

ROAR

BISTRO & BAR

Small Plates

A selection of small plates designed for sharing.

Bread

served with
small plates

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- Sesame seed flat bread (GF)
 - Garlic naan
 - Assorted Cocktail Rolls
 - Sourdough

Pâtés

Served with
homemade melba toast

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- Smoked snoek & herbs R85
 - Mushroom & bone marrow R65
 - Chicken liver & cognac R65

Salads

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- Chef's salad R85
 - Chicken salad R82
 - Mixed greens, gooseberries & vinaigrette (V) R75
 - Roasted beetroot, goats cheese & micro greens (V) R95
 - Grilled cauliflower, almonds, tahini & sumac (V) R95

Pickles

-
- Olives & roasted garlic (V) R55
 - Roasted peppers & chillies (V) R45
 - Curried vegetables (V) R65
 - Mixed Pickles (V) R55



N - Nuts

GF - Gluten free

V - Vegetarian

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Middle East

Served with
sesame bread (GF)

Hummus (V)	R65
Baba ganoush (V)	R55
Tabbouleh (V)	R55

Roast-Fired Vegetables

Brinjals & black garlic yoghurt (V)	R55
Tenderstem broccoli & lemon vinaigrette (V)	R65
Sweet potato, tahini & sumac (V)	R65

Seafood

Flame grilled octopus	R125
Fish goujouns & basil mayo	R115
Calamari skewer & lemon butter	R125
Salmon gravadlax & pickled cucumber	R125
Tempura prawns & lime mayo	R125

Fried/Tempura

Hand cut potato fries & basil mayo (V)	R35
Tempura vegetables & soya chilli sauce (V)	R85
Egg fried rice	R40

Slow Braised Meat

Slow braised chuck	R95
Brisket & red wine jus	R95
Asador lamb, pomegranate pearls & yoghurt	R115



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Soup

- Spicy chicken broth served with crunchy vegetables, deep fried chicken wonton, flavoured with sesame oil & fresh coriander **R105**
- Curried lentil soup flavoured with coconut cream (V) **R75**

Pasta

penne/ linguine

- Sauteed prawn pasta with cherry tomato, garlic, chilli, a touch of cream & sprinkled with parmesan shavings **R265**
- Cajun chicken alfredo pasta with mushrooms **R180**
- Wok fried noodles with chicken and prawn, julienne vegetables, bok choy, and soy oyster sauce **R155**

On the fire

- T-bone 600g **R325**
- Lamb chops 300g **R350**
- Fillet 300 g **R340**
served with pap / morogo / mash / rice / salad / vegetables

Sauces

R40

Wild Mushroom Sauce
Pink Peppercorn Sauce
Spicy Garlic Sauce
Asian Sauce
Three Cheese Sauce



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Speciality

- Slow braised lamb shank 300g marinated for 24 hours in a pinotage wine, served with buttered mash, braised onions & button mushrooms **R260**
- Crispy duck confit cooked in its own fat, served with potato parmentiers, sautéed ribbons of zucchini & fresh herbs, with an orange sauce **R275**
- Crispy pork belly roasted with five spices, accompanied by tomato marmalade, butternut gratin, steamed bok choy & jus **R195**
- Crusted seared salmon with pecan nuts & herbs, served with stir fry soba noodles, broccoli, wild mushrooms & teriyaki sauce (N) **R225**
- Whole baby kingklip grilled with lemon & herbs served with steamed rice and vegetable of the day **R215**
- Salmon tortellini, cream, mint & peas **R215**
- Traditional Mauritian chicken curry. Home blended spices & curry leaves with basmati rice & sambals **R225**
- Prawn curry with coconut cream served with fragrant rice **R205**
- Spicy lamb curry with homemade Durban Masala, complimented by steamed rice & homemade roti **R350**
- Curried coconut mussels with sweet potato peas and peanut sauce **R255**



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Speciality

GHANA

- Deep fried whole fish topped with a pepper sauce gravy & served with jollof rice **R285**

NIGERIA

- Beef stew served with jollof rice **R235**
- Red goat stew served with jollof rice **R280**

MOZAMBIQUE

- Prawns with garlic, peri peri style sauce & served with coconut rice **R290**
- Whole baby chicken, Mozambique style, grilled with lemon juice, rock salt & chilli, served with Portuguese fries & a side salad **R215**

SOUTH AFRICA

- Braaivleis / Shisa nyama. Lamb chops, boerewors, chicken drumstick & chuck steak, served with grilled sweetcorn, potato & bacon salad **R205**
- Mogodu, tripe stew served with dombolo or pap **R180**
- Oxtail stew slow cooked in the oven with red wine, baby onions, carrots, baby marrow & potato dumplings, served with a choice of savoury rice, pap or buttered mash **R275**



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The Cupola Suite

The Cupola Suite is the crowning glory of The Michelangelo Towers and the belle of any bespoke event. Host your next event in Sandton's most exclusive venue, with Roar Bistro and Bar as the caterers. For bookings or enquiries please contact jgordon@legacyhotels.co.za

Sandwich Plates

Gourmet toasted cheese (V)	R85
Pulled lamb & onion marmalade bun	R125
Beef/ Chicken burger	R105/ R95
Beef fillet prego	R175
Chefs' club sandwich	R115
Crumbed chicken strips wrap	R100

Sweet Plates

Tiramisu	R95
Baked Cheese Cake	R65
Chocolate fondant	R75
Crème brûlée	R75
Cake of the day	R55
Trio of artisan ice cream	R60



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Sandwich & Sweet Plates