



**DOPPIO
ZERO**

PIZZA

(med | lrg)

MARGHERITA 72 | 95
Napoletana | Mozzarella

VEDURA BIANCO 128 | 158
Vegan mozzarella | Grilled aubergine & zucchini | Roasted butternut & red pepper | Wild rocket

BELLISSIMO 128 | 158
Artichoke | Olives | Haloumi | Tomato | Basil pesto | Rocket

PARADISO 105 | 140
Country ham | Pineapple

PIZZA ROMA 108 | 145
Country ham | Mushroom

RAGÙ MAFIOSO 120 | 158
Bolognese | Chilli | Onion | Roasted red pepper | Green pepper

PIZZA SALAMI 115 | 148
Salami | Avo | Chilli

LEO LEONE 142 | 178
Bacon | Chorizo | Mushroom | Green pepper | Onion | Chilli

LUCA 125 | 155
Chorizo | Brie | Caramelised onion | Rocket

BLUE CAJUN 135 | 170
Cajun grilled chicken | Red onion | Mushroom | Gorgonzola | Basil

GAUCHO 135 | 165
Pulled wood-fired oxtail & short rib ragù | Mushroom | Red onion | Chimichurri

QUATTRO STAGIONE 132 | 168
Country ham | Artichoke | Mushroom | Olives

POLLO 116 | 155
Grilled chicken | Sweet chilli sauce | Roasted red pepper | Avo | Onion | Coriander

PUTTANESCA 105 | 138
Anchovies | Olives | Capers | Parsley

LA MED 125 | 158
Bacon | Spinach | Avo | Feta

TUTTI FRUTTI DI MARE 170 | 238
Prawns | Calamari | Calamari heads | Prawn meat | Mussels | Garlic | Parsley

DOPPIO PIZZA
Half and half of any two pizzas
Only available in large
(Excl. Tutti Frutti di Mare)

Gluten-free | Paleo pizza base +45

SHARING

Platters

MEZZE 308
Marinated artichoke | Falafel | Chicken livers | Firecracker cauliflower | Haloumi | Tzatziki | Beetroot hummus | Garlic & herb focaccia

MEDITERRANEAN GRILL 498
Flame-grilled chicken thighs | Doppio signature rub flame grilled hanger steak | Doppio wings | Pork riblets | Hand-cut chips | Onion rings | Sauce of your choice

SEAFOOD 520
Calamari | Hake | Salmon fish cakes | Creamy garlic prawns & mussels | Garlic & herb Focaccia | Savoury rice | Dill & lime tzatziki

SALADS & BOWLS

HALOUMI & ROAST VEG SALAD 122
Grilled haloumi | Avo | Confit cherry tomatoes | Rocket | Roasted red peppers | Artichokes | Olives | Brinjals | Garlic vinaigrette

CHICKEN CAESAR SALAD 122
Grilled chicken breast | Cos lettuce | Bacon bits | Shaved parmesan | Creamy anchovy dressing | Ciabatta crostini

WINTER BEET SALAD 105
Roasted beets | Goats cheese | Grilled baby carrots | Red onion | Orange segments | Mint | Pecan nuts | Rocket & micro greens | Balsamic-orange dressing

GREEN SALAD 95
Greens & rocket | Avo | Radish | Cucumber | Pumpkin seeds | Parmesan | Vinaigrette

THAI CHICKEN BOWL 110
Thai red coconut curry | Chicken breast | Wild rice | Broccoli | Edamame beans | Bok choy | Coriander | Cashews

TERIYAKI BEEF BOWL 138
Teriyaki braised beef | Bok choy | Pickled ginger | Cucumber & carrot julienne | Radish | Sesame seeds | Black rice

SALMON POKÉ BOWL 165
Cured Norwegian salmon (80g) | Black rice | Avo | Julienne cucumber & carrots | Pickled ginger | Edamame beans | Chilli & ginger dressing
(Tuna option available)

TUNA NIÇOISE SALAD 155
Sesame crusted tuna loin | Green olives | Green beans | Cos lettuce | Baby potatoes | Boiled egg | Cherry tomatoes | Honey & wasabi dressing

With hand-cut chips
OR garden salad

BURGERS

THE ORIGINAL 120
Doppio ground beef burger | Tomato | Rocket | Grilled red onions | Smoky tomato relish

THE HERBIVORE 130
Crumbed plant-based patty | Mixed lettuce | Fresh tomato | Red onion | Avocado | Zesty aioli

THE BBQ BURGER 155
Doppio ground BBQ basted beef burger | Bacon | BBQ mayo | Mature cheddar | Caramelised onion | Tomato | Rocket

CHICKEN CRUNCH 138
Buttermilk fried chicken thighs | Sweet chilli tomato relish | Kimchi | Japanese mayo | Tomato | Grilled red onion | Rocket

