CHILLED

Soda	32
Rock Shandy | Steelworks	46
Roses Cordial & Mixer	32
Iced Tea	34
Homemade Iced Tea (1L) red berry | lemongrass & cucumber	74

FRUIT JUICE — ***38***
orange | mango | apple | cranberry

FREEZO — 62
coffee | chocolate

SHAKES — ***48***
vanilla | coffee | strawberry
chocolate | lime
bubblegum | banana

Iced Latte — 42
(Add hazelnut syrup +8)

Iced Vietnamese Latte — 50
Espresso and sweetened condensed milk

Vota Mineral Water — 30/52
Still or sparkling (500ml | 750ml)

MOCKTAILS

Passionfruit Mojito — 65
Passionfruit purée, mojito mint, lemon juice, Fitch & Leedes soda with lemonade

Strawberry Daiquiri — 78
Strawberry syrup, strawberry juice, fresh strawberries and lime juice

Apricot & Strawberry Breeze — 92
Strawberry, passionfruit, lemon juice, Red Bull apricot & strawberry

Grapefruit Raspberry Smash — 65
Grapefruit, raspberry, Fitch & Leedes tonic water with lemon juice

Mango Crema Lada — 78
Piña coco, mango purée, pineapple juice and fresh cream

Citrus Spritz — 92
Grapefruit syrup, sundried orange syrup, fresh grapefruit juice and Red Bull

DESSERTS

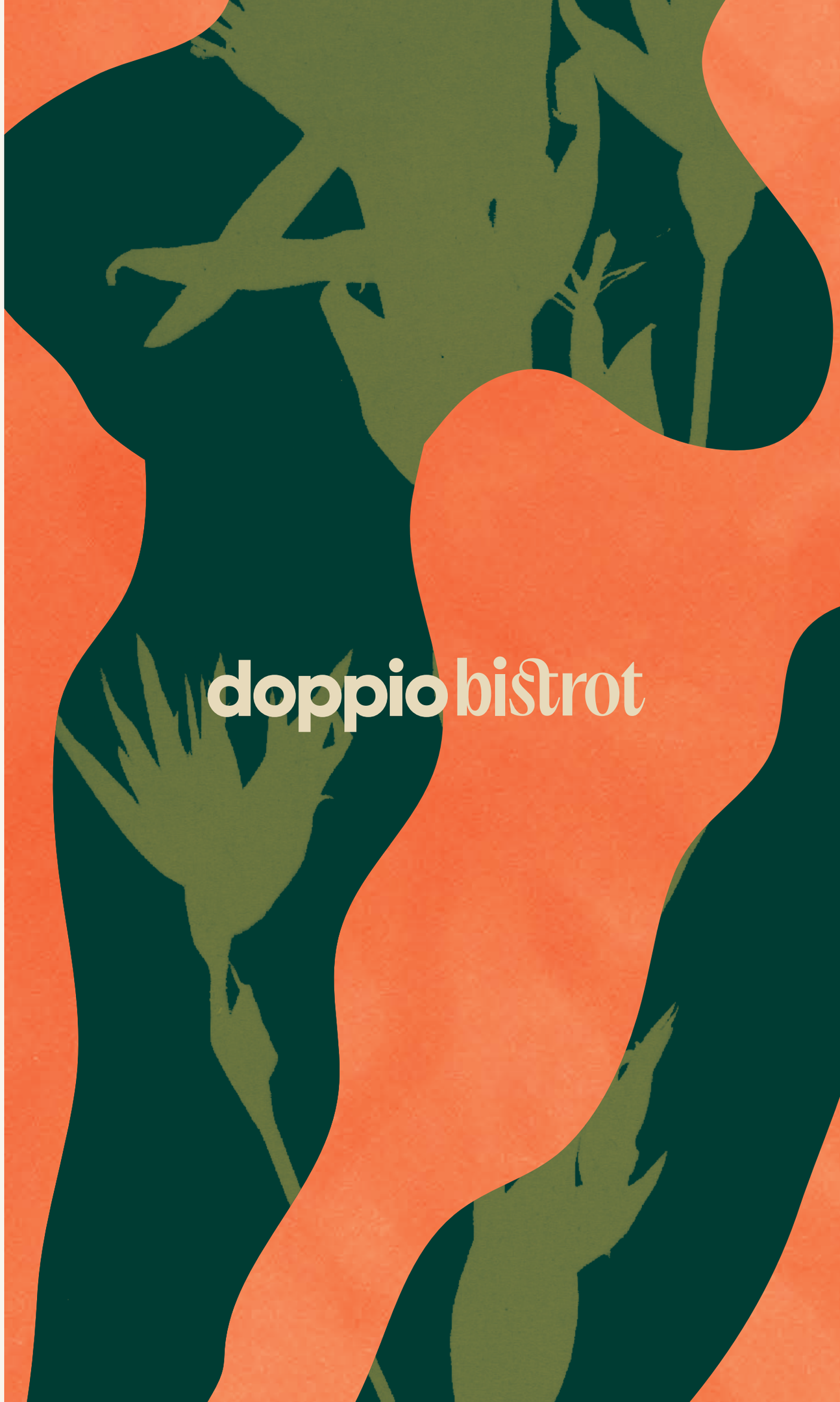
Malva Pudding — 95
Infused with orange & apricot, served with crème anglaise

