

# THE ORIGINAL YARD



**HOME OF:  
THE DOGS BOLLOCKS  
PIZZA WAREHOUSE  
MUCKY MARYS  
BITCH'S TITS  
YARD BAR**

EST. TWENTY ELEVEN

Bookings for four or more people (Whatsapp only)  
083 440 7843

WWW.YARDCO.CO.ZA



WIFI NAME: Iloveyourbollocks  
WIFI PASSWORD: Justthetip

RATE, REVIEW, & FOLLOW US ON ALL THE SOCIALS!

V - Veggiterible  
V+ - Vegan  
🌶️ Spicy

Dishes may contain traces of nuts, soya, wheat, and gluten

A 10% tip may be added to tables of 6 or more,  
15% added to tables of 10 or more

# DRINKS

## ON TAP

Dogs Bollocks Lager (Devils Peak) - R60  
 Diesel & Dust Blonde Ale - R70  
 Castle Lite - R60  
 Black Label - R60  
 Bitch's Tits Apple Cider (Alpha) - R60

## WINE LIST (R55/R190)

*ALL OUR WINE FROM WATERKLOOF WINE ESTATE*

False Bay Rosé  
 False Bay Chenin Blanc  
 False Bay Chardonnay  
 False Bay Sauv B.  
 False Bay Pinotage  
 False Bay Syrah  
 Peacock Merlot (R55/R250)  
 Peacock Cab Sauv (R55/250)

## BOTTLES

Stella Artois - R55  
 Heineken-Free (non-alcoholic) - R50  
 Savanna Dry - R65  
 Belgravia tonic (non-alcoholic) - R65

## CORDIALS

Lime - R10  
 Kola tonic - R10  
 Passion Fruit - R10  
 Grenadine - R10

## SPIRITS

### Brandy

Klipdrift - R35  
 Buffelsfontein - R30  
 KWV 10yr - R45

### Vodka

Smirnoff - R35  
 Skyy vodka - R40  
 Red Square - R30

### Rum

Malibu - R30  
 Spiced Gold - R35  
 Caribbean Twist - R30  
 Bacardi Silver - R35  
 Deadman's finger - R35

### Gin

Tanquery - R50  
 Gordons - R35  
 Belgravia - R35

### Whiskey

Jameson - R50  
 Bains - R50  
 J&B - R35

### SHOTS!

Tequila Reposado (Gold) - R45  
 Jagermeister - R45  
 Apple Sours - R20  
 Amarula over ice - R25  
 JagerBomb - 2 for R100  
 Blowjob - R35

## SOFT DRINKS

- Coke - R30
- Coze Zero - R30
- Sprite - R30
- Still/Sparkling (500ml) - R30
- Still water 1.5L - R60
- Sparkling Water 1L - R55
- Lemonade - R27
- Tonic (Indian or pink) - R27
- Ginger Ale - R27
- Bitter Lemon - R27
- Rock Shandy - R45
- Steelworks - R48
- Homemade Iced Tea - R27 (Plain/Lemon)
- Fitch & Leeds Energy Drink - R30

## HOT DRINKS

- Americano (S/L)
- Espresso (S/L)
- Cortado
- Flat White (S/L)
- Cappucino (S/L)
- Latte
- Oat Milk - R6
- Ceylon Tea - R20
- Rooibos Tea - R20
- Hot Chocolate - R45
- Mocha Latte - R45

## FREEZOS



- Mango Freezo - R45
- Passionfruit Freezo - R45
- Mixed Berry Freezo - R45
- Strawberry Freezo - R45



## SWEET THINGS

### MILKSHAKES

- Vanilla - R50
- Chocolate - R50
- Strawberry - R50
- Espresso - R55
- Mocha - R65
- Peanut Butter Vanilla - R60
- Peanut Butter Chocolate - R60
- Banana Vanilla - R60
- Bannana Chocolate - R60
- Banana Strawberry - R60
- Vanilla Brownie - R65
- Chocolate Brownie - R65
- Strawberry Brownie - R65



### DESSERTS

- Scoops of ice-cream - R20
- Brownie - R40
- Brownie & ice-cream  
(Vanilla/Choc/Strawberry) - R50
- Affogatto - R40
- Dom Pedro  
(Whiskey/Kuhlua/Amarula) - R65
- Malva & Ice-cream - R55

# COCKTAILS



## BLOODY MARY

Feeling a little rough after last night? We've got you covered. A spicy tomato cocktail with vodka and a celery stick. R80

## MOJITO

Rum muddled with fresh lime and mint, topped with soda water.

