

× Fresh Plate ×

Assemble your own fresh plate from the selection below

CHOOSE YOUR PROTEIN (Single / Double)

Free Range Chicken Thigh Skewer Grilled lemon & herb OR peri peri with tzatziki	42/78	Rump Skewer Plain grilled OR house-made teriyaki with chilli herb yoghurt	70/130
Chicken Breast Grilled OR crumbed, choice of dip	38/68	Falafel (4 OR 6pc) ^(V) With mint yoghurt	28/42
Stir Fry Chicken Strips Soy ginger sauce, mixed peppers & red onion	36/64	Salmon & Sweet Potato Fish Cakes (3pc OR 5pc) With a ginger, garlic, chilli & soya dressing	49/88

CHOOSE YOUR SIDE ^(V)

Kale Caesar ^(N) With kale, cos lettuce, creamy anchovy dressing, parmesan & croutons	28	Sweet Potato Salad With a mustard dressing, pumpkin seeds & feta	32
Mediterranean Salad ^(N) Roast red pepper, haloumi, rocket, artichokes, capers & olives in a sundried tomato pesto dressing	40	Cauliflower Mash	28
Asian Slaw Cabbage, cucumber, carrot, Asian dressing & sesame seeds	24	Wild Rice Salad ^(N) Roast pumpkin, broccoli, marinated feta, cranberries, flaked almonds, spring onion & chilli herb yoghurt	28
Caprese Fresh mozzarella, tomato, basil pesto, avo* & red onion	42	Crispy New Potato Salad With wholegrain mustard, red onion & parsley	26
Baby Marrow Linguine With bok choy, spinach, peas & broccoli	30	Bean & Avo* Salad Beans, roasted corn, cherry tomato, avo*, red onion, coriander & chipotle dressing	33
Shopska Salad Chopped tomato, cucumber, red onion & feta	29	Teriyaki Noodle ^(N) With mixed peppers, bok choy, baby corn & coriander	30

Gourmet Sandwiches

Prego Pollo Char-grilled chicken breasts, lettuce, tomato, peri peri mayo on Turkish with hand cut chips	78	Doppio Salad ^(V) Mixed greens, feta, olives, tomatoes, cucumber, onion, avo* & coriander	66/82
Steak Pita Pita bread stuffed with grilled steak, rocket, peppadews™, feta, caramelised onion & tzatziki with a garden salad	106	Haloumi & Roast Veg Salad ^(V) Marinated grilled brinjals, baby marrow, artichokes, fennel, butternut, roast peppers, fried haloumi & greens	86
Pork Belly on Turkish Slow roasted pork belly, mustard, rocket, caramelised onion & tomato with apple chutney on Turkish with hand cut chips	96	Thai Chicken Salad Grilled chicken breast strips in sweet chilli sauce, mixed greens, cherry tomatoes, cucumber, Peppadews™, onion, avo*, coriander & cashew nuts	80/104
Avo* & Haloumi ^(V) Sourdough topped with herbed cream cheese, tomato, avo*, roasted vegetables, grilled haloumi & rocket <i>(Add bacon - R18)</i>	82	Chicken Caesar Salad Cos lettuce, chicken breast, bacon bits & shaved parmesan tossed in a creamy anchovy dressing with ciabatta crostini	84
Open Smoked Salmon & Avo* Health bread with smashed avo*, smoked salmon, cucumber ribbons & pickled red onion	89	Smoked Salmon Salad ^(N) Cucumber & carrot julienne, baby spinach, rocket, avo*, fennel & smoked salmon tossed in a lemon vinaigrette	114
Sriracha Chicken Mayo ^(N) With Sriracha yoghurt & avo* on 100% rye with tomato & avo*	78	Crumbed Camembert Salad ^(N) With julienne apple, cranberries, rocket with ginger & garlic dressing	84
Tramezzini Rustic Basil Pesto Chicken Mayo With mozzarella, served with hand cut chips OR a garden salad	94	Vitamin Salad ^(V) Baby spinach, kale, cucumber, balsamic cherry tomatoes, radish, carrot, broccoli, strawberries, feta, pickled red onion & mixed seeds	79
Toasted Veg & Camembert Wrap ^(V) Grilled vegetables, hummus, camembert cheese, caramelised onions, basil pesto & rocket	75	Soya Ginger Beef Bowl ^(N) Egg noodles tossed with house made soy ginger dressing, mixed peppers, bok choy, baby spinach & corn with a rump skewer finished with sesame seeds & fresh coriander	98
Mexican Chicken Wrap Shredded chicken breast, chipotle dressing, tomato & bean salsa, guacamole, cheddar cheese, kale & lettuce <i>(Available wraps - Plain OR Wholewheat OR Gluten free extra R18)</i>	78	Chilli Herb Calamari Bowl ^(N) Chopped tomato, cucumber, red onion & feta with chilli herb grilled calamari tubes	105
		Chicken Bowl Basil pesto chicken with bulgur wheat & quinoa, broccoli, bok choy, mixed peppers, mushrooms & cherry tomatoes	84
		Wild Rice Bowl ^(N) With roast pumpkin, broccoli, marinated feta, cranberries, flaked almonds, spring onion & chilli herb yoghurt <i>(Add grilled Chicken Thighs R40)</i>	58

