

DINNER Winter 2018

SALADS & BOWLS

<p>Ⓥ Haloumi & Roast Veg Salad 86 Marinated grilled brinjals, baby marrow, artichokes, fennel, butternut, roast peppers, fried haloumi & greens</p> <p>Thai Chicken Salad 87/109 (half/full) Grilled chicken breast strips in sweet chilli sauce, mixed greens, cherry tomatoes, cucumber, piquanté peppers, onion, avo*, coriander & cashew nuts</p> <p>Chicken Caesar Salad 88 Cos lettuce, chicken breast, bacon bits & shaved parmesan tossed in a creamy anchovy dressing with ciabatta crostini</p> <p>Ⓥ Vitamin Salad 80 Baby spinach, kale, cucumber, balsamic cherry tomatoes, radish, carrot, broccoli, strawberries, feta, pickled red onion & mixed seeds</p>	<p>Soul Bowl 79 Thai green coconut curry chicken with quinoa & bulgur wheat, broccoli, edamame beans, spring onion, bok choy, toasted cashew nuts & coriander</p> <p>Salmon Poké Bowl 98 Ginger chilli cured Norwegian salmon with black rice, avo*, julienne cucumber & carrot, pickled ginger & edamame beans</p> <p>Beef Bowl 98 Ginger soy beef Tagliata with steamed jasmine rice, slaw, sautéed bok choy & balsamic cherry tomatoes</p> <p>🌱 Vegan Bowl 78 Marinated tofu with pickled mushrooms & piquanté peppers, bulgur wheat, & quinoa mix, kimchi, red pepper salsa, & crispy chickpeas</p>
-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

Ⓥ VEGETARIAN 🌱 VEGAN * SEASONAL

WOOD FIRED PIZZA

(Calzone on selected pizzas - Extra R5)	(Large / Medium)	(Calzone on selected pizzas - Extra R5)	(Large / Medium)
Ⓥ Focaccia 42 Herbs & olive oil OR garlic & rosemary		Pizza Pavarotti 108/89 Salami, sundried tomato pesto, caramelised onion & rocket	
Ⓥ Mozzarella Focaccia 57		Ragù Mafioso 89/72 Bolognese, chilli, onion, roasted red pepper & green pepper	
Ⓥ Margherita 68/55 Napoletana & mozzarella		Pazzo 114/89 Bacon, chorizo, ham & onion	
Ⓥ Vegi Vegi 95/78 Brinjals, artichokes, broccoli, butternut, baby marrow, roasted red pepper, onion, basil pesto, sunflower seeds & pine nuts		Pollo 110/90 Grilled chicken, sweet chilli sauce, roasted red pepper, avo*, onion & coriander	
Ⓥ Bellissimo 108/87 Artichokes, olives, haloumi, tomato, basil pesto & topped with rocket (Add bacon - R19)		Don Vito 110/86 Grilled chicken, piquanté peppers & avo*	
Ⓥ Gne Gne Gne 92/74 Creamy gorgonzola, caramelised onion, butternut, pine nuts & honey		Leo Leone 108/87 Bacon, chorizo, mushrooms, green pepper, onion & chilli	
Ⓥ Italiano 88/70 Roasted cherry tomatoes, olives, basil pesto & fresh mozzarella		La Med 105/84 Bacon, spinach, feta & avo*	
🌱 Very Vegan 88/70 (No mozzarella) Brinjals, artichokes, broccoli, butternut, baby marrow, onion, roasted red pepper, sunflower seeds & pine nuts		Tutti Frutti Di Mare 168/125 Calamari, calamari heads, prawn meat, mussels, garlic, parsley & topped with whole prawn(s)	
Paradiso 89/72 Country ham & pineapple		Porchetta 116/92 Smoky pulled pork belly, piquanté peppers & red onion	
Pizza Roma 95/78 Country ham & mushrooms		Peasant 99/80 Margherita with 2 toppings (Limited to 1st two categories of extra toppings)	
Pizza Parma 124/98 Mushroom & Prosciutto Crudo		Doppio 115 Half of any two pizzas (Extra R28 for Pizza Parma OR Seafood)	
Pizza Salami 104/88 Salami, avo* & chilli		Gluten Free Base Medium Extra 24 Gluten Free Base Large Extra 29 Carb Friendly Base Medium Extra 26 Carb Friendly Base Large Extra 34	
Quattro Stagioni 109/89 Mushrooms, artichokes, ham & olives			