Classic - R80

Passion Fruit Mojito - R70

## LONG-ISLAND ICED TEA


Because why not! This bad boy has gin, Rum, Vodka, Triple Sec, and Tequila. Choose between Coke, Coke-Zero, or Cranberry. R80

## MARGERITA

Your choice of sour, sweet, or slutty and frozen or shaken.

Classic - R80

Strawberry - R80

Spicy - R80 

## OLD FASHIONED

Made with a double shot of Bains. A classic! R75

## COSMOPOLITAN

Classic - R75

Pine apple - R75

## PINA COLADA

Frozen pineapple, coconut cream, and Dead Man's Fingers rum all blended together. How refreshing. R75

## MRS. CHAPMAN'S PEAK

Climb a mountain, take a nap, come for a drink. Caribbean twist rum, Malibu, OJ, pineapple juice, mixed berries, and a dash of bitters. R80

## THE BIG FIVE

Carribean twist rum and Malibu, lemon juice, basil, and pineapple juice. (No animals are harmed in the making) R70

## SANDY BAY SUNSET

Beauty is in the eye of the cocktail holder. Gin, strawberry, lime wedges, and ginger ale. R75

## CAMPS BAY COOLER

Not as pretentious as Camps Bay, but just as fun. Belgravia gin, basil, lemon juice, syrup, and thyme. R60

## CAPETOWN SIDECAR

Buffelsfontein Brandy, triple sec, simple syrup, and lemon juice. R65

## DAQURI

Strawberry, Mango, Passionfruit. Choose your flavour! R78



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## MOJITO

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Passion Fruit Mojito - R70

## LONG-ISLAND

Because why not! This bad boy has gin, Rum, Vodka, Triple Sec, and Tequila. Choose between Coke or Coke-Zero R80

## MARGERITA

Your choice of sour, sweet, or slutty and frozen or shaken. Classic - R80  
Strawberry - R80  
Spicy - R80  
Mango-rita -R85

## THE BIG FIVE

Caribbean twist rum and Malibu, lemon juice, basil, and pineapple juice. (No animals are harmed in the making) R70

## SKINNY BITCH

Not your average bitch, Belgravia gin infused with fresh cucumber and a cucumber simple syrup topped off with some soda water. R65

## SANDY BAY SUNSET

Beauty is in the eye of the cocktail holder. Gin, strawberry, lime wedges, and ginger ale. R75

## OLD FASHIONED

Made with a double shot of Bains. A classic! R75

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Classic - R75  
Pine apple - R75

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Strawberry, Mango, Passionfruit. Choose your flavour! R78

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# BREAKFAST



9am - 4pm

## ENGLISH BREAKFAST

Two thick slices of bread, a fried egg, two slices of bacon, grilled tomato, fried mushrooms, baked beans, and a pork banger. **R80**

## French Toast stack

Classic French Toast with fried banana and maple syrup. (V)  
**R65**

Add bacon - **+R35**

## B.L.T sandwich



An all American classic!  
Sourdough layered with Bacon, Lettuce, Tomato, and mayo.  
Substitute bacon for mushrooms  
(V) **R65**

Add Avo - **R35**

## BREAKFAST BURRITO

Scrambled eggs with cheddar cheese and hashbrowns all wrapped up in a toasted tortilla served with a homemade salsa (V) **R65**

Add Avo - **R35**

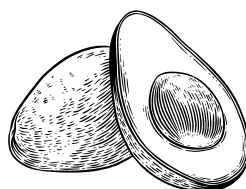
## Benedict-ish



Two slices of Sourdough with smoked ham and two poached eggs. Topped with homemade hollandaise sauce, rocket, and spring onion.  
**R65**

Substitute ham for mushrooms (V)

## Shakshuka



Two poached eggs in a sauce of tomatoes, peppers, onions, and garlic. Served with fresh flatbread made in our wood-fire oven. **R80**

## BACON 'N EGG

Sourdough topped with wild rocket, streaky bacon, two poached eggs, and pickled salsa. **R60**

## SANTORINI

Sourdough toast, spring onion and chives cottage cheese, sliced avo, fresh tomato, chopped kalamata olives, and arugula. Drizzled with olive oil. **R55**



# LUNCH

9am - 4pm



## chicken prego baguette

Shredded chicken with a Prego sauce inspired

by the Piri-Piri cafe in Maputo.

