

COFFEE

MILK BASED COFFEE

served with a single espresso & milk

CAPPUCCINO	900 <small>RP</small>
FLAT WHITE (DOUBLE SHOT)	1250 <small>RP</small>
CAFE LATTE (HOT/COLD)	900 <small>RP</small>
HAZELNUT LATTE (HOT/COLD)	1250 <small>RP</small>
CARAMEL LATTE (HOT/COLD)	1250 <small>RP</small>
ICED COFFEE (WITH ICE CREAM)	1250 <small>RP</small>
AFFOGATTO (DOUBLE ESPRESSO WITH ICE CREAM)	1250 <small>RP</small>
VIETNAMESE ICED COFFEE	1250 <small>RP</small>
CAFE MOCHA (HOT/COLD)	1250 <small>RP</small>

ESPRESSO BASED COFFEE

SINGLE ESPRESSO	750 <small>RP</small>
DOUBLE ESPRESSO	1100 <small>RP</small>
LONG BLACK / AMERICANO (HOT/COLD)	750 <small>RP</small>

BREWED COFFEE

V60	1450 <small>RP</small>
COLD DRIP	1100 <small>RP</small>
ZESTY COLD DRIP TONIC	1250 <small>RP</small>
ESPRESSO & TONIC	1250 <small>RP</small>



NOT COFFEE

TURMERIC LATTE turmeric, ginger, black pepper, cinnamon, treacle spun on coconut milk	1250 <small>RP</small>
PEEKOH TEA english Breakfast, Earl Grey, Jasmine green or Ginger	700 <small>RP</small>
HOT CHOCOLATE	900 <small>RP</small>
ICED CHOCOLATE	900 <small>RP</small>
COLD BREW TEA mint or strawberry	1250 <small>RP</small>
SPICED CHAI LATTE (HOT/COLD) black tea, ginger, cinnamon, clove, treacle spun on milk, served hot or cold	1250 <small>RP</small>
KOMBUCHA laa Dhalu 100% organic Sri Lankan Kombucha (Ask for available flavours)	900 <small>RP</small>

EXTRAS

EXTRA ESPRESSO SHOT 350 RP | COCONUT MILK 350 RP | ALMOND / OAT MILK 550 RP

PIZZA'S

All pizzas are thin crust with an italian tomato base & mozzarella cheese

POMODORO (V)

olive oil & fresh basil



2800^{RP}

MADIHA CIOSA

bacon, onion, olives & mushrooms

3400^{RP}

MEDITERRANEAN (V)

oven roasted zucchini, red pepper, pumpkin, eggplant, feta & fresh basil

3100^{RP}

THE BEACH-ROOT (V)

oven roasted beetroot, caramelised onion, feta & fresh basil

3000^{RP}

THE CAPE TOWN SPECIAL

bacon, feta, guacamole & basil

3500^{RP}

TANDOORI CHICKEN

marinated tandoori chicken, red pepper, caramelised onions, fresh curd & coriander

3400^{RP}

GARLIC PRAWN

garlic prawns, roasted peppers & chilli

3900^{RP}

PIZZA DI MANZO

beef, mushrooms, onions, peppers & olive puree

3800^{RP}

EXTRAS

mozzarella, feta, veggies and chicken

bacon, tuna and prawns

550^{RP}

700^{RP}



NOT PIZZA

TRIO OF DIPS (V)

fresh house made tzatziki, hummus & creamy beetroot dip served with Arabic bread, olive oil & balsamic

2700^{RP}

PANZANELLA SALAD (V)

tomato, cucumber, olives, peppers, onion, bocconcini, balsamic & olive oil, topped w/ garlic croutons

2400^{RP}

THE GREEN BOWL (VG) (GF)

green beans, kidney beans, chickpeas, avocado, cucumber, seeds & nuts w/ miso dressing
+ add chicken 700RP

