



DOPPIO
ZERO

LUNCH &
DINNER

PIZZA

- MARGHERITA 98 Napoletana sauce with mozzarella
- BELLISSIMO 170 Artichoke, olives, halloumi, tomato, pesto & rocket
- PIZZA VERDE 150 Rocket, red onion, zucchini, aubergine, artichoke & freshly sliced tomato
- PROSCIUTTO 180 Prosciutto, wild rocket & shaved parmesan
- TUTTI FRUTTI DI MARE 278 Prawns, calamari, mussels & garlic, finished with fresh parsley
- BLUE CAJUN 170 Cajun chicken, mushroom, red onion, gorgonzola & fresh basil
- QUATTRO STAGIONE 175 Country ham, artichoke & mushrooms, finished with olives
- RAGÙ MAFIOSO 165 Hearty bolognese, chili, onion & peppers
- LEO LEONE 182 Bacon, chorizo, mushroom & onion finished with chili
- POLLO 162 Grilled chicken, avo, sweet chili, onion, roasted pepper with fresh coriander
- PUTTANESCA 145 Anchovy, olives, capers & fresh parsley
- LA MED 160 Crispy bacon, spinach, avo & crumbed feta
- PIZZA SALAMI 150 Salami & avo with a hint of chili
- PIZZA ROMA 150 Country ham topped with mushroom
- PARADISO 145 Country ham & sweet pineapple
- DOPPIO PIZZA Can't choose? Go half-and-half with any two pizzas of your choice (Excl. Tutti Frutti de Mare)

Calzone (any of the above pizzas to create an oven-baked pocket of goodness)

Gluten-free +45

Sharing Platters

Sharing for two people

- ANTIPASTI 310
Crispy aubergine, falafel, marinated artichokes & olives, roasted red pepper, fried halloumi, fire-grilled flatbread, whipped tahini-labneh, hummus, tzatziki
- CARNE PLATTER 660 / GRANDE CARNE PLATTER (For 4 people) 1295
Boerewors, rump tagliata, Moroccan chicken thighs, pork riblets, Turkish garlic bread **OR** hand cut chips & onion rings (Add to your platter: lamb chops +95 each)
- PESCE PLATTER 590
6 Wood-fired prawns, fried salt & pepper calamari, hake goujons, grilled Cajun creamy calamari, creamy garlic mussels, hand-cut chips & savoury rice, served with a duo of creamy peri-peri and lemon butter sauce

VEGAN PANTRY

- FALAFEL VEGAN WRAP 128
A flavour-packed wrap with falafel, tahini hummus, wild rocket, za'atar fire-roasted aubergine, pico de gallo, pickled red onion and a zhug dressing
- DOWN TO EARTH BURGER 140
Crispy crumbed plant-based patty with guacamole, tomato, red onion and fresh mixed leaves, finished with pickled gherkin aioli
- VERY VEGI VEGAN PIZZA 180
A vibrant, veggie-loaded pizza with romesco sauce, zucchini, mushrooms, Kalamata olives, fire-grilled artichokes, pickled red onion & fresh rocket
- VEGAN SPAGHETTI BOLOGNESE 140
Slow-simmered Napoletana sauce with plant-based mince and aromatic herbs
- THAI CURRY 155
Fragrant Thai curry with peppers, zucchini, mushrooms, and cauliflower in creamy coconut milk, served with coconut-lime rice, fresh coriander & toasted cashew nuts

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. DoppioZero 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.

PASTA

Choice of Penne | Tagliatelle | Spaghetti | (Wheat-free pasta +20mins **+25**)

- SPAGHETTI CARBONARA 145 **N**

Pasta coated in a creamy blend of egg and parmesan with crispy bacon & a touch of black pepper
- TAGLIATELLE AL FUNGI 145 **N**

Mushrooms sautéed with garlic, butter & truffle oil with thyme in a creamy sauce, finished with parmesan
- SPAGHETTI FRUTTI DI MARE 285 **N**

Prawns, hake, mussels, calamari, and garlic simmered in a white wine and tomato sauce, finished with fresh parsley
- PASTA FILETTO 230

125g Of tender beef fillet, sautéed with garlic, onion, mushrooms, baby spinach & cherry tomatoes in a velvety Dijon cream sauce
- CALAMARI & CHORIZO PENNE 180

Spicy chorizo and calamari in a fiery piquant Neapolitan cream sauce, balanced with fresh basil
- AGLIO E OLIO ALLA GRECA 140 **V**

Olive oil, garlic, cherry tomatoes & basil tossed with grilled halloumi and a touch of parmesan (Add chicken **+40**)
- PENNE RAGÙ 235 **N**

