

DOPPIO ZERO

BAKERY & RESTAURANT

Call your nearest Doppio Zero

Johannesburg

Bedfordview	(011) 450 0463
Bel Air, Northriding	(011) 704 2468
Blue Hills	(011) 318 0094
Clearwater Mall	(010) 591 2129
Cradlestone	(011) 662 2121
Greenside	(011) 646 8740
Mall of the South	(011) 682 1871
Pineslopes, Fourways	(011) 465 7580
Rosebank	(011) 447 9538
Sandton City	(011) 784 0969
Sunninghill	(011) 234 7841
Bassonia	(coming soon...)

Pretoria

Hazeldean	(012) 809 1149
Southdowns, Irene	(012) 665 0784

Western Cape

Mandela Rhodes Place Stellenbosch	(021) 424 9225 (coming soon...)
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Kwazulu-Natal

Umhlanga	(010) 900 3173
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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.



SALADS & BOWLS

V Haloumi & Roast Veg Salad 86

Marinated grilled brinjals, baby marrow, artichokes, fennel, butternut, roast peppers, fried haloumi & greens

Thai Chicken Salad 87/109

Grilled chicken breast strips in sweet chilli sauce, mixed greens, cherry tomatoes, cucumber, piquanté peppers, onion, avo*, coriander & cashew nuts (half/full)

Chicken Caesar Salad 88

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

V Vitamin Salad 80

Baby spinach, kale, cucumber, balsamic cherry tomatoes, radish, carrot, broccoli, strawberries, feta, pickled red onion & mixed seeds

Soul Bowl 79

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

Salmon Poké Bowl 98

Ginger chilli cured Norwegian salmon with black rice, avo*, julienne cucumber & carrot, pickled ginger & edamame beans

N Beef Bowl 98

Ginger soy beef Tagliata with steamed jasmine rice, slaw, sautéed bok choy & balsamic cherry tomatoes

N V Vegan Bowl 78

Marinated Tofu with pickled mushrooms & piquanté peppers, bulgur wheat, & quinoa mix, kimchi, red pepper salsa, & crispy chickpeas

MAINS

N Roast Pork Belly 150

5-spice roasted pork belly with mashed potato, green beans, sautéed brown butter cabbage & cider sauce

Salmon Teriyaki 218

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

Pollo Involtini 152

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

N Rubbed Rump al Funghi 200g/350g 134/184

With sweet potato mash, green beans, roasted cherry tomatoes & creamy mushroom sauce

N Pesce in Tempura 98

Hake fillet in beer batter, crushed minted peas, hand cut chips & tartar sauce

N Braised Shortrib Spezzatino 164

Red wine braised beef shortrib stew with creamy mashed potato & citrus gremolata

Steak, Chips & Bone Marrow 200g/350g 130/188

Rump with roasted bone marrow, hand cut chips, green beans & garlic butter

Pollo di San Paolo 138

Grilled chicken breasts, fried haloumi & Cajun Roquefort sauce with a choice of sides

T-Bone Fiorentina 500g 205

Salt & pepper rubbed T-Bone with mustard rosemary butter & hand cut chips

Calamari 172

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

Chicken Curry 112

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

N Filletto alla Griglia 250g 215

Potato croquettes, roasted za'atar carrots, sautéed green beans & green gorgonzola sauce

N V Masala Mellanzane 88

Roasted aubergine, filled with curried lentil ragù, napoletana & a grilled cheese topping, served with raita & garden salad

GRILLED

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

Lamb Chops 360g 188

With rosemary & lemon

Rump 200/350g 134/184

With roast garlic butter

Fillet 250g 210

With roast garlic butter

SAUCES 32

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

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

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 89

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

The Doppio Burger 110

The original with mature cheddar & streaky bacon

N Buttermilk Chicken Burger 84

Buttermilk fried chicken breast, kimchi, Sriracha, Kewpie™ mayo, grilled red onion, rocket & fresh tomato

The Falafel Burger 88

With loaded hummus, tomato & cucumber salsa, smashed avo*, grilled onions & rocket

The Mexican 102

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)