2850^{RP}



NOT PIZZA

POKE BOWL (GFO) (VO)

raw marinated Yellowfin Tuna, pickled cabbage, marinated cucumber, carrot, avocado, chickpeas, house chili mayo topped with sesame seeds & wakame & crispy papadum
-vegan option 2500RP

3600^{RP}

ZOODLE SALAD (VG) (GF)

raw zucchini, beetroot & carrot noodles, spiced chickpeas, roast pumpkin, avocado, pickled cucumber, served with a house coconut satay sauce
+ add seared tuna 900RP

2700^{RP}

BIG MANIAC NACHOS (V) (GF)

manioc chips topped with tomato salsa, beans, corn, mozzarella cheese, Jalapenos, avocado & curd
+ add pulled pork 700RP

2800^{RP}

PRAWN & BACON ASIAN NOODLES

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

3600^{RP}

PAN FRIED MAHI MAHI WITH COCONUT CURRY SAUCE

served on steamed bok choy, beans, carrot and spinach topped with crispy fried onions, red chilli & curry leaves

2800^{RP}

BEER BATTERED FISH & CHIPS

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

3300^{RP}

THE DOCTOR'S LASAGNE

the ultimate homemade lasagne, made with beef and pork, fresh pasta, mozzarella cheese and creamy béchamel sauce

3950^{RP}

FRESH PASTA (V)

house made fettuccine with tomato, mushrooms, zucchini, cream & fresh herbs
+ add chicken 700RP
+ add prawn 800RP

3000^{RP}

PULLED PORK BURGER

spiced slow cooked pork, slaw and pickled cucumber, served with chips

3800^{RP}

CHEESE BURGER

two smashed all beef patties topped with layers of smoked mozzarella & caramelised onions, slaw, pickles and smoky house sauce served on a brioche bun with chips

3600^{RP}

CRISPY CHICKEN BURGER

fried chicken fillet w/ slaw, pickled cucumber, house BBQ mayo & cheese, served with chips
+ add bacon 350RP

3500^{RP}



BREAKFAST

BAJA CALI BURRITO

scrambled eggs, bacon, beans, fries, jalapenos, tomato salsa & coriander, served with guacamole & a house smokey hot sauce
-vegetarian option 2300RP

2750^{RP}

BREAKFAST BURGER

bacon, 2 fried eggs, avocado, cheese and house tomato relish served on a toasted brioche bun

2600^{RP}

AVOCADO TOAST (V)

Toasted sourdough topped with smashed avocado & 2 poached eggs, fresh tomato, herbs, feta with a balsamic glaze
+ add bacon 700RP

2400^{RP}

FARMERS OMELETTE (V)

3 egg omelette filled with spinach, mushrooms, sundried tomato & cheese, served on toasted sourdough
+ add bacon 700

2600^{RP}

TURKISH EGGS (V)

2 poached eggs on thick garlic yoghurt, fresh dill, warm chilli butter, paprika & parsley infused oils served w/ toasted sourdough

2900^{RP}

SMOOTHIE BOWL (VG)

frozen banana, berries and coconut topped with nuts, seeds, granola and fresh fruit

2300^{RP}

BANANA FRENCH TOAST (V)

with caramelized banana, banana curd, cashews & palm treacle butter
+ Add bacon 700RP

1800^{RP}

HUEVOS RANCHEROS (V)

2 fried eggs on smashed kidney beans, spicy rancheros sauce, avocado & feta served w/ soft tortillas
+ add pulled pork 700rp

2400^{RP}



SWEET

PINEAPPLE & BANANA CRUMBLE (V)

big enough to share this tropical spiced pineapple & banana crumble, served w/ vanilla ice cream

1800^{RP}

CHOCOLATE MOUSSE CAKE (V)

a chocolate mousse filled cake, served with a pepper & passionfruit caramel sauce