EXTRA TOPPINGS

Banana, Basil, Brinjals, Broccoli, Butternut, Caramelised onion, Coriander, Green pepper, Pineapple, Tomato, Onion 10 / Anchovies, Artichokes, Avo*, Bacon, Capers, Chicken, Feta, Gorgonzola, Ham, Mushrooms, Olives, Piquanté peppers, Parmesan shavings, Roast red pepper, Rocket, Sundried tomatoes 19 / Chorizo, Haloumi, Salami 22 / Calamari, Prosciutto Crudo, Prawns 35

* The small print. Doppio Zero is not a GLUTEN or allergen free environment. While every effort will be made, traces of gluten or other allergens may appear in the final served dish. 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.



TAPAS

TACOS:

Served in a soft shell taco:

24 EACH

- Fish - Beer batter hake, Asian slaw & salsa al fresco
- Chicken - Sweet chilli, basil pesto & pineapple salsa
- Pulled pork - Apricot glaze & apple salsa

Ⓥ Sweet Potato Crisps 28 With coriander mint yoghurt	
Ⓥ Mushroom Fritti 54 Crumbed brown mushrooms with aioli	
Ⓥ Jalapeño Guacamole 58 With flatbread & tortilla crisps	
Ⓥ Mozzarella Croquettes 39 With chilli herb mayo	

Salmon & Sweet Potato Fish Cakes 55 With a ginger chilli Asian dressing	
---------------------------------------------------------------------------------------	--

Grilled Calamari 79 With herbed lemon butter OR Cajun cream	
-----------------------------------------------------------------------	--

Doppio Wings: 64	
- 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 48 With tzatziki	
--------------------------------------------	--

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

Gnocchi & Chorizo 58 Sautéed with cherry tomatoes, spring onion & chilli oil	
--------------------------------------------------------------------------------------------	--

Spicy Lamb Koftas 64 With tzatziki	
----------------------------------------------	--

PLATTERS & BOARDS

Chef's Board 295 Doppio Wings, G Ribs, potato croquettes, pan fried chorizo, lamb koftas & onion rings	
------------------------------------------------------------------------------------------------------------------	--

Ⓥ Veg Board 220 Potato croquettes, fried haloumi, mushroom fritti, marinated grilled veg, roast aubergine filled with curried lentil ragù & onion rings	
-------------------------------------------------------------------------------------------------------------------------------------------------------------------	--

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

SOUPS

🌱 Roast Red Pepper & Tomato 48/68	
----------------------------------------------	--

Peruvian Chicken 54/78	
-------------------------------	--

Soup of the Day Ask your waiter for available selection	
-------------------------------------------------------------------	--

MAINS

Roast Pork Belly 5-spice roasted pork belly with mashed potato, green beans, sautéed brown butter cabbage & cider sauce	150	Steak, Chips & Bone Marrow 200g/350g Rump with roasted bone marrow, hand cut chips, green beans & garlic butter	130/188
Salmon Teriyaki Grilled salmon in teriyaki dressing on a warm salad of black rice & baby marrow linguine	218	Pollo di San Paolo Grilled chicken breasts, fried haloumi & Cajun Roquefort sauce with a choice of sides	138
Pollo Involtini Bacon-wrapped chicken breast filled with spinach, feta & sundried tomato in a white wine red pepper sauce with a choice of sides	152	T-Bone Fiorentina 500g Salt & pepper rubbed T-Bone with mustard rosemary butter & hand cut chips	205
Rubbed Rump al Funghi 200g/350g With sweet potato mash, green beans, roasted cherry tomatoes & creamy mushroom sauce	134/184	Calamari Grilled with lemon & herbs with a choice of sides (Add Cajun cream - R12)	172
Pesce in Tempura Hake fillet in beer batter, crushed minted peas, and hand cut chips & tartar sauce	98	Chicken Curry Chicken breast, mushrooms & peppers in a Thai red curry sauce with coconut jasmine rice	112
Braised Shortrib Spezzatino Red wine braised beef shortrib stew with creamy mashed potato & citrus gremolata	164	Filletto alla Griglia 250g Potato croquettes, roasted za'atar carrots, sautéed green beans & green gorgonzola sauce	215
Marinated Lamb Chops 360g Char-grilled rosemary & lemon lamb chops with seasonal vegetables & hand cut chips	188	Masala Mellanzane Roasted aubergine, filled with curried lentil ragù, Napoletana & a grilled cheese topping, served with raita & garden salad	88

