

FOODS

STARTERS • PIZZAS • PASTA • SOUPS & SALADS • MEZZE PLATTER



STARTERS

LOADED HUMMUS 350^{veg}
Chickpeas & tahini dip with olives, cucumber, olive oil, tomato, bell pepper, parsley & micro herbs served with pita bread

TZATZKI 330^{veg}
Greek style yoghurt dip with pita chips

ONION RINGS 290^{veg}
Served with garlic mayo dip

CHIPS & SALSA 285^{veg}
Corn tortilla chips & tomato salsa

MARINATED CHEESE & OLIVES 330^{veg}
Served with grilled Italian herb bread

HOUSE BRUSCHETTA 490^{veg}
Mushroom, tomato, basil, rocket pesto & olives

NACHOS 450^{veg}
Baked tortilla chips with spicy tomato salsa, cheese, nacho sauce & sour cream

GARLIC CHEESE FRIES 370^{veg}
Garlic french fries baked with local cheese

CAJUN POTATO WEDGES 300^{veg}
Mediterranean spiced potato wedges with garlic mayo

PIRO ALOO 290^{veg}
Nepali style marinated potatoes cooked along with deep fried spices

SUSHI FRITTI 475^{veg}
Mezze special fried sushi with special sauce

LOADED POTATO SKIN 390^{veg}
Deep fried potato skin packed with refried beans, tomatoes, onions & melted cheese

GRILLED PANEER SKEWERS 495^{veg}
Grilled cottage cheese & vegetables

CHICKEN SATAY 495
Served with peanut sauce

SPICY TUNA ROLL 490
Spicy canned tuna with Japanese mayo rolled in rice

GARLIC CHILLI PRAWN 720
Spanish style prawn

PRAWN POPS 720
Panko crusted prawn with tonkatsu sauce

BUFFALO WINGS 450
Deep fried chicken wings served with barbeque sauce or garlic mayo

PANKO CHICKEN STRIPS 450
Deep fried chicken strips with garlic mayo dip

SMOKED CHICKEN SANDHEKO 420
Nepali style marinated chicken with mustard oil

SPICY CHICKEN FRIED 490
Japanese style deep fried chicken topped with green chilli, garlic & mirin sauce

GREEK STYLE CHICKEN 475
Grilled skewered chicken cubes marinated in Mediterranean herbs, served on a bed of potato wedges

TANGY GARLIC PRAWN 725
Grilled prawns served on a bed of cajun potatoes

SIGNATURE SMOKED MOMO 555
Asian inspired open steamed momo with soya mirin sauce

PULLED PORK SLIDERS 475
Mini burgers served with french fries



PASTA

MEZZE SPECIAL 485^{veg}/565
Penne pasta, mushroom / smoked chicken, sundried tomatoes, capers, black olives & feta cheese

SPAGHETTI POMODORO 485^{veg}
Imported Italian tomato sauce with fresh basil & parmesan

ARRABBIATA 485^{veg}/550
Chicken, spicy tomato sauce & parmesan

CARBONARA 520^{veg}/620
Crisp bacon or mushroom, cream & parmesan

SEAFOOD PASTA 650
Prawn & Basa fish in garlic & wine sauce

OVEN BAKED LASAGNE 550^{veg}
Layers of flat homemade pasta with veggies in tomato & béchamel sauce

FETTUCCINE AL SALMONE 750
Fettuccine with Norwegian salmon, dill, in garlic & white wine sauce

TRUFFLE MUSHROOM FETTUCCINE 650
Flat pasta served with creamy mushroom sauce, parmesan cheese & truffle oil

SPAGHETTI PUTTANESCA 525
Tomato sauce, capers, anchovies, olives & red dried pepper

FETTUCINE AGLIO OLIO 485^{veg}/575^{non-veg}
Fettuccine pasta with grilled prawn, garlic, chilly flakes, parsley, crushed black pepper & evoo.