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• Mains •

Chicken & Mushroom Phyllo Pie ^(N) Creamy shredded chicken, mixed mushrooms & truffle oil baked with phyllo pastry served with hand cut chips OR a garden salad	85	Beef Short Rib ^(N) Braised shortrib, basted in a sticky Asian sauce with hand cut chips, feta, roasted pumpkin & crispy onions	155
Wild Mushroom Risotto ^(V) ^(N) Mixed mushrooms, shaved parmesan & finished with truffle oil	105	Steak, Chips & Bone Marrow 200g Rump with roasted bone marrow & hand cut chips	115
Roast Pork Belly Slow roasted with a cider sauce, sautéed spinach & braised cabbage mash	148	Pollo di San Paolo Grilled chicken breasts, fried haloumi & Cajun Roquefort sauce with a choice of sides	135
Salmon Teriyaki Grilled salmon in teriyaki dressing on a warm salad of bulgur wheat, quinoa, peas, baby marrow, bok choy, broccoli & fennel in a ginger & garlic vinaigrette	210	T-Bone Fiorentina 500g Char-grilled with olive oil, rosemary, coarse salt & pepper with a tomato & onion salad & hand cut chips	190
Pollo Involtni Bacon wrapped chicken breast filled with spinach, feta & sundried tomato in a white wine red pepper sauce with a choice of sides	148	Calamari Grilled with lemon & herbs with a choice of sides <i>(Add Cajun cream - R12)</i>	165
Rump Pastora 200g ^(N) With roast pumpkin wedge, pumpkin seeds, cauli mash, garlic brown mushrooms & gorgonzola butter	135	Lamb Shank Red wine & tomato slow roasted lamb shank with parmesan mashed potato	215
Fillete al Funghi 250g ^(N) With truffle mushroom sauce, crispy new potatoes & buttered leeks	210	Chicken Curry Chicken breast, mushroom & peppers in a red Thai curry sauce with coconut jasmine rice	110
Pesce in Tempura Hake fillet in a light beer batter, petit pois à la Francais, hand cut chips & tartar sauce	98	Ratatouille & Haloumi ^(V) Baby marrow, aubergine, broccoli, red pepper & tomato stew on crispy new potatoes with grilled haloumi & basil pesto rocket	88
		Flame Grilled Baby Chicken ^(N) Marinated free range Sriracha chicken with salsa, chips & a garden salad	155

GRILLED

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

Lamb Chops 360g With rosemary & lemon	178
Rump 200/350g With roast garlic butter	120/170
Fillet 250g With roast garlic butter	198

SAUCES

Mushroom / Roquefort cajun cream
Green Peppercorn / White wine red pepper cream
Jalepeño Cheese

SIDES

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

Burgers & a dog

With a choice of sides: Hand cut chips, Asian slaw OR Shopska salad. Any burger may be substituted for a chicken fillet.

Gourmet Hot Dog Dargle Valley artisan smoked cheese griller with mustard mayo, gherkins, caramelised onion & crispy onions	78	The Lamb Burger ^(N) Moroccan spiced lamb burger with mint yoghurt, rocket, roasted red peppers, crispy & grilled red onions	105
The Original Doppio house-ground beef burger, tomato, rocket, grilled onions & smoky tomato relish	86	The Falafel Burger ^(V) With loaded hummus, tomato & cucumber salsa, smashed avo*, grilled onions & rocket	88
The Doppio Burger The original with mature cheddar & streaky bacon	105	The Sticky Chicken Burger ^(N) A sticky soya glazed grilled chicken breast, with Japanese mayo, Asian slaw, grilled red onion, rocket & fresh tomato	88
The Shroom Doppio house-ground beef burger topped with cheddar cheese, creamy herbed mushrooms, grilled onions, tomato & rocket	92	The Naked Hippie A pumpkin rostini topped with a flattened Doppio house-ground beef patty, cheddar cheese, tomato, guacamole, grilled onions & rocket topped with a jalapeño & cheese Hippie sauce (no bun)	97