Served in a baguette. **R65**

## NEW YORKER BAGUETTE

Crumbed chicken with New Yorker Italian sauce, topped with Nachos cheese sauce, and mozzarella cheese.

Served in a toasted Baguette. **R75**

## PUPPY'S NUTS

The less intimidating version of our famous 'Dogs Bollocks' burgers. Go look at the board for the sauce and patty options. **R66 -plain.**

## Korean wrap

A wrap with crumbed chicken, lettuce, tomato, onion, Korean bbq sauce, and sesame seeds.

**R70**

Add Avo - **R35**

## *Croque-monsieur*

Classic French sandwich: Ham, cheese, mustard, cheesy bechamel sauce. Grilled to perfection. **R65**

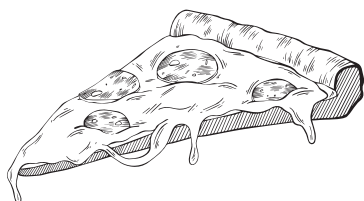
Croque Madam - **R75**

## Philly Cheesesteak

French Baguette, chopped prime steak, nachos cheese sauce, grated cheddar cheese, and sweet fried onions. **R120**

## Pizza Lunch Special

6inch (15cm) California pizza for half the price. Check the pizza menu for our suggested toppings. Available 11am-5pm



## Cubano

Baguette with roasted pork, smoked ham, cheese, thinly sliced pickles, and mustard. **R100**



# Starters & Sides

7



## garlic & herb bread

Mixed herbs and crushed garlic drizzled with olive oil. R55 (V+)

## cheesy garlic bread

Grated cheddar, mozzarella and crushed garlic. R60 (V)

## mozzarella balls

Deep fried mozzarella and peppadew balls (3) served with salsa and sour cream. R60 (V)

## beef or vegan empadilla

Deep fried empanada filled with mexican chilli or black beans and cheddar cheese. Served with sour cream and salsa. R50

## chicken livers

Mozambiquan inspired chicken liver. Served with freshly baked bread. R70

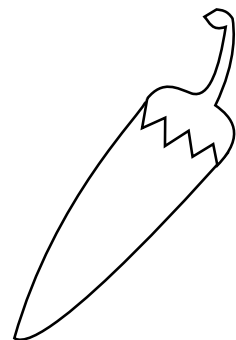
## the ultimate nachos

Baked tortilla chips, Shredded lettuce, jalapenos, Mexican Chili (or black beans (V)). Served with sour cream and a homemade salsa! R115

Add Guacomole +R35

## jalapeno poppers

jalapenos filled with cheddar, mozzarella, and feta. Fried to perfection and served with sriracha mayo. R80






# WINGS & things

9am - 9:30pm

## BUFFALO CHICKEN WINGS

Sweet, sticky, & smokey BBQ wings

Smack my ass and call me sally HOT wings 

South Korean Asian wings      Six wings & dip - R85

Piri Piri Mozambique Prego      Eight wings & dip - R105

Twelve wings & dip - R150

Choose a dip: Blue cheese, Ranch, Hot Buffalo,  
Sriracha mayo, fresh lime, sweet chilli, BBQ



## LOADED POTATO SKINS

Deep fried potato skins filled with cheese and cheese sauce with a choice of additional filling: Prego (V), New Yorker (V), Mexican chilli, black bean (V), or Jalapeno, bacon, and cheese. R70

### SIDES!

House side salad (V) - R35

Fresh Fries (V+) - R35

### WET FRIES

Cheesy (V) - R65

Prego (V) - R70

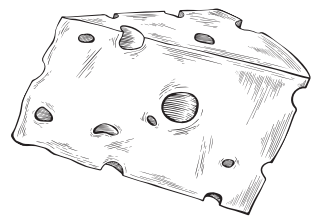
New Yorker (V) - R70

Mexican Chili con Carne - R75

Black Bean (V) - R65

Jalapeno, bacon, & cheese - R75

Can substitute for vegan cheese!





