

FOODS

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



STARTERS

CAJUN POTATO WEDGES 300^{veg}

Mediterranean spiced potato wedges with garlic mayo

HUMMUS/BABA GANOUSH 345^{veg}

Chickpea dip/grilled eggplant dip with pita bread

TZATZKI 345^{veg}

Greek style yoghurt dip with pita chips

CHIPS & SALSA 285^{veg}

Corn tortilla chips & tomato salsa

MARINATED CHEESE & OLIVES 350^{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 350^{veg}
With Bacon and Sour Cream 450
Garlic french fries baked with local cheese

LOADED POTATO SKIN 390^{veg}

Deep fried potato skin packed with refried beans, tomatoes, onions and melted cheese

PRAWN POPS 720

Panko crusted prawn with tonkatsu sauce

PANKO CHICKEN

STRIPS 450
Deep fried chicken strips with garlic mayo dip

SMOKED CHICKEN SANDHEKO 390

Nepali style marinated chicken with mustard oil

ONION RINGS 320^{veg}

Served with garlic mayo dip

SPICY CHICKEN FRIED 470

Japanese style deep fried chicken topped with green chili, garlic & mirin sauce

CHILLI WINGS 525

Oriental style chicken wings with onion, capsicum, tomato with hot garlic sauce

SMOKED MOMO 550

Roadhouse signature chicken momo served smoked with mirin sauce

PIRO ALOO 290^{veg}

Nepali style marinated potatoes

GREEK STYLE

CHICKEN 520
Serve on a stick from the grill

CHICKEN SATAY 495

Served with peanut sauce



PASTA

ROADHOUSE

SPECIAL 490^{veg}/565
Penne pasta, smoked chicken, sun dried tomatoes, capers, black olives & feta cheese

TOMATO BASIL 485^{veg}

Tomato sauce, fresh basil & parmesan

ARRABBIATA 485^{veg}/550

Chicken, spicy tomato sauce & parmesan

CARBONARA 490^{veg}/620

Bacon, egg yolk, cream & parmesan

BASIL PESTO 550^{veg}

Basil pesto & parmesan cheese (Seasonal)

LASAGNE AL FORNO 600

Baked layers of flat homemade pasta with Bolognese & béchamel sauce

TRUFFLE MUSHROOM FETTUCCHINE 650

Flat pasta served with creamy mushroom sauce, parmesan cheese and truffle oil

FETTUCCHINE AL

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

SEAFOOD PASTA 650

Prawn & basa fish in garlic wine sauce

ROADHOUSE SIGNATURE PIZZAS

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

MARGHERITA 550^{veg}

Mozzarella & basil

AL FUNGHI 650^{veg}

Mushroom, mozzarella & truffle oil

JIARDINIERA 625^{veg}

Seasonal grilled veggies, sundried tomatoes & truffle oil

FOUR CHEESE 690^{veg}

Tomme, mozzarella, cheddar & yak cheese

CAPRICIOSA 610^{veg}/675

Ham, artichoke, olives, mushroom & garlic

MEXICANA 620^{veg}/650

Smoked chicken, bell pepper, corn, jalapeño, olives, onion & cilantro

RUSTICANA 675

Ham, salami & green bell peppers

CHICKEN TANDOORI 720

Spicy tandoori chicken, onion & coriander

LOCAL SALAMI 630

Slices of buff salami

CARBONARA 670

White sauce, smokey bacon or smoked chicken rosemary & parmesan

HAWAIIAN 650

Ham & pineapple

PEPPERONI 690

Slices of pork pepperoni

CHORIZO DIAVOLA 720

Spanish sausage & fresh green chillies

PROSCUITO & FUNGHI 690

Imported ham, mushroom & black olives

SALMONE 790

Norwegian salmon, garlic mayo cream cheese & rucola

CALZONE 620^{veg}/675

Special folded pizza with ham, mushroom, black olives & garlic

SPICY TUNA PIZZA 615

Canned tuna, chilli flakes, jalapeño, onions & black olives

MAKE YOUR OWN PIZZA-FOUR TOPPINGS 625^{veg}/750

ANY HALF & HALF TOPPING PIZZA OF YOUR CHOICE 770

EXTRA TOPPINGS

ONION/TOMATO

GARLIC CAPSICUM 90

RUCOLA PESTO

MUSHROOM 175/185

MOZZARELLA/YAK

CHEESE 175

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

SANDWICH & BURGERS

All of our sandwiches are served with imported fries.

