curry sauce, baby marrow linguine, grilled red pepper & cherry tomatoes, roasted sweet potato & pumpkin

GRILLED

With coarse salt, cracked black pepper & olive oil served with hand cut chips & seasonal veg

Lamb Chops 360g 185
With rosemary & lemon

Rump 200/350g 130/180
With roast garlic butter

Fillet 250g 210
With roast garlic butter

SAUCES 30

Mushroom / Roquefort Cajun cream
Green peppercorn / White wine red pepper cream
Jalapeño cheese / Bacon blue cheese

SIDES

Onion rings 16
Parmesan mash 24
Spinach (sautéed OR creamed) 24
Jasmine rice 22
Garden salad 24
Hand cut chips 22
Roast veg 28
Cauliflower mash 28
Doppio side salad 30

BURGERS

With a choice of sides: hand cut chips, Asian slaw OR garden salad. Any burger may be substituted with a chicken fillet.

The Original 88
Doppio house-ground beef burger, tomato, rocket, grilled onions & smoky tomato relish

The Doppio Burger 108
The original with mature cheddar & streaky bacon

The Lamb Burger 110
Moroccan spiced lamb burger with coriander mint yoghurt, rocket, roasted red peppers & grilled red onions

The Hoola Chicken Burger N 82
Soy glazed grilled chicken breast, grilled pineapple, Kewpie™ mayo, slaw, grilled red onion, rocket & fresh tomato

The Falafel Burger (V) 88
With loaded hummus, tomato & cucumber salsa, smashed avo*, grilled onions & rocket

The Mexican N 98
Doppio house-ground beef burger with cheddar cheese, smashed avo*, jalapeño salsa, marinated feta, grilled onions, tomato & rocket

The Naked Hippie 99
A pumpkin rostini with a flattened Doppio house-ground beef patty, cheddar cheese, tomato, guacamole, grilled onions & rocket topped with a jalapeño & cheese Hippie sauce (no bun)

PASTA

Choice of Spaghetti OR Fettuccine OR Penne (Wheat-free Pasta, 20 min delay, Extra R14)

Aglio e Olio Alla Greca (V) 82
Grilled haloumi, olive oil, garlic, cherry tomatoes, chopped basil & parmesan shavings
(Add chicken - R20)

Spaghetti Bacciano 89
Bacon, chilli, balsamic cherry tomatoes & spring onion in a creamy sundried tomato pesto & parmesan sauce

Pasta Loco 94
Grilled chicken thighs in a creamy gorgonzola sauce with roasted butternut & crispy bacon

Fettuccine Salmone 116
Fettuccine with smoked salmon, garlic, red onion & peas in a creamy Doppio Napoli sauce

Spaghetti Frutti di Mare 128
(House Speciality)
Spaghetti with prawns, mussels, calamari tubes & heads, garlic, parsley, tomato & white wine

Calamari & Chorizo 112
Pan-seared calamari & chorizo tossed in a piquant Napoletana sauce with fresh basil & a splash of cream

Pasta Verde (V) N 74
Olive oil, garlic & chilli, rocket pesto, pine nuts & goats cheese

Fettuccine alla Cozze N 98
Fettuccine tossed with white wine steamed mussels, fennel, Napoletana & lemon gremolata

Lasagne 94
Beef ragù, béchamel sauce, Napoletana, mozzarella & parmesan with a garden salad

Pollo al Forno 105
Grilled chicken, garlic, sundried tomato, mushrooms, basil, onions, penne, béchamel sauce & parmesan bake
(Vegetarian alternative available)

Pasta Gamberi N 105
Peppadew® pesto, mascarpone & prawn meat in a creamy sauce with Cajun pangrattato

The Classics:
Pasta of your choice with
Alfredo 89 / **Bolognese** 80 / **Napoletana** (V) 68 / **Arrabiata** (V) 70

Tapas

TACOS: N
Served in a soft shell taco:
- **Fish** - Beer batter hake, Asian slaw & salsa al fresco
- **Chicken** - Sweet chilli, rocket pesto & pineapple salsa
- **Pulled pork** – Apricot glaze & apple salsa

22 EACH

Goat's Cheese Bruschetta (V) N 50
With roasted grapes, strawberries & balsamic reduction

Mushroom Fritti (V) 52
Crumbed brown mushrooms with aïoli

Baked Marinated Feta (V) N 52
In phyllo pastry with fig jam

Crispy New Potatoes (V) N 34
With rosemary, garlic & chilli flakes with chive mascarpone crème fraîche

Spicy Lamb Koftas 59
With tzatziki

Salmon & Sweet Potato Fish Cakes 54
With a ginger chilli Asian dressing

Grilled Calamari 78
With herbed lemon butter OR Cajun cream

Doppio Wings: N 62
- Peri peri with blue cheese yoghurt
- Sweet chilli wings with Cajun pangrattato & feta yoghurt

G Ribs 82
Pork ribs with a spicy ginger & apricot glaze

Fried Haloumi (V) 47
With tzatziki

Chicken Livers 49
Pan-seared with peri peri Napoletana & cream

Pan-Fried Chorizo N 48
In a white wine red pepper sauce

Platters & Boards

Chef's Board 295
Doppio wings, G Ribs, lamb koftas, pan-fried chorizo, roasted bone marrow, crisp crushed new potatoes & onion rings

Veg Board (V) 220
Goats cheese bruschetta, fried haloumi, mushroom fritti, marinated grilled veg, Caprese skewers, crispy new potatoes & onion rings

Mezze 245
Calamari 2 ways, chicken livers peri peri, lamb koftas, fried haloumi, dressed olives & tzatziki