# PIZZA WAREHOUSE

11am - 9:30pm

Choose your base

Neapolitan (N)



Pizza Napoletana, also known as the Naples-style pizza, is a style of pizza made with tomatoes and mozzarella cheese. To qualify for "certification" in Naples, the tomatoes must either be San Marzano or Pomodorino del Pienello del Vesuvio, which grows on the volcanic plains to the South of Mt. Vesuvius. The cheese must be Mozzarella di Bufala Campana, a protected designation of origin cheese made with the milk from water buffalo raised in the marshlands of Campania and Lazio in a semi-wild state, or Fior di Latte, a cow's milk mozzarella created according to the procedure for which it was registered as a Traditionally Speciality Guaranteed (TSG).

Our Authentic Italian dough is fermented for 48hrs and then baked in our 900°F wood-fire oven for only 90 seconds, resulting in a light and fluffy base that is easy to eat and light on the stomach. It is known in the Naples as a "soupy" pizza and is traditionally eaten with a knife and fork.

Romano (R)

This style of pizza originated in Rome, but is now widespread. Unlike Neapolitan pizza which is recognized by UNESCO as an intangible cultural heritage, there is currently no equivalent recognition for Roman style pizza and therefore no agreed upon definition. There are two styles of pizza which may be referred to as a Roman pizza in Italy. The first, Pizza al taglio (pizza by the slice) comes in rectangular slices and has a thicker base. It is eaten as a casual, takeaway dish. The second, pizza tonda is a round pizza with a thin base. Ours is most similar to the al taglio, being thick (but not dense) and rectangular in shape. One of the key differences between Neapolitan and Romano is in the ingredients for the dough. The addition of oil results in a crispiness which can be described using the word "scrocchiarell," an onomatopoeic adjective in the Roman dialect. Our Romano is baked in a 650°F wood-fire oven for 12-15 minutes.

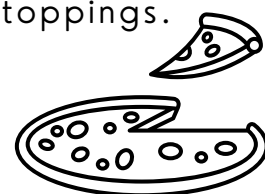
**Gluten Free California Base +R60**

## California ©

The California style base was invented more or less in 1980 by Ed Ladou (the Prince of Pizza). He was working as a pizza chef in San Francisco. La Dou had learned pizza making in the 70s working at a New-york-style pizzeria in California. Although the pizzeria specialised in Italian-style (thin crust) pizzas, La Dou was encouraged to experiment with prosciutto, goats cheese, and truffles in their wood-fire oven and send the results to the guests. At one table, the guest to whom he served an off-menu invention involving mustard, ricotta, pâté, and red pepper turned out to be chef Wolfgang Puck. This pizza base is baked in our wood-fire oven at 650°F for 12 mins. This produces a thin, crispy base that can hold plenty of toppings.

### Gluten Free California Base +R60

## New Yorker NY



New York-style pizza is pizza made with a characteristically large hand-tossed thin crust, often sold in wide slices to go. The crust is thick and crisp only along its edge, yet soft, thin, and pliable enough beneath its toppings to be folded in half to eat. Traditional toppings are simply tomato sauce and shredded mozzarella cheese. This style arose in the early 1900s in New York city. Today it is the dominant style eaten in the metropolitan areas of New York and New Jersey. This BIG BOY pizza is baked at 650°F for about 15mins. It is 450mm in diameter. Usually shared, but there are legends who order the pizza for themselves.

**11am - 17:00**

Panouzzo



**11am - 17:00**

The origin of panouzzo goes back to 1983, when Giuseppe Mascolo created a sandwich with pizza dough, but longer and narrower than usual, and then stuffed it with pancetta and mozzarella. We use our Neapolitan base and have many different fillings to choose from. Every panouzzo comes with rocket and a side of tomato base

Try it out!

## Choose your sauce

Red

Green

White

Traditional tomato base

Basil-pesto & baby spinach base

Garlic Alfredo sauce

Please note: Neapolitan, Romano, and Panouzzo bases come with fior de late mozzarella while the New Yorker and California bases come with grated mozzarella. All pizzas can be substituted for vegan cheese.