Pasta

Aglio Olio El Greco ^(V) Grilled haloumi, olive oil, garlic, cherry tomatoes, chopped basil & parmesan shavings <i>(Add chicken - R20)</i>	80	Spaghetti Bacciano Bacon, chilli, balsamic cherry tomatoes & spring onion, creamy sundried tomato pesto & parmesan sauce	88
Pasta Loco Grilled chicken thighs in a creamy gorgonzola sauce with roasted butternut & crispy bacon	92	Lasagne Beef ragu, béchamel sauce, Neapolitana, mozzarella & parmesan with a garden salad	94
Fettuccine con Pollo Fettuccine tossed with chicken, spinach, sundried tomato, garlic, pine nuts & Neapolitana sauce <i>(Add cream - R7)</i>	98	Pollo al Forno Grilled chicken, garlic, sundried tomato, mushrooms, basil, onions, penne, béchamel sauce & parmesan bake <i>(Vegetarian alternative available)</i>	105
Linguine Salmone Linguine with smoked salmon, garlic, red onion & peas in a creamy Doppio Napoli sauce	114	The Classics: <i>Pasta of your choice with</i> Alfredo 88 / Bolognese 80 / Napoletana ^(V) 66 / Arrabiata ^(V) 68	
Spaghetti Fruitti di Mare ^(House Speciality) Spaghetti with prawns, mussels, calamari tubes & heads, garlic, parsley, tomato & white wine	128		

Spaghetti, Fettuccine, Linguine, Penne *(Wheat-free Pasta, 20 min delay, Extra R12)*

Tapas

Mediterranean Bruschetta ^(V) ^(N) Feta spread, roast red pepper, rocket, capers, artichokes & olives	48
Mushroom Fritti ^(V) Crumbed brown mushrooms with aioli	52
Baked Camembert ^(V) With rosemary, caramelised onion & crostini	84
Crispy New Potatoes ^(V) 34 With Sriracha mayo	
Fried Haloumi ^(V) With tzatziki	47
Caprese Skewers ^(N) With Prosciutto Crudo & basil pesto	49
Fish Tacos ^(N) Beer battered hake, cabbage slaw, Japanese mayo & jalapeño salsa fresca with fresh coriander	52
Trio of Sausages ^(N) With an onion trio & Dijon mustard	64
Crispy Squid Crispy fried squid heads, fresh chilli, garlic, parsley & aioli	76
Lamb Koftas Spiced lamb koftas with tzatziki dip	58
Salmon & Sweet Potato Fish Cakes With a ginger chilli Asian dressing	52
Grilled Calamari With herbed lemon butter OR Cajun cream	80
Doppio Wings Choice of sticky soy OR peri peri	56
G Ribs Pork ribs with a spicy ginger & apricot glaze	88
Chicken Livers Pan seared with peri peri Napolitana & cream	49
Saucy Meatballs ^(N) With ciabatta	58
Sticky Pork Belly ^(N) With Asian slaw	66
Loaded Red Pepper Hummus With pita breads	67

Sharing

Chef's Board 295
Doppio wings, G Ribs, lamb koftas, trio of sausages, roasted bone marrow, crisp crushed new potatoes & onion rings

Veg Board ^(V) 220
Tomato 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

Soups

Soup of the Day
Ask waiter for the available selection

Goulash Soup 58/90
A hearty beef & vegetable soup

Minestrone Soup 42/62

Wood Fired Pizza

(Calzone on selected pizzas -Extra R5)

