

# MAIN MENU *Winter 2018*

## SALADS & BOWLS

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

## BURGERS

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

<p><b>The Original</b> 89 Doppio house-ground beef burger, tomato, rocket, grilled onions &amp; smoky tomato relish</p> <p><b>The Doppio Burger</b> 110 The original with mature cheddar &amp; streaky bacon</p> <p><b>Ⓝ Buttermilk Chicken Burger</b> 84 Buttermilk fried chicken breast, kimchi, Sriracha, Kewpie™ mayo, grilled red onion, rocket &amp; fresh tomato</p>	<p><b>Ⓝ Ⓞ The Falafel Burger</b> 88 With loaded hummus, tomato &amp; cucumber salsa, smashed avo*, grilled onions &amp; rocket</p> <p><b>The Mexican</b> 102 Doppio house-ground beef burger with cheddar cheese, smashed avo*, jalapeño salsa, marinated feta, grilled onions, tomato &amp; rocket</p> <p><b>Naked Hippie</b> 99 A sweet potato rösti with Doppio house-ground beef patty, cheddar cheese, tomato, guacamole, grilled onions &amp; rocket topped with a jalapeño &amp; cheese Hippie sauce (no bun)</p>
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## HANDHELDS

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

### TACOS:

Served in a soft shell taco:

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

**24**  
EACH

<p><b>Ⓝ Ⓟ Sweet Potato Crisps</b> 28 With coriander mint yoghurt</p> <p><b>Ⓟ Mushroom Fritti</b> 54 Crumbed brown mushrooms with aioli</p> <p><b>Ⓝ Ⓟ Jalapeño Guacamole</b> 58 With flatbread &amp; tortilla crisps</p> <p><b>Salmon &amp; Sweet Potato Fish Cakes</b> 55 With a ginger chilli Asian dressing</p> <p><b>Grilled Calamari</b> 79 With herbed lemon butter OR Cajun cream</p> <p><b>Doppio Wings:</b> 64 - Peri peri with blue cheese yoghurt - Sweet chilli wings with Cajun pangrattato &amp; feta yoghurt</p> <p><b>Ⓟ Fried Haloumi</b> 48 With tzatziki</p> <p><b>Chicken Livers</b> 49 Pan-seared with peri peri Napoletana &amp; cream</p> <p><b>Ⓝ Gnocchi &amp; Chorizo</b> 58 Sautéed with cherry tomatoes, spring onion &amp; chilli oil</p> <p><b>Spicy Lamb Koftas</b> 64 With tzatziki</p>
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## PLATTERS & BOARDS

<p><b>Chef's Board</b> 295 Doppio wings, saucy meatballs, hand cut chips, pan fried chorizo, lamb koftas &amp; onion rings</p> <p><b>Ⓟ Veg Board</b> 220 Hand cut chips, fried haloumi, mushroom fritti, marinated grilled veg, roast aubergine filled with curried lentil ragù &amp; onion rings</p> <p><b>Mezze</b> 245 Calamari 2 ways, chicken livers peri peri, lamb koftas, fried haloumi, dressed olives &amp; tzatziki</p>
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## SOUPS

<p><b>Ⓞ Roast Red Pepper &amp; Tomato</b> 48/68</p> <p><b>Peruvian Chicken</b> 54/78</p>
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**Soup of the Day**  
Ask your waiter for available selection

\* 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.





# MAIN MENU *Winter 2018*

## MAINS

<b>N</b> <b>Roast Pork Belly</b> 5-spice roasted pork belly with mashed potato, green beans, sautéed brown butter cabbage & cider sauce	150	<b>Pollo di San Paolo</b> Grilled chicken breasts, fried haloumi & Cajun Roquefort sauce with a choice of sides	138
<b>Salmon Teriyaki</b> Grilled salmon in teriyaki dressing on a warm salad of black rice & baby marrow linguine	218	<b>T-Bone Fiorentina 500g</b> Salt & pepper rubbed T-Bone with mustard rosemary butter & hand cut chips	205
<b>N</b> <b>Rubbed Rump al Funghi 300g</b> With sweet potato mash, green beans, roasted cherry tomatoes & creamy mushroom sauce	148	<b>Calamari</b> Grilled with lemon & herbs with a choice of sides <i>(Add Cajun cream - R12)</i>	172
<b>N</b> <b>Pesce in Tempura</b> Hake fillet in beer batter, crushed minted peas, and hand cut chips & tartar sauce	98	<b>Chicken Curry</b> Chicken breast, mushrooms & peppers in a Thai red curry sauce with coconut jasmine rice	112
<b>N</b> <b>Braised Shortrib Spezzatino</b> Red wine braised beef shortrib stew with creamy mashed potato & citrus gremolata	164	<b>N</b> <b>Filleteo alla Griglia 200g</b> Hand cut chips, roasted za'atar carrots, sautéed green beans & green gorgonzola sauce	195
<b>Marinated Lamb Chops 360g</b> Char-grilled rosemary & lemon lamb chops with seasonal vegetables & hand cut chips	188	<b>N</b> <b>Masala Mellanzane</b> Roasted aubergine, filled with curried lentil ragù, Neapolitana & a grilled cheese topping, served with raita & garden salad	88
<b>Steak, Chips &amp; Bone Marrow 300g</b> Rump with roasted bone marrow, hand cut chips, green beans & garlic butter	188		

## 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 / Jalapeño cheese	32
Green peppercorn / Green gorgonzola sauce	

## PASTA

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

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

## PIZZA 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

## WOOD FIRED PIZZA

[Calzone on selected pizzas - Extra R5]  
[Large / Medium]

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

Gluten Free Base Medium Extra 24  
Gluten Free Base Large Extra 29  
Carb Friendly Base Medium Extra 26  
Carb Friendly Base Large Extra 34