1800^{RP}

TIRAMISU (V)

the Doctor's take on a classic dessert

2000^{RP}

FRESH JUICES

LIQUID SUNSHINE	1500 <small>RP</small>
orange, pineapple, ginger, turmeric and treacle	
WATERMELON CRUSH	1000 <small>RP</small>
watermelon, lime and mint	
GREEN DAY	1300 <small>RP</small>
Apple, cucumber, celery, pineapple, maringa, mint & ginger	
DOCTORS ABC	1300 <small>RP</small>
apple, carrot, beetroot, ginger and lime	

SMOOTHIES

SALTY SEA DOG CARAMEL	1500 <small>RP</small>
house made salted caramel sauce, ice cream, vanilla & milk	
BIG BLUE	1400 <small>RP</small>
banana, blueberry, oats, honey and vanilla	
MADIHA SUNRISE	1250 <small>RP</small>
pineapple, passionfruit and banana	
BANANA BUTTERCUP	1300 <small>RP</small>
banana, peanut butter, chocolate and coconut milk	

ICE COLD BEERS

LION LAGER / LION ICE / CARLSBERG	700 <small>RP</small>
LION DRAFT	800 <small>RP</small>

BASICS

RUM & MIXER*	1650 <small>RP</small>
GIN & MIXER*	1650 <small>RP</small>
VODKA & MIXER*	1650 <small>RP</small>
*MIXERS : coke, sprite, soda, tonic or ginger beer	
TEQUILA SHOT	2000 <small>RP</small>

COCKTAILS

ESPRESSO MARTINI	2200 <small>RP</small>
chilled espresso, vodka, brown sugar syrup	
DARK N STORMY	2000 <small>RP</small>
dark rum, house ginger syrup, lime, ginger beer	
MOJITO	2100 <small>RP</small>
white rum, mint, lime, soda	
SIN & TONIC	2500 <small>RP</small>
hibiscus infused gin with cucumber, lime and tonic	
FROZEN DAIQUIRI	2200 <small>RP</small>
mango or passion fruit, white rum, lime, sugar	
LEMON DROP	2500 <small>RP</small>
vodka, pineapple, triple sec, lemon grass	
GIN & BASIL SMASH	2400 <small>RP</small>
gin, basil, lime and sugar syrup	
SPICY TOMMYS MARGARITA	2900 <small>RP</small>
chili infused tequila, agave, lime	
NEGRONI	3800 <small>RP</small>
gin, rosso vermouht, campari	
OLD FASHIONED	3700 <small>RP</small>
monkey shoulder whiskey, bitters, sugar, orange	

WINE

SAUVIGNON BLANC (CHILE)	1950 / 9750 <small>RP</small>
PINOT GRIGIO (ITALY)	1950 / 9750 <small>RP</small>
ROSE (SOUTH AFRICA)	1800 / 8250 <small>RP</small>
SYRAH MALBEC (ARGENTINA)	1950 / 9750 <small>RP</small>
CABERNET SAUVIGNON (CHILE)	1950 / 9750 <small>RP</small>
PROSECCO (ITALY)	2350 / 11550 <small>RP</small>

ABOUT US



Welcome to the Doctor’s House. Our venue is centred around a 200-year-old former Dutch Ayurvedic hospital. In 2016 it was transformed into a bar, restaurant, shop and hotel by a couple of guys whom openly admit to having zero hospitality experience! They simply aim to please customers through their vision of creating a good vibe and having a bit of fun whilst at it.

For the restaurant we offer over the counter service, just head over to the kitchen bar to order your food, juices or smoothies and we’ll have them brought out to you. An array of cocktails can be found inside the old building, and coffee and cakes are served inside the cafe and shop towards the front of the venue.

Seperatley we have ‘The Upstairs’, our newest addition to the Doctor’s House. Here we offer a finer dining restaurant located above the shop and cafe. It’s a sharing style concept featuring various cuisines, complimented by a delicious cocktail menu. It’s limited capacity and we recommend booking in advance. It’s open from 5pm onwards, so head on up any time after that to soak up the beautiful Madiha sunset and enjoy an intimate and exciting dining experience.

