

WOOD-FIRED PIZZA

(Calzone on selected pizzas - Extra R5)

(Medium/Large)

GARLIC & ROSEMARY FOCACCIA (S)	45
MOZZARELLA FOCACCIA (V)	58
CHEESE & ONION FOCACCIA (V)	84
Caramelised onion, cream cheese, mozzarella, rosemary & nigella seeds	
MARGHERITA (V)	58/74
Napoletana & mozzarella	
VEGI VEGI (V)	80/100
Brinjals, artichokes, broccoli, butternut, baby marrow, roasted red pepper, onion, basil pesto, sunflower seeds & pine nuts (Vegan option available)	
THE VEGITERRANEAN PIZZA (S)	88/112
Napoletana, vegan mozzarella, basil, artichokes, roasted red pepper, olives & rocket	
BELLISSIMO (V)	89/110
Artichokes, olives, haloumi, tomato, basil pesto & rocket	
PARADISO	76/96
Country ham & pineapple	
PIZZA ROMA	88/106
Country ham & mushrooms	
RAGÙ MAFIOSO	76/96
Bolognese, chilli, onion, roasted red pepper & green pepper	
PIZZA LIMONE (N)	89/110
Burnt sage cream, mozzarella, chicken, lemon & rocket	
PIZZA SALAMI	89/110
Salami, avo* & chilli	
POLLO	90/118
Grilled chicken, sweet chilli sauce, roasted red pepper, avo*, onion & coriander	
LEO LEONE	90/118
Bacon, chorizo, mushrooms, green pepper, onion & chilli	
PUTTANESCA	72/90
Olives, capers, anchovies & parsley	
LA MED	89/110
Bacon, spinach, feta & avo*	
TUTTI FRUTTI DI MARE	125/172
Calamari, calamari heads, prawn meat, mussels, garlic, parsley & whole prawn(s)	
STROMBOLI (N)	89/110
Rolled Margherita, ham & sun-dried tomato pesto	
PEASANT	88/106
Margherita with 2 toppings (Limited to 1st two categories of extra toppings)	
DOPPIO	125
Half of any two pizzas (Extra R28 for Tutti Frutti Di Mare)	

Gluten-Free Base Medium Extra 29 | Gluten-Free Base Large Extra 34 | Carb-Friendly Base Medium Extra 30 | Carb-Friendly Base Large Extra 38

EXTRA TOPPINGS

Banana, Basil, Brinjals, Broccoli, Butternut, Caramelised onion, Coriander, Green pepper, Pineapple, Rocket, Tomato, Onion 12 | Anchovies, Artichokes, Avo*, Bacon, Chicken, Feta, Gorgonzola, Ham, Mushrooms, Olives, Roasted red pepper, Bolognese 20 | Chorizo, Haloumi, Salami 22 | Calamari, Prosciutto Crudo, Prawns, Vegan Bolognese 35

CAFFÉ & TEA

CAPPUCCINO VERO	26
Smaller, stronger, Italian style	
CAPPUCCINO	30
DOPPIO CAPPUCCINO	36
Larger, with a double shot of espresso	
CORTADO	25
CAFFÉ LATTE	32
(Add Vanilla OR Hazelnut OR Almond syrup +R7)	
VIETNAMESE LATTE	38
FILTER COFFEE + REFILL	25
AMERICANO	27
ESPRESSO	21
ESPRESSO DOPPIO	24
CAFFÉ MOCHA	36
MILKYBAR MOCHA	38
HOT CHOCOLATE	34
MINT HOT CHOCOLATE	38
PEANUT BUTTER MILKYBAR HOT CHOCOLATE	38
TURMERIC LATTE	34
DIRTY CHAI LATTE	38
BISCOFF CARAMEL LATTE	38
SPICED CHAI	35
RED CAPPUCCINO	30/36
TEA	22
Rooibos OR Five Roses®	
FRESH GINGER, LEMON & MINT TEA	20
TWININGS™	25
Herbal Teas	

CHILLERS

FRUIT JUICE SELECTION	30
SODAS	25
ROCK SHANDY	42
CORDIAL & MIXER	29
ICED TEA	28
VOTA STILL OR SPARKLING	25
500ml	25
750ml	40

