

BRUNCH

LOOKING FOR BRUNCH?

Head up to The Upstairs - our rooftop bar above the café and shop. We serve delicious brunch dishes, tasty breakfast cocktails, and fresh juices and smoothies - all with the best ocean view in Madiha!

À LA CARTE

12pm - 9:30pm

POKE BOWL (GFO) (VO)

3800

RP

raw marinated Yellowfin Tuna, pickled cabbage, marinated cucumber, carrot, avocado, chickpeas, house chili mayo topped with sesame seeds & wakame & crispy papadum
-vegan option 2700RP
+ replace tuna for prawn 200RP

ROASTED PUMPKIN & QUINOA SALAD (VG) (GF) (CN)

2900

RP

Za'atar spiced pumpkin, green beans, zucchini & pickled beetroot, topped with walnuts, pomegranite & lemon tahini dressing (VG) (GF) (CN)
+ add prawns 700RP
+ add chicken 700RP

MANGO, AVOCADO & CASHEW SALAD (VG) (CN)

2500

RP

fresh mango, avocado, cucumber, tomato, onion, mint, coriander and toasted cashews, tossed in a lime, sesame & Japanese spice dressing

+ add prawns 700RP
+ add chicken 700RP

COCONUT & LAKSA PRAWNS

3600

RP

local tiger prawns fried in coconut & panko crumb. Served on a mild laksa curry sauce with pickled carrot & cucumber salad & rice

PAN FRIED MAHI MAHI with coconut curry sauce

3300

RP

served on steamed bok choy, beans, carrot and spinach topped with crispy fried onions, red chilli & curry leaves
+ add basmati rice 350RP

PRAWN & BACON ASIAN NOODLES

3800

RP

wheat noodles, prawns, bacon & veggies w/ chilli & sweet soy sauce

FRESH PASTA (V)

3400

RP

house made fettuccine with tomato, mushrooms, zucchini, cream & fresh herbs
+ add chicken 700RP

DRUNKEN PRAWN PENNE

3900

RP

Penne pasta with locally sourced Tiger Prawns in a Vodka infused cream w/ semi-dried tomatoes & baby spinach

YELLOWFIN TUNA W/ WHITE WINE & CAPER BUTTER SAUCE

3800

RP

Pan fried Yellowfin Tuna Tuna, served on creamy mashed potato with carrot, green beans and served with caper, white white and butter sauce

BEER BATTERED FISH & CHIPS

3600

RP

battered Mahi Mahi served with chips, salad & house tartare sauce

THE HOUSE BURGER

3700

RP

Juicy beef patty, melted cheddar, crisp lettuce, tomato, onion & pickled cucumber, finished with our signature burger sauce, all tucked into a toasted brioche bun.

+ add extra beef patty 1,000rp

THE BIG BASTARD

5000

RP

FOUR juicy beef patties stacked with melted cheddar, sweet onion jam, jalapeños, crisp lettuce & our signature burger sauce, all loaded into a toasted

SOUTHERN FRIED CHICKEN

3500

RP

Crispy fried chicken tenders, melted cheddar, crunchy cabbage slaw and spicy Sriracha mayo, piled into a toasted sesame bun.

BLACK MAHI BURGER

3300

RP

Beer-battered Mahi Mahi, crisp lettuce, tomato & pickled onion, finished with house tartare sauce, served in a toasted sesame charcoal bun.

NACHOS GRANDE

3500

RP

Crispy cassava chips loaded with slow-cooked beef chilli con carne, cheddar cheese sauce, melted grated cheddar, fresh tomato salsa, guacamole, sour cream & sliced jalapeños.

PIZZA		12pm - 9:30pm
All pizzas come with tomato base & mozzarella cheese		
POMODORO (V)	3000	RP
olive oil & fresh basil		
MADIHA CIOSA	3600	RP
bacon, onion, olives & mushrooms		
MEDITERRANEAN (V)	3400	RP
oven roasted zucchini, red pepper, pumpkin, eggplant, feta & fresh basil		
THE BEACH-ROOT (V)	3200	RP
oven roasted beetroot, caramelised onion, feta & fresh basil		
PEPPERONI	3900	RP
milano style salami and basil		

TANDOORI CHICKEN

3700

RP

marinated tandoori chicken, roasted peppers, caramelised onions, fresh curd & coriander

GARLIC PRAWN

4000

RP

garlic prawns, peppers , zucchini & chilli flakes

PIZZA DI MANZO

4000

RP

beef, mushrooms, onions, peppers & olive puree

EXTRAS

550

RP

mozzarella, feta, veggies

700

RP

bacon, tuna, prawns and chicken

SNACKS

12pm - 9:30pm

HUMMUS PLATE (VG)

1700

RP

silky hummus topped with roasted peppers, zucchini, eggplant, paprika, parsley oil & house dukkah. Served with toasted flatbread.