Focaccia (V)	(Large / Medium)	40
Herbs & olive oil OR Garlic & rosemary		
Mozzarella Focaccia (V)		54
Spinach Focaccia (V)		64
Spinach pesto, mozzarella & flaked almonds		
Margherita (V)		65/52
Napoletana & mozzarella		
Vegi Vegi (V)		92/76
Brinjals, artichokes, broccoli, butternut, baby marrow, roasted red pepper, onion, basil pesto, sunflower seeds & pine nuts		
Bellissimo (V)		108/87
Artichokes, olives, haloumi, tomato, basil pesto & topped with rocket (Add bacon - R18)		
Gne Gne Gne (V)		89/72
Creamy gorgonzola, caramelised onion, butternut, pine nuts & honey		
Very Vegan (V)		86/67
(No mozzarella) Brinjals, artichokes, broccoli, butternut, baby marrow, onion, roasted red pepper, sunflower seeds & pine nuts		
Fattoria (N)		88/70
Bacon, sundried tomato pesto, roast peppers & olives with fresh basil		
Paradiso		85/69
Country ham & pineapple		
Pizza Roma		92/74
Country ham & mushrooms		
Pizza Parma		117/90
Mushroom & Prosciutto Crudo		
Pizza Salami		98/82
Salami, avo* & chilli		

(Large / Medium)

Fusione	(Large / Medium)	90/72
Haloumi, chorizo, roasted red pepper & spring onion		
Quattro Stagioni		108/87
Mushrooms, artichokes, ham & olives		
Ragù Mafioso		88/70
Bolognese, chilli, onion, roasted red pepper & green pepper		
Pazzo		112/87
Bacon, chorizo, ham & onion		
Pollo		108/87
Grilled chicken, sweet chilli sauce, roasted red pepper, avo*, onion & coriander		
Don Vito		100/80
Grilled chicken, Peppadews™ & avo*		
Carrozziera (N)		100/80
Napolitana, anchovy, fior di latte & basil pesto		
Leo Leone		106/82
Bacon, chorizo, mushrooms, green pepper, onion & chilli		
La Med		102/80
Bacon, spinach, feta & avo*		
The Mariachi		110/88
BBQ pulled beef, red onion, jalapeño, feta, guacamole & char-grilled corn		
Tutti Frutti Di Mare		160/120
Calamari, calamari heads, prawn meat, mussels, garlic, parsley & topped with whole prawn(s)		
Peasant		98/78
Margherita with 2 toppings (Limited to 1st two categories of extra toppings)		
Doppio		110
Half of any two pizzas (Extra R26 for Pizza Parma OR Seafood)		

(Large / Medium)

Gluten Free Base Medium Extra 22 / Gluten Free Base Large Extra 28 / No Carb Base Medium Extra 25 / No Carb 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 / Camembert, Chorizo, Haloumi, Salami 20 / Calamari, Prosciutto Crudo, Prawns 34

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Caffè & TEA

+R3 Decaffeinated coffee

+R6 Soy milk available



Speciality Roasts	25	Filter Coffee & Refill	21
Ask your waiter for available selection.			
Cappuccino Vero	22	Red Cappuccino	26
Smaller & stronger, Italian style			
Cappuccino	24	Tea	18
Rooibos / Five Roses			
Doppio Cappuccino	29	Speciality Tea	24
Larger with a double shot of espresso			
Cappuccino Crème	26/30	Fresh Ginger, Lemon & Mint Tea	17
Caffè Latte	25	Twinings	20
Herbal Teas			
Caffè Mocha	32	Spiced Chai	30
(Add vanilla OR hazelnut OR almond - R7)			
White Chocolate Mocha	34	Hot Chocolate	26
Americano	21	Milo	26
Espresso	17		
Espresso Doppio	20		
Espresso Macchiato	19		

FREEZOS & SHAKES

Coffee Freezo	39
The original	
Chocolate/ White chocolate	39
Fruit Freezo	40
Fruit Shakes	35
Fresh fruit juice blended with ice cream	
Frulato	38
Fresh fruit blended with yoghurt OR ice cream	
Classic Shakes	33
Chocolate, strawberry OR vanilla	
Iced Coffee Shake	40

CHILLERS

Fruit Juice Selection	27
Appetizer/ Grapetizer	26
Sodas	22
Rock Shandy	32
Cordials & Mixer	27
Iced Tea	25
Mineral Water	
500ml	21
750ml	38
Organic Cordial Spritzers	
500ml	54
1 litre	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	62
With vanilla gelato, berry compote, cream, strawberries & berry meringues	
Mocha Mallow	65
With vanilla gelato, chocolate sauce, cream & charred marshmallow	
Wicked Dulce de Leche	68
With caramel gelato, dulce de leche, fudge sauce, fudge & a wafer biscuit	
Nutella Double Chocolate	68
With chocolate gelato, Nutella, cream, roasted hazelnuts & chocolate flake	



* 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 Menu

Winter 2017