THE RITZ 238
Doppio ground beef burger | Tempura prawns | Crispy bacon | Brie | Avocado ritz | Rocket | Caramelised onion | Sliced tomato | Spicy mayo

THE NAKED HIPPIE 145
Doppio ground beef patty (bunless) | Grilled tomato | Sliced Avo | Grated beetroot | Grilled mushroom & caramelised onion | Jalapeño-coriander aioli | Crumbled goats cheese

HANDHELDS

With hand-cut chips OR
garden salad

PREGO POLLO 110
Char-grilled chicken breasts | Lettuce | Tomato | Doppio peri-peri mayo | Turkish bread

FALAFEL WRAP 98
Falafel | Beetroot hummus | Baby spinach | Roasted red pepper | Tahini-lime & maple dressing

MED CHICKEN WRAP 120
Char-grilled chicken breast | Beetroot hummus | Red onion | Tomato | Baby spinach | Feta

THE U.S.S 125
“The Ultimate Steak Sandwich”
Doppio-signature rub | Flame-grilled hanger steak | Rocket | Tomato | Caramelised onion | Roasted garlic mayo | Turkish bread

PIADINA PORCHETTA 120
Herb-stuffed and rolled pork belly | Mustard | Rocket & fresh tomato | Green mojo | Fire-baked flatbread

HOT PRESSED CHICKEN MAYO 75 | 105 (Sgl | Dbl)
Pulled chicken | Pesto-mayo | Ciabatta

NEW VEG VEGAN NUTS VITALITY

Discovery Vitality members get up to 25% back on qualifying HealthyDining meal options, 50% back on Vitality kids' healthy meals, for under 12's. Discovery Vitality (Pty) Ltd. Limits. T&Cs apply.

Soup

(half | full)

TRADITIONAL MINISTRONE 58 | 110

Vegetables | Penne | Ciabatta toast

GHOULASH 108 | 130

Beef | Vegetables | Ciabatta toast

TAPAS

- FOCACCIA

Garlic & rosemary 58

Mozzarella 74
- SOFT SHELL TACOS

Haloumi — Avo salsa | Aioli 32

Buttermilk Chicken — Kimchi | Japanese mayo | Sriracha 32

Beef — Teriyaki beef | Slaw 34

Fish — Asian slaw | Salsa | Japanese mayo 32
- FIRECRACKER CAULIFLOWER 75

Sesame-crusted tempura cauliflower | Chilli-maple glaze | Cucumber-horseradish vegan mayo

- HALOUMI 68

Grilled OR fried — Z'atar | Warm spiced honey & Dijon sauce
- CALAMARI 110

Grilled — White wine | Lemon, parsley & chilli OR Cajun cream

Fried — Aioli
- MUSSELS ALLA GREMOLATA 95

Mussels | White wine | Creamy gremolata | Turkish bread
- CHICKEN LIVERS 85

Peri-peri cream | Ciabatta
- PORK RIBLETS 115

BBQ glazed pork riblets | Whipped feta & chimichurri

- DOPPIO WINGS 98

Peri-peri | Blue cheese yoghurt

Sticky Asian BBQ | Sesame seeds

Chilli hot-honey | Cucumber horseradish-mayo
- SALMON TARTARE 120

Diced salmon | Cucumber & horseradish leche de tigre | Fresh papaya salsa | Crushed pink peppercorn | Crostini
- CAPRESE STACK 68

Fior di latte | Tomato | Basil pesto | Rocket | Balsamic reduction
- ZUCCHINI FRITTI 48

Spicy mayo

MAINS

- PORCHETTA 195

Herb stuffed & rolled pork belly | Mustard mash | Green beans | Madeira sauce
- MOROCCAN CHICKEN THIGHS 168

Char-grilled deboned chicken thighs | Turmeric whipped feta | Grilled artichoke & wild rice salad | Parmesan shavings
- PESCE IN TEMPURA 160

Hake fillet in tempura batter | Crushed minted peas | Hand-cut chips | Tartar sauce
- GRILLED SALMON 375

Honey & lime glazed salmon | Coconut & lime black rice | Seasonal roast veg | Honey, lime & soy sauce
- POLLO LIMONE 158

Grilled chicken breasts | Burnt sage butter & lemon cream sauce | Seasonal roasted veg | Smashed baby potatoes
- BRAISED OXTAIL & SHORT RIB 268

Wood-fired oxtail & short rib, red wine & vegetable ragú | Parmesan mash | Lemon gremolata
- TUSCAN SEAFOOD CASSOULET 285

Prawns | Hake | Mussels | Calamari | Squid heads | Creamy sundried tomato, roasted red pepper & garlic prawn bisque | Basmati rice | Fresh parsley
- CALAMARI & CHICKEN LIVER PILAF 168