N NEW V VEGETARIAN VEGAN * SEASONAL

DOPPIO ZERO

MENU

Winter 2018



HANDHELDS

- Prego Pollo** 85
Char-grilled chicken breasts, lettuce, tomato, peri peri mayo on Turkish with hand cut chips
- Pulled Pork Belly Sandwich** 104
Smoky Jalapeño pulled pork, apple slaw, tzatziki & tomato in a Turkish
- Avo* & Haloumi** 87
Sourdough topped with herbed cream cheese, tomato, avo*, roasted vegetables, grilled haloumi & rocket
(Add bacon - R19)
- Open Smoked Salmon & Avo*** 89
Health bread with smashed avo*, smoked salmon, cucumber ribbons & pickled red onion
- Grilled Rump Flatbread** 98
Chilli & garlic rubbed rump, kale, roasted red peppers, marinated feta, salsa alfresco & hummus tzatziki
- Hot Pressed:**
Toasted ciabatta sandwich with hand cut chips:
- Rustic chicken mayo with basil pesto 82
- **N** **V** Truffle mushrooms & emmental cheese 78
- Curried Lentil Wrap** 62
With cucumber, carrot, salsa alfresco, cos lettuce, feta & coriander mint yoghurt
- Mexican Chicken Wrap** 79
Shredded chicken breast, chipotle dressing, tomato & bean salsa, guacamole, cheddar cheese, kale & lettuce
(Available wraps - Plain OR Wholewheat OR Gluten free extra R20)



WOOD FIRED PIZZA

(Calzone on selected pizzas - Extra R5) (Large/Medium)

- V Focaccia** 42
Herbs & olive oil OR garlic & rosemary
- V Mozzarella Focaccia** 57
- V Margherita** 68/55
Napoletana & mozzarella
- V Vegi Vegi** 95/78
Brinjals, artichokes, broccoli, butternut, baby marrow, roasted red pepper, onion, basil pesto, sunflower seeds & pine nuts
- V Bellissimo** 108/87
Artichokes, olives, haloumi, tomato, basil pesto & topped with rocket
(Add bacon - R19)
- V Gne Gne Gne** 92/74
Creamy gorgonzola, caramelised onion, butternut, pine nuts & honey
- N V Italiano** 88/70
Roasted cherry tomatoes, olives, basil pesto & fresh mozzarella
- V Very Vegan** 88/70
(No mozzarella) Brinjals, artichokes, broccoli, butternut, baby marrow, onion, roasted red pepper, sunflower seeds & pine nuts
- Paradiso** 89/72
Country ham & pineapple
- Pizza Roma** 95/78
Country ham & mushrooms
- Pizza Parma** 124/98
Mushroom & Prosciutto Crudo
- Pizza Salami** 104/88
Salami, avo* & chilli
- Quattro Stagioni** 109/89
Mushrooms, artichokes, ham & olives
- N Pizza Pavarotti** 108/89
Salami, sundried tomato pesto, caramelised onion & rocket

N NEW V VEGETARIAN V VEGAN * SEASONAL



(Large/Medium)

- Ragù Mafioso** 89/72
Bolognese, chilli, onion, roasted red pepper & green pepper
- Pazzo** 114/89
Bacon, chorizo, ham & onion
- Pollo** 110/90
Grilled chicken, sweet chilli sauce, roasted red pepper, avo*, onion & coriander
- Don Vito** 110/86
Grilled chicken, piquanté peppers & avo*
- Leo Leone** 108/87
Bacon, chorizo, mushrooms, green pepper, onion & chilli
- La Med** 105/84
Bacon, spinach, feta & avo*
- Tutti Frutti Di Mare** 168/125
Calamari, calamari heads, prawn meat, mussels, garlic, parsley & topped with whole prawn(s)
- Porchetta** 116/92
Smoky pulled pork belly, piquanté peppers & red onion
- Peasant** 99/80
Margherita with 2 toppings
(Limited to 1st two categories of extra toppings)
- Doppio** 115
Half of any two pizzas
(Extra R28 for Pizza Parma OR Seafood)
- Gluten Free Base Medium Extra 24
Gluten Free Base Large Extra 29
Carb Friendly Base Medium Extra 26
Carb Friendly Base Large Extra 34

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

PASTA

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

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

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

- N V Sweet Potato Crisps** 28
With coriander mint yoghurt
- V Mushroom Fritti** 54
Crumbed brown mushrooms with aioli
- N V Jalapeño Guacamole** 58
With flatbread & tortilla crisps
- N V 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
- V Fried Haloumi** 48
With tzatziki
- Chicken Livers** 49
Pan-seared with peri peri Napoletana & cream
- N Gnocchi & Chorizo** 58
Sautéed with cherry tomatoes, spring onion & chilli oil
- Spicy Lamb Koftas** 64
With tzatziki



ASK ABOUT
OUR PLATTER
MENU

Perfect for home
& office functions...
We prepare fresh platters
for your function.
Place order
48 hours in advance.