Double Chocolate Brownie (N) 115
Served with vanilla ice cream or cream

Freshly Baked Cakes & Tarts
Ask your waitron for today's selection

(V) Vegeterian (N) Contains Nuts

While we will make every effort, traces of gluten or other allergens may appear in the final served dish. In the Doppio Bistrot kitchen, seeds & nuts are present & used in the production of foods. Prices include VAT. Service charge is not included. All items are subject to availability. Variations may lead to delays. All extras & substitutions may incur an extra charge. We are not responsible for food asked well done. Prices may change without prior notice.



SMALL PLATES

Flatbread (N) — 95
Black olives, anchovy, onion, oreganum
Cherry tomato, basil mozzarella and rocket
Gorgonzola, pear, caramelised onion, and balsamic glaze

Hummus (V)(N) — 85
Hummus with harissa chickpeas, salsa verde, fried capers and flatbread

Salt & Pepper Calamari — 120
Lightly dusted calamri heads, parsley, garlic, chilli, garlic mayo

Calamari — 115
GRILLED: lemon garlic butter on a tomato & rocket salsa

Hot Honey Cheese Spring Rolls — 95
3 Spring rolls filled with halloumi, mozzarella & hot honey

Chicken Livers — 95
With bacon, onion, garlic, chili, tomato and cream

Halloumi (V)(N) — 95
Grilled halloumi on labneh with toasted hazelnuts, fresh herbs and a preserved fig salsa

Beef Tagliata — 175
Grilled & sliced beef sirloin, rocket, cherry tomatoes, parmesan cheese, balsamic syrup, roasted garlic mayo

West Coast Mussels — 145
A creamy white wine & mussel stock with leeks, celery, herbs and mayo served with crostini

SALADS

Crispy Bacon Caesar — 125
Cos lettuce with a creamy anchovy dressing, garlic croutons, boiled egg, parmesan shavings and crispy bacon
Add chicken or avo 40

Sesame Orange Chicken Salad (N) — 165
Grilled chicken breast, avocado, orange, tomato, cos & rocket lettuce, spring onion, toasted sesame seeds & soya, ginger dressing

Seared Tuna Salad — 220
Sesame crusted, sliced, seared tuna with mixed greens, avo, cucumber, carrot, edamame, pickled ginger, wasabi mayo and a soy honey & ginger dressing

Roast Vegetable & Halloumi Salad (V) — 135
Avo, confit cherry tomatoes, rocket, butternut, roasted red pepper, artichokes, olives, aubergine and a garlic vinaigrette

Bistro House Salad — 130/175
Wild rocket, baby spinach & cos lettuce with cucumber, cherry tomatoes, feta cheese, avo with honey mustard dressing

BURGERS & SANDWICHES

Chicken Sando — 125
Chicken breast with avocado, sweet & sour slaw and mayo

Fillet Steak Sando — 185
Served on a ciabatta roll, Bistrot steak mayo, caramelised onion, rocket, parmesan

Bistro Burger — 165
200g beef patty with caramelised onion, cheddar cheese, house pickle, Dijon truffle mayo and fries