Slow-braised beef short rib & oxtail in a rich red wine & vegetable ragù, finished with grated parmesan

- BUTTERNUT PANZEROTTI 165 **N V** 

Butternut-stuffed pasta covered in a cream, brown butter and sage sauce, finished with toasted pine nuts & parmesan shavings
- PASTA LOCO 168

Grilled chicken and crispy bacon folded through a creamy gorgonzola sauce topped with roasted butternut
- POLLO AL FORNO 165


Baked penne layered with grilled chicken, sundried tomatoes, onion, garlic, mushrooms & béchamel sauce, bubbling under a golden mozzarella crust (Vegetarian option available) **V**
- DOPPIO CLASSIC LASAGNE 180


Lasagne and a garden side salad

CLASSICS

- BOLOGNESE 150

ALFREDO 145

PESTO 130 (Add cream **+15**) **V** 

NAPOLETANA | ARRABIATA 95 **V** 

Mains

- ITALIAN SEAFOOD ZUPETTA 315 **N**

A medley of seafood in a white wine, Neapolitan broth with hints of chili & fennel served with basmati rice **OR** artisanal bread
- FILLET & PRAWNS 398 **N** 

250g Of fire-grilled Doppio signature-rubbed beef fillet paired with wood-fired prawns, served with a smoky romesco sauce & golden hand-cut chips
- TUSCAN PORK BELLY 258 **N**

Slow-roasted pork belly, served with butter bean and potato mash, green beans & a rich Madeira sauce
- GRILLED SALMON 378 **N**  

Grilled salmon with a citrusy miso white wine sauce, served alongside nutty black rice & roasted seasonal vegetables
- BISTECCA AL PEPE Fillet (250g) 335 | Rump (200g) 220 **N**

Fire-grilled steak, topped with a bold brandy pepper sauce & served with crispy truffle fries
- POLLO SCALLOPINI 165 **N**

Grilled chicken breasts served with a silky lemon cream and burnt sage butter sauce **OR** mushroom sauce, served with parmesan mash
- PESCE IN TEMPURA 176

Crispy tempura-battered hake fillet with crushed minted peas, hand-cut chips & house-made tartare sauce
- BEEF SHORT RIB & OXTAIL BRASATO 345 **N**

Slow braised beef short rib & oxtail in a deep red wine and vegetable ragù, served over creamy parmesan mash, finished with zesty gremolata
- MOROCCAN CHICKEN THIGHS 175 **N**  

Char-grilled, deboned chicken thighs with whipped feta, grilled artichoke, olives, tomatoes, & wild rice pilaf finished with a sprinkle of parmesan

GRILLS

- STEAK, CHIPS & BONE MARROW

Succulent rump steak flame-grilled to your liking, served with rich jus, buttery bone marrow & hand-cut chips (200g) **188** | (300g) **238**
- BEEF FILLET 280

Tender 250g beef fillet, served with your choice of hand-cut chips **OR** a garden salad
- CHICKEN ESPETADA 210 **N**

Skewered and fire-grilled chicken thighs, red onion and red pepper basted in lemon, sea salt & olive oil, served with hand-cut chips & savoury rice
- LAMB CHOPS 330

360g Of juicy lamb loin chops marinated in lemon, rosemary, garlic and paprika, grilled & served with a side of your choice
- RIBS & THIGHS 330 **N**

Sticky BBQ pork ribs and Moroccan-spiced chicken thighs, served with golden onion rings, hand-cut chips and your choice of peri-peri **OR** lemon & herb sauce
- AGED RIBEYE ON THE BONE 375

500g Aged ribeye, served with bone marrow & roasted garlic butter, with a side of your choice
- FLAME-GRILLED RIBS **N**

Smoky pork loin ribs basted in your choice of BBQ **OR** creamy prego sauce, served with onion rings & hand-cut chips (400g) **245** | (800g) **430**
- WOOD FIRED PRAWNS (6/12) 260 | 425

Butterflied prawns in a creamy garlic, lemon & butter sauce with a kick of chili, served with your choice of rice **OR** hand-cut chips

EXTRAS

Hand-cut chips **40** | Onion rings **20** | Parmesan mash **45** | Basmati rice **25** | Spinach (sautéed / creamed) **49** | Seasonal roasted veg **49** | Garden side salad **30**

SAUCES

Mushroom | Roquefort Cajun | Brandy pepper | Doppio peri-peri | Chimichurri | Creamy romesco **40**