BUFFALOW WINGS

2000

RP

crispy fried chicken wings tossed in house spice combo. Served with a hot BBQ ranch dipping sauce

CRISPY SEAFOOD WONTON

1900

RP

Fried wontons filled with/ prawns, squid & Mahi Mahi, served with a sweet chilli dip

BOWL OF FRIES (V)

1500

RP

Potato chips served with your choice of tomato ketchup or aioli

DESERT

12pm - 9:30pm

MANGO PARFAIT (V) (CN)

1500

RP

w/ mango salted caramel & mango gel, on a bed of cashew nut & white chocolate crumble

ISLE MESS (V)

1300

RP

House-made vanilla bean ice cream, feuillantine crunch, tangy passionfruit sauce and a hint of thyme oil

TIPSY TIRAMISU (deconstructed) (V) (CN)

1600

RP

House-made cream cheese ice cream, coffee crumble served with a coffee–rum sauce

(vo) - vegan option (v) - vegetarian (vg) - vegan
(gf) - gluten free (gfo) - gluten free option (cn) - contains nuts

MENU

The Doctor's House

ABOUT US

Welcome to the Doctor’s House.

Our venue is set in a 200-year-old former Dutch Ayurvedic hospital, transformed in 2016 into a bar, restaurant, shop, and hotel by three guys with no hospitality background—just a love for good vibes and fun.

Our restaurant offers over-the-counter service—order your food, juices, or smoothies at the kitchen bar, and we'll bring them to you. Cocktails are served inside the old building, while coffee and cakes are available at the café and shop up front.

Above the shop, you’ll find The Upstairs—our intimate fine-dining restaurant with a sharing-style menu, global flavours, and crafted cocktails. Open from 5 pm, it’s the perfect spot to enjoy the Madiha sunset and a relaxed, memorable evening.



@the_doctors_house

FRESH JUICES

	7:30-5pm
LIQUID SUNSHINE	1600 RP
orange, pineapple, ginger, turmeric and treacle	
WATERMELON CRUSH	1100 RP
watermelon, lime and mint	
GREEN DAY	1400 RP
Apple, cucumber, celery, pineapple, mint & ginger	
DOCTORS ABC	1200 RP
apple, carrot, beetroot, ginger and lime	

SMOOTHIES

	7:30-5pm
SHAKES	1400 RP
choice of chocolate, strawberry or caramel sauce with w/ milk, ice and ice-cream	
BIG BLUE / BIG RED	1500 RP
banana, blueberry/strawberry, oats, honey and vanilla	
MADIHA SUNRISE	1300 RP
pineapple, passionfruit and banana	
BANANA BUTTERCUP	1400 RP
banana peanut butter chocolate and coconut milk	

ICE COLD BEERS

LION LAGER / LION ICE (330ml)	700 RP
LION LAGER DRAUGHT (320/500ml)	800/1200 RP
CARLSBERG DRAUGHT (320/500ml)	900/1300 RP
CARLSBERG (320/500ml)	900/1300 RP
GUINNESS CAN (500ml)	1800 RP
APPLE / BLACK CURRANT CIDER	1300 RP
SELECTION OF LOCAL CRAFT BEER	
see bar for price	

SOFT DRINKS

coca cola, sprite, fanta, ginger beer	400 RP
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BASICS

RUM & MIXER*	1800 RP
GIN & MIXER*	1800 RP
VODKA & MIXER*	1800 RP
*MIXERS : coke, sprite, soda, tonic or ginger beer	850 RP
Add Red Bull	

SHOTS

MONKEY SHOULDER WHISKY	2400 RP
BALLENTINE’S WHISKY	2000 RP
MAKER’S MARK BOURBON	2200 RP
JAGERMEISTER	2200 RP
Add Red Bull	750 RP

COCKTAILS

ESPRESSO MARTINI	2500 RP
chilled espresso, vodka, brown sugar syrup	
DARK N STORMY	2300 RP
dark rum, house ginger syrup, lime, ginger beer	
MOJITO	2400 RP
white rum, mint, lime, soda	
SIN & TONIC	2600 RP
hibiscus infused gin with cucumber, lime and tonic	
FROZEN DAIQUIRI	2500 RP
mango or passion fruit, white rum, lime, sugar	
LEMON DROP	2700 RP
vodka, pineapple, triple sec, lemon grass	
STRAWBERRY MARGARITA	3500 RP
strawberry infused tequila, strawberry syrup, lime	
SPICY TOMMYS MARGARITA	3400 RP
chili infused tequila, agave, lime	
NEGRONI	3900 RP
gin, rosso vermouth, campari	
OLD FASHIONED	3800 RP
monkey shoulder whiskey, bitters, sugar, orange	
PASSION ON THE ROCKS	2300 RP
White rum, passionfruit, lime, mint syrup & soda	
SUNSET BLOOM	2600 RP
Gin, rosé, strawberry & lime	
JUNGLE PIRATE	2400 RP
Dark rum, pineapple, ginger syrup & ginger beer	
PINK BITCH	2000 RP
vodka, agave, lime, watermelon topped with sprite/soda	

WINE

SAVINGON BLANC (FRANCE)	2200 / 10 000 RP
PINOT GRIGIO (ITALY)	2300 / 10 500 RP
ROSE (FRANCE)	2200 / 10 000 RP
MERLOT (ITALY)	2300 / 10 500 RP
CABERNET SAUVIGNON (FRANCE)	2200 / 10 000 RP
PROSECCO (ITALY)	2700 / 12 500 RP