Crispy Chicken Burger — 155
Panko crumbed chicken breast, honey mustard slaw, jalapenos, crunchy lettuce , red onions & roasted garlic mayo

Naked Hippie — 158
Grilled beef patty with rocket, tomato, grilled mushroom, halloumi, avo, tzatziki served with fries

NY Bagel — 155
Smoked trout with cream cheese, avo, red onions and capers

Caprese Bagel (V)(N) — 95
Fior di latte with tomato, avo, basil pesto, basil mayo and balsamic syrup

HOT PRESSED

Sourdough / Seeded Health

The Real Cheese (V) — 98
Emmental, aged cheddar & mozzarella with Dijon mayo and fries

Chicken Mayo — 95
Shredded chicken with mayo, gherkin, smoked paprika, Italian parsley and fries

All Day Breakfast Toastie — 98
Crispy bacon with fried egg, tomato, cheddar, aïoli and fries

MAINS

Lamb Chops — R335
360g Lamb loin chops served with tzatziki and Greek-style fries

Steak Frites — 345/195
Grilled steak with Cafe de Paris butter & pepper sauce with fries
350g rib-eye R345 | 200g sirloin R195

West Coast Mussels — 225
A creamy white wine and mussel stock with leeks, celery & herbs, served with fries and mayo

Singapore Chicken Noodles (N) — 175
A chicken egg noodle and vegetable stir fry with a garlic, ginger, coconut, chili broth and a cashew nut spring onion and sprinkle

Fish & Chips — 170
Beer battered fried hake, fries and our house-made tartar sauce

Sea Bass — 345
Grilled sea bass with a Thai lemongrass coconut sauce, wild rice pilaf and crunchy veg

Cafe Steak — 195
200g Sirloin steak in a spicy red wine & black olive Portuguese sauce with green Tabasco butter, a fried egg and fries

Tandoori Chicken Kebabs (N) — 185
Deboned chicken thighs, Tandoori spices, whipped feta labneh, toasted coconut & almond couscous, charred broccoli & butternut

Moussaka — 165
Baked lamb and beef mince with potato, brinjal and béchamel sauce, topped with parmesan, panko crust and green salad

Chicken Piccata — 185
White wine, lemon & caper sauce served with linguine

SIDES Roast vegetables 48 | Fries 42 | Lyonnaise potatoes 48 | Side salad 55 | Wild rice 35

PIZZA

Focaccia (V) — 80
Sea salt, olive oil & garlic

Classic NYC (V) — 145
Napoli sauce, Fior di latte, pecorino, oregano & fresh basil

F.A.B. — 175
Feta, avo and bacon

Leo Leone — 185
Bacon, chorizo, mushroom, green pepper, onion & chilli

Bellisimo (V)(N) — 175
Artichoke, olives, halloumi, tomato, basil pesto and rocket

Korean BBQ — 185
Gochujang chicken with Napoli sauce, red pepper, onion, mozzarella, feta, avocado and oregano

Modena — 185
Napoli sauce, mozzarella, peperoni, jalapeño, hot honey, pecorino & oregano

Parmesan Mushroom Bianco (V) — 165
Béchamel sauce, black mushrooms, parmesan cheese, garlic, chili, mozzarella and rocket

Keema — 185
Curried mince, Napoli sauce, mozzarella, red onion, green pepper, coriander, yoghurt chutney mayo

PASTA

Seafood Linguine — 245
Prawns, mussels & calamari in a tomato and prawn stock sauce with garlic, parsley & lemon

Puttanesca (V)(N) — 145
Crushed tomato, black olives, capers, anchovies, garlic & red chilli flakes, finished with oreganum and fresh basil Add Calamari +R75

Carbonara — 155
Bacon lardons, parmesan, egg yolk and black pepper

Chicken Al Fresco — 185
Chicken with bacon, mushrooms, sundried tomato, cream, baby spinach, parmesan and rosemary

Zucchini Aglio é Olio (V) — 145
With olive oil, garlic, chili, herbs, cherry tomatoes, pecorino and lemon zest

Butternut Ravioli (V)(N) — 165
With a butter sage cream finished with pumpkin seed

Spaghetti Salciccia Bianca (N) — 185
Italian style fennel pork sausage, garlic, carrot, zucchini, spring onion, rosemary, white wine, and olive oil