ICED

ICED LATTE	29
ICED VIETAMESE LATTE	35
HOME-MADE ICE TEA (ILT)	40
Ginger Beer OR Berry OR Mango & Mint	
FREEZO	44
Coffee OR Chocolate OR MILKYBAR OR MILKYBAR Mint OR Mocha OR Mangonade	
SHAKES	42
Vanilla OR Coffee OR Strawberry OR Caramel Biscoff	

FRESHLY SQUEEZED

FRESHLY SQUEEZED	45
Ask your waitron for daily selection	
DETOX	46
Carrot, celery, pineapple (Ginger optional +R5)	
GINGER GREEN	48
Pineapple, pear, ginger, mint	
IMMUNITY	46
Carrot, apple, ginger	
ABC	46
Apple, beetroot & carrot	

DESSERT

NUTELLA CRÊPE (V)	65
Nutella™ filled crêpe, vanilla gelato & hazelnuts	
STICKY TOFFEE PUDDING (N) (V)	62
Hot date & pecan nut pudding & vanilla crème anglaise	
GUAVA PAVLOVA (N) (V)	58
Guava curd, meringue, whipped cream & preserved guava's	
BISCOFF APPLE PIE (N) (V)	56
Spiced biscoff apple pie & whipped cream	
CAKE SELECTION	
Ask your waitron for available selection	



WINTER MENU
2021



FRESH PLATE

Assemble your own fresh plate from the selection below

CHOOSE YOUR FEATURE:

CHICKEN BREAST Grilled OR crumbed, choice of tzatziki OR mushroom sauce	44/76 (SNG/DBL)
LEMON & ZA'ATAR CHICKEN THIGH SKEWERS	48/84 (SNG/DBL)
STIR FRY CHICKEN	48
Duo of peppers, red onion, teriyaki & sesame seeds	
CEVAPI	60/95
Grilled Balkan sausage with shaved onion	(5PC OR 10PC)
RUMP TAGLIATA (200G)	82
Chimichurri	
SALMON & SWEET POTATO FISH CAKES	56/89
With a ginger, garlic, chilli & soya dressing	(3PC OR 5PC)
MEDITERRANEAN HAKE	65
Grilled hake, tomato, olive & caper salad	
PEALAFEL FRITTERS	34
Avo* hummus	
SPINACH & 3 CHEESE CANNELLONI	78
Wood-fired spinach, feta, mozzarella & parmesan filled pasta & napoletana	

CHOOSE YOUR SIDE:

CHUNKY AVO* SALAD	48
Avo*, cherry tomatoes, char-grilled corn, cucumber, radish, pine nuts & lemon vinaigrette	
WILD RICE SALAD	36
Roast butternut, broccoli, feta, cranberries, almonds, pumpkin seeds, spring onion & lemon coriander yoghurt	
WARM GREENS	36
Baby marrow linguine, bok choy, spinach, peas & broccoli	
WINTER VEG SALAD	34
Butternut, beetroot & sweet potato, rocket, cashew nuts & cranberry mint dressing	
ZUCCHINI GREEN SALAD	40
Baby marrow ribbons, apple, rocket, radish, broccoli, mint, almond, avo* & mustard herb dressing	
CRUNCHY TZATZIKI SALAD	38
Cucumber & yoghurt salad, onion, mint, fennel & crispy feta	

SIDES

Hand-cut chips 25 | Onion rings 16 | Parmesan mash 25 | Roast vegetables 35 | Sweet potato mash 48 | Spinach (sautéed) OR creamed 25 | Doppio side salad 30 | Garden salad 25 | Steamed rice 25

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SALADS & BOWLS

CHICKEN CAESAR SALAD	89
Cos lettuce, grilled chicken breast, bacon bits, shaved parmesan, creamy anchovy dressing & ciabatta crostini	
SALMON CAESAR SALAD	112
Smoked salmon, croutons, cos lettuce, Caesar dressing, parmesan, poached egg & grilled lemon	
AUBERGINE & AVO* SALAD	92
Roasted sticky hoisin aubergine, toasted sesame goats cheese, toasted walnuts, chunky avo* & corn salad	
HALOUMI & ROAST VEG BOWL	92
Grilled haloumi, avo*, confit cherry tomatoes, rocket, roasted red peppers, artichokes, olives, brinjals & garlic dressing	
THAI CHICKEN BOWL	80
Thai red coconut curry chicken breast, brown rice, broccoli, edamame beans, bok choy, coriander & cashew nuts	
SALMON POKÉ BOWL	105
Ginger chilli cured Norwegian salmon, black rice, avo*, julienne cucumber & carrot, pickled ginger & edamame beans	
RAINBOW BOWL	85
Basil pesto wild rice, olives, artichokes, rocket, avo*, sesame goats cheese, roast red pepper & roast beetroot	