Mildly spiced chicken livers & calamari tubes | Spanish savoury rice | Crispy squid heads | Chunky sambal | Toasted flatbread
- MELANZANE ALLA PARMIGIANA 138

Wood-fired aubergine | Napolentana & parmesan bake
- LIVER VENEZIANA 140

Pan-fried ox liver | Onions, butter & marsala wine | Parmesan mash

GRILLS

- STEAK, CHIPS & BONE MARROW 178 | 228

Rump (200g/300g) | Sea salt | Black pepper | Jus | Hand-cut chips
- AGED RIBEYE ON THE BONE 355

BBQ rubbed ribeye (500g) | Bone marrow & roasted garlic butter | A side of your choice
- BEEF FILLET 265

Grilled fillet (250g) | Sea salt | Black pepper | A side of your choice
- LAMB CHOPS 295

Lemon, rosemary, garlic & paprika marinated loin chops (360g) | A side of your choice
- RIBS & THIGHS 310

BBQ pork ribs (400g) | Moroccan spiced chicken thighs | Onion rings | Hand-cut chips | Peri-peri OR lemon and herb sauce
- WOOD FIRED PRAWNS (6/12) 250 | 410

Creamy butter, lemon & garlic sauce | Hand-cut chips OR rice

SIDES

- Hand-cut chips 32

- Baby potatoes 35

- Onion rings 20

- Honey-roasted butternut |Tahini yoghurt, Za'atar & lemon 38

- Parmesan mash 35

- Basmati rice 20

- Spinach (sautéed/creamed) 35

- Doppio side salad 30

- Seasonal roasted veg 42

sauces | 38

- Mushroom | Roquefort Cajun | Mediterranean peppercorn | Doppio peri-peri | Madeira

PASTA

Choice of Penne | Fettucini | Spaghetti | Fusilli
(Wheatfree pasta +20mins) +20

- PENNE RAGÙ 170

Oxtail & beef short rib ragù | Mushrooms | Neapolitana | Basil pesto | Red wine jus | Parmesan
- VEGAN BOLOGNAISE 135

Plant-based bolognese | Red wine & herb ragù
- RAVIOLI AL PORCINI 175

Porcini mushroom ravioli | Brown butter, sage & marsala wine sauce | Pecorino | Truffle oil
- FETTUCINE PEPE ROSSO 148

Creamy red pepper | Slow-roasted cherry tomatoes | Basil | Goats cheese | Toasted pine nuts
- AGLIO E OLIO ALLA GRECA 130

Grilled haloumi | Olive oil | Garlic | Cherry tomatoes | Basil | Parmesan (Add calamari +95)

- SPAGHETTI PICCATA 130

Sundried tomato, capers, lemon & artichoke sauce | Pecorino | Cream (Add chicken +38)
- FETTUCINE POLLO AL PESTO 168

Grilled chicken tagliata | Slow-roasted cherry tomatoes | Basil pesto | Parmesan
- CALAMARI & CHORIZO PENNE 165

Calamari | Chorizo | Piquant Neapolitana | Cream | Basil
- SPAGHETTI FRUTTI DI MARE 225

Prawns | Mussels | Calamari tubes & heads | Garlic | Parsley | Tomato | White wine (House speciality)
- CARBONARA DI GAMBERETTI 245

Sauteéd prawns | Prawn bisque | Parmesan & egg yolk sauce | Garlic | Pecorino | Cracked black pepper | Parsley

- PENNE AMATRICIANA 168

Bacon | Neapolitana | Chilli | White wine | Basil | Garlic | Parsley | Pecorino
- PASTA LOCO 156

Grilled chicken | Bacon | Gorgonzola | Parmesan | Roasted butternut
- POLLO AL FORNO 156

Grilled chicken | Garlic | Sundried tomato | Mushroom | Basil | Onion | Béchamel | Penne | Mozzarella bake (Vegetarian option available)
- LASAGNE 168

Lasagne & garden salad

THE ORIGINALS

- Neapolitana | Arrabiata 95 | 98

Alfredo 135

Bolognese 138

Pesto 115 (Add cream +15)

FRESH PLATES

ASSEMBLE YOUR OWN FRESH PLATE FROM THE SELECTION:

1 CHOOSE YOUR FEATURE

- CHICKEN BREAST 58 | 96** (Sgl | Dbl)
Grilled **OR** crumbed
Choice of mushroom sauce **OR**
dill & lime tzatziki
- STIR FRY CHICKEN 66**
Peppers | Red onion | Teriyaki | Sesame seeds
- FLAME-GRILLED CHICKEN THIGHS 68 | 115**
(150g | 300g)
Harissa glazed deboned chicken thighs |
Dill & lime tzatziki
- RUMP TAGLIATA 115**
Rump (200g) | Chimichurri
- MEDITERRANEAN HAKE 92**
Grilled hake (150g) |
Tomato, olive & caper salsa
- SALMON FISH CAKES 60 | 88**
Panko crumbed fish cakes | Salmon | Potato |
Celery | Spring onion | Capers & dill |
Tahini, lime & herb yogurt
- FALAFEL 68**
Beetroot hummus
- CRUSTLESS QUICHE 68**
Artichoke | Green olives | Roasted red peppers |
Basil | Mozzarella