SIDES

Onion rings 16	Hand cut chips 24
Parmesan mash 25	Roast veg 28
Spinach (sautéed OR creamed) 25	Sweet potato mash 26
Jasmine rice 22	Doppio side salad 30
Garden salad 25	Brown butter sautéed cabbage 22

SAUCES

Mushroom / Roquefort Cajun cream	32
Green peppercorn / White wine red pepper cream	
Jalapeño cheese / Green gorgonzola sauce	

BURGERS

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

The Original Doppio house-ground beef burger, tomato, rocket, grilled onions & smoky tomato relish	89
The Doppio Burger The original with mature cheddar & streaky bacon	110
Buttermilk Chicken Burger Buttermilk fried chicken breast, kimchi, Sriracha, Kewpie™ mayo, grilled red onion, rocket & fresh tomato	84
The Falafel Burger With loaded hummus, tomato & cucumber salsa, smashed avo*, grilled onions & rocket	88
The Mexican Doppio house-ground beef burger with cheddar cheese, smashed avo*, jalapeño salsa, marinated feta, grilled onions, tomato & rocket	102
The Naked Hippie 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)	99

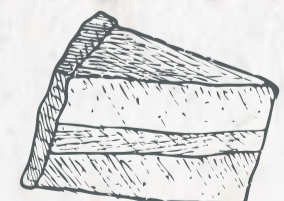
PASTA

Choice of Spaghetti OR Fettuccine OR Penne
(Wheat-free Pasta, 20 min delay, Extra R16)

Aglio e Olio Alla Greca Grilled haloumi, olive oil, garlic, cherry tomatoes, chopped basil & parmesan shavings (Add chicken - R20)	84	Lasagne Beef ragù, béchamel sauce, Napoletana, mozzarella & parmesan with a garden salad	95
Spaghetti Bacciano Bacon, chilli, balsamic cherry tomatoes & spring onion in a creamy sundried tomato pesto & parmesan sauce	89	Pollo al Forno Grilled chicken, garlic, sundried tomato, mushrooms, basil, onions, penne, béchamel sauce & parmesan bake (Vegetarian alternative available)	108
Pasta Loco Grilled chicken in a creamy gorgonzola sauce with roasted butternut & crispy bacon	95	Pasta Gamberi Prawn meat in a creamy mascarpone sauce with Cajun pangrattato & topped with a grilled prawn	116
Spaghetti Frutti di Mare (House Speciality) Spaghetti with prawns, mussels, calamari tubes & heads, garlic, parsley, tomato & white wine	129	Shortrib Gnocchi Pulled beef shortrib in a creamy mushroom sauce with pan fried gnocchi	114
Calamari & Chorizo Pan-seared calamari & chorizo tossed in a piquant Napoletana sauce with fresh basil & a splash of cream	114	The Classics: Pasta of your choice with	
Vegan Coconut Fettuccine Mushroom, baby marrow linguine, red onion in a coconut milk, garlic & chilli sauce, topped with chimichurri	76	Alfredo 92 / Bolognese 82 / Napoletana 69 / Arrabiata 72	

DESSERTS

Nutella™ Crêpe Nutella™ filled crêpe with vanilla gelato	60	Beignets Mini home-made doughnuts with chocolate & caramel sauce	42
Banana Bread & Butter Pudding With banana jam crème anglaise & cinnamon crumble	58	Peppermint Crisp Sundae Creamy vanilla gelato layered with peppermint crisp tart pieces, caramel & peppermint crisp sauce	64
Tonka Bean Blondie A white chocolate vanilla brownie with fudge sauce & vanilla bean gelato	55	Gelato by the Scoop Ask the waiter for the available flavours	
Chocolate Malva Pudding With salted chocolate bark & crème anglaise	56	1 scoop	25
Apple Bake (Gluten Free) With flaked almonds, strawberries & mascarpone (Add gelato R20)	58	2 scoops	44
		Cake Selection Please ask your waiter for the available selection	



DOLCE E CAFFÉ 43

A bite-sized chocolate brownie. Served with a coffee, hot chocolate or tea