SMALL PLATES

- FOCACCIA

Roast garlic & rosemary **58 V**

Melted mozzarella **75 V**
- TRINCHADO **N**

Creamy smoked paprika, onion and red wine sauce, finished with crumbled feta served with toasted ciabatta

(Beef fillet **145** | Chicken **85**)
- FIRE-GRILLED SARDINES 98 **N** 

Fresh sardines fire-grilled and basted in vibrant chimichurri, served with Turkish bread and a romesco sauce
- TURKISH PRAWNS 168 **N**

Butterflied prawns simmered in a burnt paprika, sundried tomato, garlic, lemon & chili flake butter, finished with crumbled feta & served with Turkish bread
- SALT & PEPPER CALAMARI 120

Lightly dusted, crispy calamari served with roasted garlic mayo
- FIRECRACKER CAULIFLOWER 85 **V**  

Crispy tempura cauliflower tossed in a fiery Tabasco-maple glaze, finished with pickled gherkin aioli & toasted sesame seeds
- HALLOUMI 75 **V**

Grilled or golden-fried halloumi, paired with refreshing tzatziki and a squeeze of lemon
- PAN-FRIED CHORIZO 85

Sliced chorizo sautéed with sweet red peppers and onions in a garlicky Neapolitan and white wine sauce, served with toasted ciabatta
- SPICY LIVERS 85 **N**

Pan-seared chicken livers in a creamy fiery piquant sauce, served with ciabatta
- DOPPIO WINGS **N**

Peri-peri — Blue cheese yoghurt **98**

Sticky BBQ — Sesame seeds **98** 

Miso Caramel — Fresh spring onion **105**
- PORK RIBLETS 120

Sticky BBQ-glazed pork riblets, topped with whipped feta and a drizzle of chimichurri
- SOFT SHELL TACOS 36 (Each)

Halloumi & Avo — Salsa

Buttermilk Chicken — Kimchi, sriracha

Miso Beef — Slaw, sesame seeds 

BBQ Pork — Asian slaw

Fish Taco — Asian slaw, salsa

Soups **N**

BEEF GOULASH 165

Served with ciabatta

TORTELLINI IN BRODO 110

Cheese tortellini in rich chicken broth

TURKISH LENTIL & CARROT 90 **V**  

Served with Turkish bread

Burgers & Handhelds

Served with your choice of hand-cut chips OR a garden side salad

- ORIGINAL BURGER 130

Classic Doppio ground beef burger, fresh tomato, rocket, grilled red onion, & smoky tomato relish
- BBQ BURGER 168

Doppio ground BBQ-basted beef burger, crispy bacon, smoky BBQ mayo, melted cheddar, caramelised onion, tomato & rocket
- ULTIMATE SMASH BURGER 158 N

Smashed Doppio ground beef patties, stacked with slow-roasted caramelised onions, melted cheddar, and pickled gherkin aioli, topped with jalapeños
- CHICKEN CRUNCH BURGER 150

Panko-crusted chicken thighs, sweet chili relish, crunchy kimchi, Japanese mayo, tomato, red onion and rocket
- BUNLESS HIPPIE 150 N

Doppio ground beef patty, rocket, fire-grilled artichoke, romesco sauce, fried aubergine, feta, crispy carrots
- U.S.S: THE ULTIMATE STEAK SANDWICH 145

150g Of hangar steak, fire-grilled in our signature rub, rocket, tomato, caramelised onion & roasted garlic mayo, stacked on a Doppio Turkish bread roll

- PORK BELLY ROLL 145 N

Slow-braised pork belly with honey mustard mayo and peppery rocket
- FILLET PREGO 165

Tender, fire-grilled 125g beef fillet, with a creamy prego sauce, served on a Doppio Portuguese roll
- PREGO POLLO 125

Char-grilled chicken breast, fresh lettuce, tomato & Doppio's spicy peri-peri mayo on a Doppio Turkish bread roll
- MEDITERRANEAN CHICKEN WRAP 125

Fire-grilled chicken breast, hummus, fresh tomato, baby spinach, feta & grilled red onion
- OPEN TUNA SANDWICH 105 N

Shredded tuna with a garlic, spring onion & herb mayo, cos lettuce & an avo salsa, on toasted sourdough
- OPEN CHICKEN SANDWICH 105 N

Zesty chicken with sriracha and spring onion mayo, topped with crispy tempura onion & a mango-coriander salsa, on toasted sourdough

Salads & Bowls

- HALLOUMI & ROAST VEG SALAD 155 V

Grilled halloumi with creamy avo, confit cherry tomatoes, rocket, roasted red pepper, artichokes, olives, aubergine, tossed in a zesty garlic vinaigrette
- CHICKEN CAESAR SALAD 125