SIGNATURE ARTISAN PIZZAS

Freshly made hand-stretched pizza, topped with the best ingredients & baked to perfection

MARGHERITA 550^{veg}
Mozzarella & basil

AL FUNGHI 680^{veg}
Mushroom, mozzarella & truffle oil

JIARDINIERA 680^{veg}
Seasonal grilled veggies, sundried tomatoes & truffle oil

FOUR CHEESE 720^{veg}
Tomme, mozzarella, cheddar & yak cheese

CAPRICIOSA 650^{veg}/750
Ham, artichoke, olives, mushroom & garlic

MEXICANA 650^{veg}/750
Smoked chicken, bell pepper, corn, jalapeño, olives, onion & cilantro

RUSTICANA 720
Ham, salami & green bell peppers

CHICKEN TANDOORI 775
Spicy tandoori chicken, onion & coriander

LOCAL SALAMI 690
Slices of buff salami

CARBONARA 720
White sauce, smokey bacon or smoked chicken rosemary & parmesan

HAWAIIAN 700
Ham & pineapple

PEPPERONI 750
Slices of pork pepperoni

PROSCUITO & FUNGHI 725
Imported ham, mushroom & black olives

CHORIZO DIAVOLA 750
Spanish sausage & fresh green chillies

SALMONE 840
Norwegian salmon, garlic mayo cream cheese & rucola

CALZONE 650^{veg}/720
Special folded pizza with ham, mushroom, black olives & garlic

SPICY TUNA PIZZA 615
Canned tuna, chilli flakes, jalapeño, onions & black olives

ANY HALF & HALF TOPPING PIZZA OF YOUR CHOICE 800

MAKE YOUR OWN PIZZA-FOUR TOPPINGS 670^{veg}/790

EXTRA TOPPINGS

ONION/TOMATO GARLIC CAPSICUM 90

RUCOLA PESTO 175

MUSHROOM 185

MOZZARELLA/YAK CHEESE 195

PARMESAN 250

JALAPEÑO PEPPER 150

GREEN/BLACK OLIVES 150

ROCKET LEAVES 110

GRILLED VEGETABLES 175

HAM/SALAMI 195

SMOKED CHICKEN 220

PEPPERONI BACON 250

TRUFFLE OIL 250

GOURMET SANDWICH & PANINI

All of our sandwiches are served with imported fries

SUPER CLUB 575^{veg}/675^{non-veg}
Toasted brown bread with ham, bacon, chicken, egg, cheese, lettuce, tomato served with french fries

BREKKY WRAP 450^{veg}/575^{non-veg}
Choice of ham & bacon or grilled chicken or grilled vegetables, scrambled egg, cheddar cheese, potatoes, tomato salsa rolled in flour tortillas

MEZZE'S SPECIALE BURGER 675
Grilled chicken patty, cheddar cheese, gherkins, lettuce, tomato, charred onion & mustard mayonnaise served with french fries

BURRITOS 450^{veg}/500^{non-veg}
Choice of grilled chicken or vegetables, kidney beans, cheddar cheese, jalapeño chilli, sweet corn, charred onion & capsicum with ranchero sauce & sour cream

SHAWARMA PANINI 450^{veg}/500^{non-veg}
Lebanese style marinated chicken or grilled vegetable, lettuce, onion, french fries, cucumber, tomato on grilled tortilla bread

QUESADILLAS 525
Grilled chicken or vegetables, cheddar cheese, artichoke, sweet corn, bell pepper, onion, & mushroom served with salsa & sour cream

SOUPS & SALADS

SOUP OF THE WEEK 285^{veg}/350
Please ask your server for the weekly special

HEALTHY GREEN & QUINOA SALAD 400^{veg}
Mixed lettuce, quinoa, avocado (seasonal), roasted nuts, apricot, cherry tomato, warm mushroom with balsamic vinaigrette

ROCKET SALAD 425^{veg}
Organically grown rucola lettuce, sundried tomatoes & parmesan cheese

GREEK 450^{veg}
Bell peppers, cucumber, onion, black olives, tomatoes with feta cheese

CAESAR SALAD 475^{veg}/550^{non-veg}
Assorted lettuce, smoked chicken, crisp bacon & parmesan cheese

COUSCOUS SALAD 450^{veg}
Warm couscous salad served with grilled vegetables & pomegranate

MEZZE PLATTER

MIXED GRILLED PLATTER 1450
Greek style chicken, chicken satay, paneer skewers, potato wedges, tangy garlic prawn & fish

ASSORTED CHEESE 650/985
Local camembert, tomme, belkot, yak, caciotta & blue cheese with bread slices & sticks

MEAT & CHEESE 750/1200
Assortment of imported & local ham, salami, variety of cheese with sliced bread