**PANOUZZOS (P) ARE ONLY AVAILABLE FROM 11AM TO 5PM!!!**

## Recommended pizzas

|   |                          |
|---|--------------------------|
| <b>Margherita (V)</b><br>mozzarella, fresh basil, extra virgin olive oil.   | (N) (R) (C) (NY)         |
|   | R145 R165 R135 R260      |
| <b>Diavola</b> <br>mozzarella, spicy Italian salami.<br>(SPICY TOMATO BASE!) | (P) (N) (R) (C) (NY)     |
|   | R100 R185 R205 R175 R350 |
| <b>Tartufo (V)</b><br>mozzarella, ricotta, garlic oil, mushrooms,<br>wild rocket.   | (P) (N) (R) (C) (NY)     |
|   | R95 R185 R195 R180 R325  |
| <b>Tres Stagione (V)</b><br>mozzarella, artichokes, kalamata olives, mushrooms.   | (N) (R) (C) (NY)         |
|   | R170 R200 R165 R350      |
| <b>Quattro Stagione</b><br>mozzarella, mushrooms, gypsy ham, artichokes,<br>kalamata olives.  | (N) (R) (C) (NY)         |
|   | R200 R230 R195 R400      |
| <b>Williamsburg</b><br>mozzarella, spicy Italian salami, ricotta, honey.  | (N) (R) (C) (NY)         |
|   | R180 R220 R170 R365      |
| <b>Pepperoni</b><br>mozzarella, pepperoni.  | (P) (N) (R) (C) (NY)     |
|   | R95 R165 R200 R155 R330  |
| <b>Sweet &amp; Sour</b><br>mozzarella, bacon, roasted red peppers, roasted<br>chicken, pineapple.   | (P) (N) (R) (C) (NY)     |
|   | R115 R220 R240 R210 R420 |
| <b>Good ol' classic</b><br>Grated mozzarella, bacon, feta.  | (N) (R) (C) (NY)         |
|   | R175 R220 R160 R450      |

**Gluten Free California Base +R60**

**Hot Italian**

mozzarella, red chilli, pepperoni



R95 R180 R200 R170 R350

**Juicy Chick**mozzarella, BBQ sauce,  
slow roasted chicken, feta, pepperdews.

R115 R220 R250 R205 R440

**Hawaiian**

mozzarella, gypsy ham, pineapple.



R155 R170 R150 R330

**Regina**

mozzarella, gypsy ham, mushrooms.



R95 R155 R190 R150 R350

**Meat Lovers**mozzarella, bacon, gypsy ham, spicy salami,  
pepperoni

R145 R270 R300 R260 R450

**Sweet Baby Blue (V)**mozzarella, blue cheese, caramelised onions,  
rocket.

R100 R165 R205 R155 R350

**Cheesus Crust (V)**

mozzarella, Danish feta, grated cheddar.



R95 R160 R200 R150 R320

**Brooklyn BBQ**mozzarella, roasted chicken,  
BBQ sauce, caramelised onion, fresh coriander.

R90 R155 R185 R145 R350

**Californication (V)**mozzarella, chopped jalapeños, mushrooms, roasted  
red peppers.

R155 R185 R145 R345

## Gluten Free California Base +R60

### Build your own

Starting off with your choice of base and sauce, then adding any toppings that tickle your fancy. Here are the options:

#### Veggies

Avo - R35

Artichokes - R40

Banana - R15

Basil - R15

Black olives - R20

Kalamata olives - R20

Green olives - R20

Capers - R10

Caramelised onions -  
R20

Coriander - R10

Egg - R15 each

Jalapenos - R20

Mushrooms - R30

Pepperdews - R20

Pineapple - R15

Red onion - R10

Rocket - R20

Roasted red pepers -  
R35

#### Cheeses

Danish feta - R30

Fior De Latte - R75

Mozzarella - R50

Ricotta - R20

Cheddar - R35

Blue cheese - R20

Vegan cheese - R40

#### Meats

Bacon - R40

Pork banger - R30

Gypsy ham - R40

Pepperoni - R50

Spicy Italian salami - R55

Shredded chicken - R50

#### Bone dips (for those crsuts).

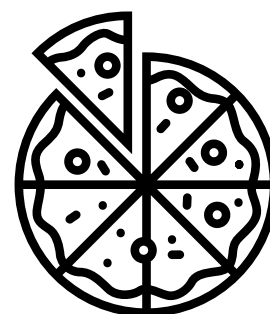
BBQ sauce - R20

🌶️ Fuckin' hot sauce - R20

Blue cheese dip - R20

Ranch - R15

Honey - R15



We use 2 portions of extra toppings for the big boy, New Yorker, so double the price for double the deliciousness.