Grilled chicken breast on crisp cos lettuce with crunchy bacon bits, shaved parmesan, ciabatta crostini and a creamy anchovy dressing
- SESAME ORANGE CHICKEN BOWL 135

Grilled chicken with fresh greens, avo, orange, spring onion, cabbage, cashew nuts and crispy tortilla strips, topped with toasted sesame seeds & a ginger-orange dressing
- THAI CHICKEN BOWL 118 N

Thai red curry dressing tagliata-style grilled chicken breast over brown rice with broccoli, bok choy, edamame beans, coriander, cashew nuts, finished with spring onion
- AVO & GRAINS 95 N V

Wild rice and quinoa, roasted butternut, feta, greens and avo, dressed in a lemon and coriander yoghurt, topped with pumpkin seed, cranberry & cashew nuts, finished with fresh spring onion
- SALMON POKE BOWL 175

Zesty lime-cured salmon with black rice, edamame, pineapple, avo, cucumber, julienne carrots, pickled ginger and spring onion, finished with sesame seeds & a punchy ponzu dressing
- MISO CHAR BOWL 165 N

Chili-crisp and miso basted fire-grilled steak, served with roasted carrot, zucchini & mushroom on ginger & corn-fried rice, finished with a ponzu dressing

FRESH PLATE (Hero + any 1 side)

- CHICKEN THIGHS (150g) 120 | (300g) 175

With olive oil, oregano & lemon baste & tzatziki
- CHICKEN BREAST (Sgl) 115 | (Dbl) 155

Grilled OR crumbed, choice of sauce
- RUMP TAGLIATA 165

Rump (200g) with chimichurri
- FALAFEL 115

With hummus
- MEDITERRANEAN HAKE 140

Grilled hake (150g), tomato, olive & caper salsa
- SALMON FISHCAKES (3's) 138 | (5's) 178

Panko crumbed with ginger-orange dressing

Choose your side Chunky avo salad | Warm greens | Seasonal roasted vegetables | Sweet potato salad | Wild rice salad

DESSERTS V

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

- PEAR ALMONDINE 95 N

A caramelised pear and almond torte, served warm with a rooibos-infused custard, finished with whipped cream OR a scoop of vanilla gelato
- WOOD-FIRED BROWNIE (Sharing) 99

A gooey, triple-chocolate brownie baked in our wood-fired oven, served warm with vanilla gelato & a drizzle of salted caramel sauce
- NUTELLA™ FILLED CRÊPE 85

A warm crêpe oozing with Nutella, topped with vanilla gelato & roasted hazelnuts
- STICKY DATE TOFFEE PUDDING 95 N

A warm winter pudding drenched in butterscotch sauce & served with vanilla gelato
- CLASSIC TIRAMISU 95

Layers of coffee-liqueur soaked boudoir biscuits and whipped mascarpone, finished with a dusting of rich cocoa
- AFFOGATO 58

Vanilla gelato poured over with hot espresso, served with boudoir biscuits, toasted coconut, salted caramel & a hint of cinnamon

Brewed

Almond | Oat | Soy milk +10

- CAPPUCCINO 39

DOPPIO CAPPUCCINO 46

Larger, with a double shot of espresso
- CORTADO 34 | 38 (Sgl | Dbl)

ESPRESSO 28 | 32 (Sgl | Dbl)
- FLAT WHITE 42

AMERICANO 35
- CAFFÉ LATTE 42

(Add hazelnut syrup +8)

VIETNAMESE LATTE 50

Espresso with sweetened condensed milk
- CLASSIC HOT CHOCOLATE 42

CAFFÉ MOCHA 46

SPICED CHAI 46

DIRTY CHAI LATTE 50

TURMERIC LATTE 45

RED CAPPUCCINO 42
- TEA 30

Rooibos OR Five Roses® OR Herbal

FRESH GINGER & MINT TEA 39

Fresh ginger, lemon, mint

Chilled

- SODAS 29

ROCK SHANDY | STEELWORKS 44

ROSES CORDIAL & MIXER 32

ICE TEA 34

HOMEMADE ICE TEA (1L) 66

Red berry | Lemongrass & cucumber

HOMEMADE LEMONADE 35

00 Cloudy Lemonade

LEMON & MINT GINGERBEER (1L) 66

VOTA MINERAL WATER 30 | 52

Still | Sparkling (500ml | 750ml)

SHAKES 48

Vanilla | Coffee | Strawberry | Lime | Chocolate | Bubblegum | Banana

Craving something different?

Indulge in our signature cocktails and full wine selection on our drinks menu

Winter 2025