MEDITERRANEAN 985^{veg}
Hummus, tzatzki, baba ganoush, greek salad, marinated olives, vegetable sticks & pita bread

NEPALI PLATTER 650
Marinated smoked chicken, sukuti, peanuts, spicy potatoes, papad, soya bean & beaten rice

FROM THE GRILL

CHAR GRILLED RIVER FISH 750
Grilled fish served with miso glaze & zuma salad

PAN SEARED BASA 750
Imported fillet of Basa fish served on the bed of potato colcannon & lemon aioli sauce

FISH & CHIPS 700
Deep fried fish with panko bread crumbs served with tartar sauce

OLD SCHOOL PORK CHOPS 880
Served with jalapeño crusted potatoes with barbecued meat glaze

CHAR-GRILLED CHICKEN 750
Grilled chicken stuffed with salami served with garlic mashed potato, steamed veggies & funghi cream

HONEY GLAZED CHICKEN 750
Grilled chicken leg with mashed potato & veggies

LAVA GRILLED TENDERLOIN 800
Teriyaki meat glaze, cajun potatoes & veggies

GRILLED NORWEGIAN SALMON 1500
Grilled salmon with rocket salad, tomatoes, olives & sauce

SIDE ORDERS

SIDE SALAD 150

FRENCH FRIES 275

CHEESY GARLIC BREAD 200

MASHED POTATO 210

DESSERTS

APPLE CRÈME BRÛLÉE 285

CLASSIC TIRAMISU 400

NEW YORK STYLE CHEESE CAKE 400

DARK CHOCOLATE AND CARAMEL CAKE 425

LIME MERINGUE TART 285

SIZZLING FUDGE BROWNIE WITH ICE CREAM 325

DRINKS

BEVERAGES • SPIRITS • WINES • BEERS • MOCKTAILS • COCKTAILS

HOUSE WINES

RED/WHITE

BY GLASS/HALF/BOTTLE

425/850/1750

BEVERAGES IMPORTED SPIRITS 60ML

- COLD**
- CHILLED JUICE 175
 - SEASONAL FRESH FRUIT JUICE 275
 - PLAIN SODA 80
 - MINERAL WATER SMALL/BIG 80/130
 - FRESH LEMON SODA 125
 - COKE/FANTA/SPRITE 120
 - LEMON ICED TEA 175
 - LASSI-SWEET OR BANANA 185/225
 - RED BULL 350
 - TONIC WATER/DIET COKE/GINGER ALE 250
 - MILK SHAKE W/VANILLA OR CHOCOLATE 250
 - PERRIER SPARKLING WATER 350

- HOT**
- DAMMAN FRERES TEA 200
 - BLACK TEA Earl Grey/Darjeeling Caramel/Four Fruits de Rouges
 - HERBAL INFUSION GREEN TEA Bali/Jasmine Chamomile/L'oriental
 - HOT LEMON WITH HONEY 175
 - HOT CHOCOLATE 200

- APÉRITIFS**
Campari Bitter Port Wine/Sherry/Vermouth 500
- SINGLE MALT**
Talisker 10Yrs 900
Glenfiddich Malt 12Yrs 800
Singleton 15Yrs 900
The Glenlivet 12Yrs 750
Laphroaig 10Yrs 950
- SCOTCH PREMIUM**
Chivas Regal 12Yrs 650
Black Label 650
Chivas Extra 700
Double Black 700
Chivas 18Yrs 1200
Gold Label 1200
- SCOTCH REGULAR**
Vat 69/Red Label/Ballantines 550
100 Pipers/J&B 550

- BOURBON WHISKY**
Jim Beam 550
Jack Daniel's 600
- IRISH WHISKY**
Jameson 550
Tullamore dew Malt 600
- JAPANESE WHISKY**
Suntori Old Whisky 750
- COGNAC-VSOP**
Camus/Martell 950
Hennessy 700
Remy Martin 1200
- IMPORTED BRANDY**
Nepoleon-Vsop 550
- RUM**
Malibu/Bacardi/Captain Morgan 500