2 CHOOSE YOUR SIDE

- CHUNKY AVO SALAD 65**
Avo | Cherry tomatoes | Char-grilled corn |
Cucumber | Radish | Pine nuts |
Lemon vinaigrette
- WARM GREENS 58**
Baby marrow | Bok choy | Spinach |
Peas | Broccoli
- WARM SWEET POTATO SALAD 48**
Honey glazed sweet potato | Horseradish
cream cheese | Pickled red onion
- WILD RICE SALAD 58**
Roast butternut | Broccoli | Feta | Cranberries |
Almonds | Pumpkin seeds | Spring onion |
Lemon coriander yoghurt
- MEDITERRANEAN SLAW 45**
Shredded cabbage | Celery | Coriander |
Pineapple | Lemon & olive oil
- PESTO PASTA SALAD 48**
Fusilli | Artichoke | Cucumber |
Cherry tomatoes | Olives | Basil pesto
- FRESH GREEN SALAD 46**
Greens & rocket | Avo | Radish | Cucumber |
Pumpkin seeds | Parmesan | Vinaigrette

DRINKS

caffe + tea

- Almond | Oat | Soy milk +10**
- AMERICANO 33**
- ESPRESSO 30 | 25** (Dbl | Sgl)
- CORTADO 36 | 33** (Dbl | Sgl)
- CAPPUCCINO 37**
- DOPPIO CAPPUCCINO 43**
Larger, with a double shot of espresso
- CAFFÉ LATTE 38**
(Add hazelnut syrup +7)
- VIETNAMESE LATTE 48**
- CAFFÉ MOCHA 44**
- SPICED CHAI 44**
- DIRTY CHAI LATTE 46**
- TURMERIC LATTE 42**
- RED CAPPUCCINO 40 | 34** (Dbl | Sgl)
- TEA 28**
Rooibos **OR** Five Roses®
- CARMEN™ TEA 30**
Citrus chai | Orange chamomile |
Floral berry | Creamy mint

chillers

- SODAS 29**
- ROCK SHANDY 44**
- ROSES® CORDIAL & MIXER 32**
- VOTA**
Still | Sparkling **26 | 48** (500ml | 750ml)
- ICED TEA 34**
- ICED LATTE 38**
- ICED-VIETNAMESE LATTE 48**
- HOMEMADE LEMONADE 35**
00 Cloudy lemonade
- HOMEMADE ICE TEA (1LT) 66**
Berry | Mango & mint
- LEMON & MINT GINGERBEER (1LT) 66**
- SHAKES**
Vanilla | Coffee | Strawberry | Lime |
Chocolate | Bubblegum | Banana **45**
Deluxe Shake Chocolate & cherry **50**

Desserts

- NUTELLA™ CRÊPE 78**
Nutella™ filled crêpe | Vanilla gelato | Hazelnuts
- CHOUX AU FERRERO 68**
Choux bun | Hazelnut praline | Chocolate mousse |
Vanilla gelato | Warm Belgian chocolate
- AFFOGATO 49**
Double espresso | Gelato | Crushed biscuit (Add Frangelico **+20**)
- BELGIAN CHOCOLATE FONDANT 78**
Orange biscuit crumb | Vanilla gelato | Orange sauce
- CROISSANT PUDDING 85**
Apple & cinnamon croissant B&B pudding |
Pecan nuts | Fudge sauce | Vanilla gelato
- POACHED PEAR 75**
Red wine and chai spice syrup |
Brown butter & pecan crisp | Vanilla gelato

Ask your waitron for the selection of daily Doppio delights from the bakery

DESSERT DRINKS

- DOM PEDRO 68**
Johnnie Walker | Kahlua | Frangelico™ | Campari
- SPECIALITY COFFEE 68**
Jameson Irish Whiskey | Kahlua | Frangelico™ | Amarula
- DIGESTIVES**
Limoncello **48** | Grappa **56** | Jagermeister **38**

HOT CHOCIES

- CLASSIC HOT CHOCOLATE 38**
- BLACK FOREST HOT CHOCOLATE 65**
- FRENCH DUNKIN HOT CHOCOLATE 65**



DOPPIO.CO.ZA



Doppio Zero is not a gluten or allergen-free environment. While we will make every effort, 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 is not included. All items are subject to availability. Variations may lead to delays. All extras & substitutions may incur an extra charge. Not responsible for food asked well done. Prices may change without prior notice.