HANDHELDS

PREGO POLLO	90
Char-grilled chicken breasts, lettuce, tomato, peri peri mayo, Turkish bread & hand-cut chips	
OXTAIL & SHORT RIB QUESADILLA	90
Pulled wood-fired oxtail & short rib ragù, mozzarella & tomato chilli jam with BBQ crisps	
SESAME CHICKEN WRAP	84
Avo* salsa, cos lettuce, lemon & paprika mayo	
CHEESY HOT PRESSED SARMIE	68
Trio of cheese's, jalapeño cheese sauce & BBQ crisps	
HOT PRESSED CHICKEN MAYO	88
Ciabatta, basil pesto & hand-cut chips	

SOUP



SERVED WITH MOSBOLLETJIE TOAST

- Roasted Butternut **42/72**
- Beef Goulash **54/95**

NEW VEGETARIAN VEGAN SEASONAL VITALITY

MAINS

POLLO LIMONE	110
Grilled chicken breasts, burnt sage butter & lemon cream sauce, hand-cut chips & char-grilled tender stem broccoli	
STEAK, CHIPS & BONE MARROW (200G/300G) 138/178	
Marinated rump, jus & hand-cut chips	
POLLO INVOLTINI	120
Bacon-wrapped chicken breast filled with spinach, feta & sundried tomato, char-grilled tender stem broccoli, red pesto cream & choice of side	
SALMON TERIYAKI	245
Teriyaki grilled salmon, black rice & warm greens	
PESCE IN TEMPURA	115
Hake fillet in beer batter, crushed minted peas, hand-cut chips & tartar sauce	
BRAISED PORK NECK	150
Cider braised pork neck, butter mashed potatoes, honey mustard cream sauce & char-grilled tender stem broccoli	
OXTAIL & BEEF SHORT RIB HOT POT	215
Wood-fired oxtail, short rib, red wine & vegetable ragù, creamy mashed potato & tomato gremolata	

PASTA

Choice of Spaghetti OR Fettuccine OR Rigatoni (Wheat-free pasta – extra R16, 20 minute delay)	
AGLIO E OLIO ALLA GRECA	92
Grilled haloumi, olive oil, garlic, cherry tomatoes, basil & parmesan	
PASTA LOCO	105
Grilled chicken, creamy gorgonzola sauce, crispy bacon, parmesan & roasted butternut	
GNOCCHI AL FORMAGGIO	125
Cheese filled gnocchi, burnt sage butter cream, crumbled gorgonzola & toasted walnuts	
SPAGHETTI FRUTTI DI MARE	145
Prawns, mussels, calamari tubes, calamari heads, garlic, parsley, tomato & white wine	
PASTA FILLETO	155
Fillet strips, mushroom, garlic, onion, cream, baby spinach & choice of pasta	

VEGAN PANTRY

"Made especially for vegans."
 Look for this sign in the other sections for more dishes suited to you!



CHUNKY ROAST VEG CURRY	88
Roasted butternut, sweet potato & beetroot coconut curry, baby marrow linguine, cashew nuts, pumpkin seeds & rocket	
VEGAN MEXICAN BOWL	120
Beyond™ mince & bean, chilli con carne, brown rice, corn salsa & guacamole	
SPAGHETTI VEGANO	90
Mushroom, baby marrow, red onion, garlic, chilli & coconut milk topped with chimichurri	
ABOVE & BEYOND™ BURGER	155
Beyond™ plant-based burger, gherkins, smoky tomato relish, rocket, tomato & grilled red onion in a seeded bun with hand-cut chips OR a garden salad	
NOMAD WRAP	78
Pealafel fritters, hummus, salsa, cos lettuce, radish, chickpeas, carrot, cucumber & turmeric wrap	