- GIN**
Gordon's/Beefeater 500
Bombay Sapphire/Tanqueray 600
Hendrick's 750
- VODKA**
Ciroc 650
Grey Goose 700
Belvedere 900
Stoli/Finlandia
Absolut/Smirnoff 500
- LIQUEURS**
Kahlua/Tia Maria/Bailey's 600
Galliano 750
Drambui/Grappa 650
Sambuca 650
Jagermeister 550
Tequila Shot 30Ml 300

LOCAL SPIRITS

- 60ML
- BRANDY/RUM/GIN/VODKA** 250
- WHISKEY**
- REGULAR
PREMIUM 250/300
- OLD DURBAR**
- REGULAR
BLACK 300/400

Order by the bottle - get special discounted rates



CAFFÈ 

ESPRESSO ILLY 160
DOUBLE ESPRESSO 195
ESPRESSO MACHIATO 165
AMERICANO 170
CAPPUCCINO 195
CAFFÈ LATTÉ 195
CAFFÈ MOCHA 225
ICE CREAM CAPPUCCINO 250
CAPPUCCINO FREDDO 225
FRAPPE AL CAFFÈ 225

BEERS

- CARLSBERG 550
- SAN MIGUEL/TUBORG/GORKHA 495
- SOMMERSBY APPLE CIDER 175
- ASAHI BEER 485
- LEFFE/KRONENBOURG 595
- CORONA BEER 625
- HOEGAARDEN/CHIMAY/DUVEL 650
- PAULANER/ERDINGER 695

ENJOY YOUR OCCASION WITH CHILLED

DRAFT BEER
PER GLASS 375
PER PITCHER 1400

SANGRIA
PER GLASS 450
PER PITCHER 2000

WINE FROM THE CELLAR

- SPARKLING WINE & CHAMPAGNE**
- PROSECCO 4000
 - SULA SECO 1800
 - SULA BRUT 1200/2400
 - LOMBARD & CIE BRUT 10000
 - MOËT & CHANDON 9500

- OTHER WORLD WINE RED/WHITE**
- NOVECEN TO CHARDONNAY OR MALBEC 2000 Argentina
 - NEDERBURG WINEMASTER'S RESERVE CHARDONNAY OR PINOTAGE 3300 South Africa

- TORRES-VINA SOL OR SANGRE DE TORO 2500 Spanish
- WINGSPAN-SAUVIGNON BLANC OR PINOT NOIR 3500/4200 New Zealand
- PENFOLDS-RAWSON'S SEMILLION OR SHIRAZ CABERNET 3800 Australia
- PANGEA-SYRAH 9075
- VERTICE-CARMÈNÈRE & SYRAH 6000
- GREY VENTISQUERO - CARMÈNÈRE 3500 Chilean

- ITALIAN-WHITE**
- GAVI DE GAVI D.O.C.G. 4650 Grapes: Cortese R: white meat & fish-dishes
 - SOAVE TEDESCHI 3300 Grapes: Garganega R: aperitifs & fish
 - NERO GRILLO, FEUDO MACCARI 3500 Grapes: Grillo R: seafood, white meat & grilled fish
 - SERRA LUPINI D.O.C.G. ANGELO NEGRO 4200 Grapes: Arneis R: white meat & fish-dishes

- ITALIAN-RED**
- SPERSS LANGHE, GAJA 1999 65000 Grapes: Nebbilo R:braised or grilled beef
 - SPERSS LANGHE, GAJA 2008 42900 Grapes: Nebbilo R: steaks
 - CROGNOLO TOSCANA, TENUTA SETTE PONTI 6400 Grapes: Sangiovese, Merlot, Cabernet Sauvignon R: full flavored meats & roasts
 - CHIANTI, TENUTA SETTE PONTI 4000 Grapes: Sangiovese R: pasta, soups & cheese
 - VALPOLICELLA SUPERIORE, TEDESCHI 4000 Grapes: Corvina, Corvinone, Rondinella, Molinara R: pasta, white & red meats dishes

- BRUNELLO DI MONTALCINO, CASANOVA DI NERI 10000 Grapes: Sangiovese R: steak & other red meat
- ORENO TOSCANA, TENUTA SETTE PONTI 12750 Grapes: Cabernet sauvignon, Pettit verdot R: Full flavored meats & roasts
- SAIA, FEUDO MACCARI 5800 Grapes: Nero d' Avola R: meats & roast

