MENU

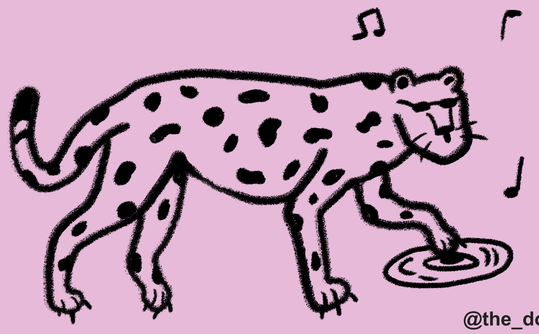
The Doctor's House

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 orange, pineapple, ginger, turmeric and treacle	1600 RP
WATERMELON CRUSH watermelon, lime and mint	1100 RP
GREEN DAY Apple, cucumber, celery, pineapple, mint & ginger	1400 RP
DOCTORS ABC apple, carrot, beetroot, ginger and lime	1200 RP

SMOOTHIES

7:30-5pm

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

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

BASICS

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

SHOTS

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

COCKTAILS

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

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

COLD STARTERS

Iceberg Caesar — 3,100rp
Cold, crunchy iceberg lettuce under warm chicken, crispy pork bacon, shaved Parmesan and a soft egg — served with garlic bread and house Caesar dressing.

Aegean Salad — 2,700rp
Tomato, cucumber, onion, green pepper, black olives and capers with crumbled feta, dressed in oregano, olive oil and a sharp balsamic finish.

Sunshine Cauliflower Salad — 2,900rp
Grated cauliflower, orange segments, black grapes and caramelised walnuts, brightened with lemon and finished with Parmesan.

Seoul Tuna Bowl — 3,800rp
Tuna folded through spicy mayo with marinated cucumber, pickled egg, house kimchi, mango, wakame and basmati rice, under a crackling papadam.

Seoul Tofu Bowl — 3,600rp
Fried tofu in house hoisin with avocado, kimchi, marinated cucumber, mango, wakame and basmati rice, under a crackling papadam — the vegan one.

Hummus & Fattoush — 3,200rp
Smooth hummus with chilli oil, paprika and pomegranate molasses, a scoop of fattoush salad and warm pita.

HOT STARTERS

Sticky Korean Wings — 2,500rp
Fried chicken wings tossed in sticky Korean sauce, with blue cheese dip and crunchy vegetable sticks.

Beefy Nachos Grande — 3,500rp
Crispy cassava chips loaded with slow-cooked beef chilli con carne, cheddar cheese sauce, melted grated cheddar, fresh tomato salsa, guacamole, sour cream and sliced jalapeños.

Golden Onion Rings — 2,000rp
Crumbed and fried until they shatter — spicy mayo for dipping.

Barefoot Fries — 2,500rp
Coated fries, extra crunchy, with tomato ketchup.

PIZZA

All pizzas come with a tomato sauce base and mozzarella cheese (unless specified otherwise).

Pomodoro — 3,100rp
Olive oil and fresh basil.

Mediterranean Veg — 3,500rp
Oven-roasted zucchini, red pepper, pumpkin and eggplant with black olives, mushrooms, feta and herb pesto.

Double Mushroom — 3,500rp
Creamy mushroom base with button and brown mushrooms and spring onion.

Madiha Ciosa — 4,000rp
Bacon, onion, olives and mushroom.

Pepperoni — 3,900rp
Milano-style salami and basil.

Tandoori Chicken — 3,800rp
Marinated tandoori chicken, roasted peppers, caramelised onions fresh curd and coriander.

Pulled Beef & Jalapeño — 4,000rp
Slow-cooked beef, pork sausage, black olives, jalapeño, roasted bell pepper and pickled onion.

Prawn and Calamari — 4,200rp
Prawns, calamari, black olives, capers and pickled onion.

Extras

Mozzarella, Feta, Veggies	550rp
Bacon, Tuna, Prawns and Chicken	700rp

ALLERGENS

gluten, dairy, egg, nuts, pork, seafood, alcohol, vegan

*Allergens are marked. Let us know what to avoid.

PASTA

Fisherman's Spaghetti — 4,000rp
Prawns and calamari in tomato and prawn bisque, with red chilli, black olives, basil and a knob of butter.
Add Parmesan cheese +500rp

Tagliatelle Alla Puttanesca — 3,900rp
House tagliatelle with peeled tomato, anchovy, capers, black olives and basil, finished with Parmesan.

Slow Beef Ragù Spaghetti — 3,900rp
Beef cooked down slowly in tomato, tossed through spaghetti with Parmesan and fresh basil.

Creamy Mushroom Alla Penne — 3,900rp
Mushroom paste and cream with button and brown mushrooms, penne and Parmesan.

FROM THE GRILL & OVEN

Gochujang Grilled Chicken — 3,700rp
Korean-marinated chicken leg quarter grilled skin-on, with baby potatoes, and vegetable skewer and chives.

Harissa Tiger Prawns — 3,700rp
Tiger prawns grilled with house harissa over couscous with carrot, bell pepper, raisins, tomato and lime.

Baked Seer Fish — 3,700rp
Seer fish baked over pumpkin purée with a creamy lime butter sauce and buttered vegetables.

Beer-Battered Fish & Chips — 3,700rp
Beer-battered fish with green pea and mint mash, tartare sauce, cabbage slaw and fries.

Happy Hour:
Everyday 5-6pm

BURGERS & CO.

French fries can be added to any burger for an additional 1,000rp

The House Burger — 3,700rp
Juicy beef patty, melted cheddar, crisp lettuce, tomato, onion and pickled cucumber, finished with our signature burger sauce, all tucked into a toasted brioche bun.
Add extra beef patty +1,000rp **Add french fries 1,000rp**

The Big Bastard Burger — 5,000rp
Four juicy beef patties stacked with melted cheddar, sweet onion jam, jalapeños, crisp lettuce and our signature burger sauce, all loaded into a toasted brioche bun.
Add french fries 1,000rp

Southern Fried Chicken Burger — 3,500rp
Crispy fried chicken tenders, melted cheddar, crunchy cabbage slaw and spicy sriracha mayo, piled into a toasted sesame bun.
Add french fries 1,000rp

Black Mahi Burger — 3,300rp
Beer-battered mahi mahi, crisp lettuce, tomato and pickled onion, finished with house tartare sauce, served in a toasted sesame charcoal bun.
Add french fries 1,000rp

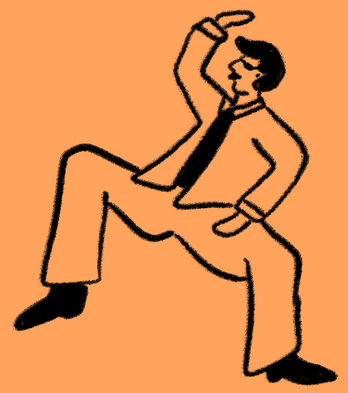
Loaded Chicken Quesadilla — 3,200rp
Griddled and packed — marinated chicken, bell pepper, purple cabbage, onion and tomato, jalapeño heat, melted cheddar and guacamole.
Add french fries 1,000rp

DESSERT

Passionfruit Baked Cheesecake — 2,000rp
Baked cheesecake with a tart passionfruit compote spooned over the top.

Lemon Brûlée — 1,800rp
Lemon and cream set under crackled sugar, with lime zest to cut the sweetness.

Sticky Banana Date Cake — 1,800rp
Banana and date cake with caramelised banana, caramelised walnuts, toffee sauce and house vanilla ice cream.



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