LAMB LEG STEAKS (400G) 210	
Moroccan-spiced, hand-cut chips & chimichurri	
T-BONE FIORENTINA (500G) 215	
BBQ hand-cut chips, garlic & rosemary butter, char-grilled tender stem broccoli & blistered cherry tomatoes	
GRILLED CALAMARI 165	
Lemon butter & herbs OR Cajun cream & choice of side	
GRILLED PEPPER FILLET (250G) 220	
Madagascar pepper corn, white wine & cream sauce, sweet potato mash & char-grilled tender stem broccoli	
THAI COCONUT CURRY	110
Fragrant red Thai coconut curry with peppers, mushrooms & coriander with steamed rice	
- Chicken 185	
- Seafood (Calamari, prawns & mussels)	
SAUCES 35	
Mushroom Roquefort Cajun Red pesto cream Garlic cream Jalapeño cheese Madagascar pepper corn & white wine cream	
SIDES	
Hand-cut chips 25 Onion rings 16 Parmesan mash 25 Roast vegetables 35 Sweet potato mash 48 Spinach (sautéed) OR creamed 25 Doppio side salad 30 Garden salad 25 Steamed rice 25	

CALAMARI & CHORIZO	120
Pan-seared calamari & chorizo, piquant Neapolitana, cream & basil	
POLLO AL FORNO	110
Grilled chicken, garlic, sundried tomato, mushrooms, basil, onions, rigatoni, béchamel & mozzarella bake (Vegetarian alternative available)	
FETTUCINE BACCIANO	110
Bacon, chilli & balsamic cherry tomatoes in a creamy sundried tomato pesto parmesan sauce & avo*	
BUTTERNUT PANZEROTTI	125
Roast butternut, creamed butternut sauce, pine nuts, crispy pumpkin seeds & feta	
LASAGNE	115
With a garden salad	
THE CLASSICS:	
Arrabiata 78, Neapolitana 74, Alfredo 88, Bolognese 90 (Vegan option available)	

BURGERS

With a choice of side: hand-cut chips OR garden salad. (Any burger may be substituted with a chicken fillet) (Beyond™ plant-based burger +R45)

THE ORIGINAL	95
Doppio house-ground beef burger, tomato, rocket, grilled red onions & smoky tomato relish	
THE DOPPIO BURGER	115
The Original, mature cheddar & streaky bacon	
CHICKEN CRUNCH BURGER	92
Buttermilk fried chicken thighs, sweet chilli tomato, sesame, kimchi, Japanese mayo, coriander, tomato, rocket & grilled red onion	
THE NAKED HIPPIE	110
Butternut röstini, Doppio house-ground beef patty, cheddar cheese, tomato, grilled onions, rocket, jalapeño & cheese sauce	
THE EARTH CHILD	85
Pea, corn, chickpea & sesame burger, chilli avo* crush, tomato, rocket, grilled red onions & hummus in a seeded bun	

TAPAS



TACOS 28 EA	
Served in a soft-shell taco:	
- Buttermilk chicken, kimchi, Japanese mayo, Sriracha & micro greens	
- Beer battered hake, asian slaw, salsa & mayo	
- Haloumi, avo* salsa & garlic marinade	
BBQ CRISPS	20
GUACAMOLE	68
Tortilla chips	
MEDITERRANEAN BRUSCHETTA	55
Avo*, olive, artichoke & red pepper salsa, crispy feta & crostini	
STICKY SHORT RIB RASHERS	88
Pineapple salsa	
BAKED FETA	60
Danish feta, olives, tomatoes, capers, honey, lemon & crostini	
HALOUMI	48
Grilled OR Fried & tzatziki	
GRILLED CALAMARI	82
Herbed lemon butter OR Cajun cream	
SALT & PEPPER CALAMARI	74
Crispy-fried with lemon mayo	
DOPPIO WINGS:	76
- Peri peri & blue cheese yoghurt	
- Sticky Asian BBQ & sesame	
CHICKEN LIVERS	54
Pan-seared with peri peri cream	
ARTICHOKE & MOZZARELLA CROQUETTES	50
Chilli herb mayo	
MUSHROOM & THYME MEATBALLS	72
Meatballs, cream mushroom & thyme sauce with mosbolletjie crostini	

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. Prices may change without prior notice. Discovery Vitality members get up to 25% back on all qualifying HealthyDining meal options plus 50% back on Vitality kids' healthy meals, for under 12's.