- DINA BARBERA D'ALBA, ANGELO NEGRO 4000 Grapes: Barbera R: pasta, pork, & other red meat dishes
- DONNA MARZIA PRIMITIVO, CONTI ZECCA 4000 Grapes: Primitivo R: red meat, pasta dishes & cheeses
- NERO BIRBET, ANGELO NEGRO 4000 Grapes: Brachetto R: fruit desserts or by itself
- NERO D'AVOLA, FEUDO MACCARI 3500 Grapes: Nero d' Avola R: appetizers based on vegetables & grilled meats
- GAJA CA MARCANDA PROMIS IGT 7000 Grapes: Merlot, Syrah, Sangiovese R: steak or spaghetti

- FRENCH-WHITE**
- CHATEAUNEUF DU PAPE 6500 Grapes: Bourboulenc, Clairette, Grenache & Roussanne R: white meats, fishes & goat cheese
 - RIESLING RESERVE, ANNE DE LAWEISS 3500 Grapes: Riesling R: fish, spicy food & cured meat

- TERRASSE DE PERRET MUSCAT, IGP D'OC, LE CELLIER DI PIC 3500 Grapes: Muscat R: Cheeses, seafood dishes or appetizers
- CHARDONNAY PAYS D'OC IGP, LE CELLIER DU PIC 3200 Grapes: Chardonnay R: aperitifs, seafood & grilled fish
- FRENCH-RED**
- MISTRALOU ROUGE AOC 3500 Grapes: Carignan, Grenache, Syrah R: fish & grilled dishes
- CHATEAU VALENTIN HAUT MEDOC 5200 Grapes: Cabernet Sauvignon, Merlot, Petit Verdot R: grilled meats & barbecue
- LA LOGE, CAVE DU MARMANDAIS 3200 Grapes: Merlot, Cabernet Sauvignon, Cabernet Franc R: meat & cheese

CORKAGE-Per bottle
1200 Wine
2000 whiskey/
vodka/gin/cognac

COCKTAILS

- PINA COLADA 550 White rum, coconut cream & pineapple juice
- SCREW DRIVER 525 Vodka & orange juice
- MOJITO 500 White rum, lemon juice crushed mint with crushed ice
- SEASONAL DAIQUIRI 550 White rum, triple sec seasonal juice & crushed ice
- TEQUILA SUNRISE 675 Tequila, orange juice & dash of grenadine syrup
- MARGARITA 600 Tequila, triple sec & fresh lemon juice & crushed ice
- CAIPIRINHA 550 White rum, lime wedges, brown sugar & crushed ice
- LONG ISLAND ICED TEA 750 Tequila, white rum, vodka, gin, triple sec, lime juice topped with cola
- COSMOPOLITAN 550 Vodka, triple sec, lime & cranberry juice
- DRY MARTINI 550 Gordon's gin & vermouth
- MANHATTAN 550 Whiskey, sweet vermouth & bitters

- MEZZE BREEZE 575 Stoli vodka, mango juice, mint & soda
- CHOCOLATE MARTINI 525 Vodka, Tia Maria, & Baileys
- CUCUMBER COOLER 950 Hendricks Gin, crushed cucumber & tonic
- ELECTRIC MARGARITA 525 Tequila, blue curacao & lime juice

MOCKTAILS

- MINT LEMONADE 250 Refreshing lemonade with mint
- PEACH ICED TEA 275 Peach syrup, iced tea
- VIRGIN MOJITO 300 Fresh mint, lemon, sugar syrup & soda
- BLUE ISLAND 325 Blue curacao & sweet lemonade
- THREE TWO TANGO 325 Orange Juice, peach syrup & cranberry juice
- PEACH & BANANA SMOOTHIE 350

SULA PREMIUM WINE

Exclusively for Mezze by Roadhouse

RED	WHITE	ROSÉ
RASA SHIRAZ 3150 Shiraz	SAUVIGNON BLANC 850/1750 Sauvignon Blanc	SULA ZINFANDEL ROSÉ 850/1750 Zinfandel R: salads, light dishes, barbeque & goat cheese
DINDORI RESERVE SHIRAZ 2250 Shiraz	CHENIN BLANC 850/1750 Chenin Blanc	
ZINFANDEL 1750 Zinfandel	LATE HARVEST CHENIN BLANC 850 Chenin Blanc	
SHIRAZ 850/1750 Shiraz, Cabernet Sauvignon		