SUPER CLUB 575^{veg}/675

Toasted triple decker sandwich on whole wheat bread with chicken, bacon, egg, cheese, lettuce & tomato

CHICKEN SHAWARMA

SANDWICH 495
Lebanese style marinated chicken, lettuce, onion, french fries, cucumber, tomato on pita bread

CHICKEN SLIDERS 495

Grilled chicken, gherkins, melted cheese with coleslaw

ROADHOUSE'S SPECIAL

BURGER 675
Chicken patty & bacon on 'focaccia bread' with french fries

CHICKEN OR

GRILLED VEGETABLE

BURRITOS 400/450

Grilled chicken and sautéed vegetables with refried beans, cheese rolled in flour tortillas with corn chips & salsa

MEXICAN

WRAP 425^{veg}/495

Grilled chicken or paneer, corn, black olives, onion, capsicum wrapped in tortillas

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

GREEK SALAD 390^{veg}

Bell peppers, cucumber, onion, black olives, tomatoes with feta cheese

CAESAR SALAD 450^{veg}/525

Assorted lettuce, smoked chicken, crisp bacon & parmesan cheese

COUSCOUS SALAD 450^{veg} with Chicken 500/Prawn 650

Warm couscous salad served with grilled vegetables & pomegranate

ROADHOUSE PLATTER

ASSORTED

CHEESE 650^{small}/985^{big}

Local camembert, tomme, kanchan, yak, parmesan with bread slices & sticks

MEAT & CHEESE

PLATTER 750^{small}/1200^{big}

Assortment of imported sausage, chorizo, ham, salami, variety of cheese with sliced bread

MEDITERRANEAN 800^{veg}

Hummus, tzatziki, baba ganoush, greek salad, marinated olives, vegetable sticks & pita bread

NEPALI PLATTER 650

Marinated smoked chicken, sukuti, peanuts, spicy potatoes, papad, soya bean and beaten rice

FROM THE GRILL

CHAR GRILLED

RIVER FISH 725

Grilled fish served with miso glazed & zuma salad

PAN SEARED

BASA 750

Imported fillet of basa fish served on the bed of potato colcannon & lemon aioli sauce

OLD SCHOOL PORK

CHOPS 850

Jalapeño crusted potatoes with barbecued meat glaze

CHAR-GRILLED

CHICKEN 700

Grilled chicken stuffed with salami served with garlic mashed potato, steamed veggies & funghi cream

HONEY GLAZED

CHICKEN 700

Grilled chicken leg with mashed potato & veggies

LAVA GRILLED

TENDERLOIN 775

Teriyaki meat glaze cajun potatoes & veggies

GRILLED NORWEGIAN

SALMON 1400

Grilled salmon with rocket salad

FISH & CHIPS 650

Deep fried fish with panko bread crumbs served with tartar sauce

CHEF'S SPECIAL EVERY WEEK

Enjoy a three course meal or you may choose individually according to your taste. Please ask your server for the Chef's Special Menu

SIDE ORDERS

FRIED RICE

with chicken prawn 450/550

FRENCH FRIES 275

CHEESY GARLIC BREAD 320

MASHED POTATO 250

DESSERTS

CLASSIC TIRAMISU 400

NEW YORK STYLE

CHEESE CAKE 400

DARK CHOCOLATE AND

CARAMEL CAKE 425

SIZZLING FUDGE

BROWNIE WITH ICE

CREAM 325

ICE CREAM 80

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
SALTED 185/225
RED BULL 350
TONIC WATER/DIET
COKE/GINGER ALE 200
MILK SHAKE W/VANILLA
OR CHOCOLATE 250
PERRIER SPARKLING
WATER 350

HOT

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

CAFFÈ



ESPRESSO ILLY 160
DOUBLE ESPRESSO 195
ESPRESSO MACHIATO 165
AMERICANO 175
CAPPUCCINO 195
CAFFÈ LATTÉ 195
CAFFÈ MOCHA 225
ICE CREAM
CAPPUCCINO 250
CAPPUCCINO FREDDO 225
FRAPPE AL CAFFE 225



APÉRITIFS

Campari Bitter
Port Wine/Sherry
Vermouth 500

SINGLE MALT

Talisker 10Yrs 900
Glenfiddich 12Yrs 800
Singleton 15Yrs 900
The Glenlivet 12Yrs 750
Laphroaig 10Yrs 950
Glenfiddich 18Yrs 1200

SCOTCH PREMIUM

Chivas Regal 12Yrs 650
Black Label 650
Double Black 700
Chivas Regal
18Yrs 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

JAPANESE WHISKY

Suntori Old Whisky 750

COGNAC-VSOP

Camus/Martell 950
Hennessy 700

IMPORTED BRANDY

Remy Martin 1200

IMPORTED BRANDY

Nepoleon-Vsop 550

RUM

Malibu/Bacardi/Captain
Morgan 500

GIN

Hendrick's 750
Bombay Sapphire
Tanqueray 600
Gordon's/Beefeater 500

VODKA

Grey Goose 700
Belvedere 900
Ciroc 650
Stoli/Finlandia
Absolut/Smirnoff 500

LIQUEURS

Kahlua/Tia Maria
Bailey's 600
Galliano/Drambuie/
Grappa 750
Sambuca 650
Jagermeister 550
Tequila Shot 30ml 300

Order by the bottle - get special discounted rates

LOCAL SPIRITS

60ML

BRANDY/RUM/
GIN/VODKA
250

REGULAR/
PREMIUM
WHISKEY
250/300

OLD DURBAR
WHISKEY
REGULAR/
BLACK 325/425

WINE FROM THE CELLAR

BEERS

CARLSBERG 550
SAN MIGUEL/TUBORG/
GORKHA 495
SOMMERSBY APPLE
CIDER 200
ASAHI BEER 485
LEFFE/
KRONENBOURG 595
CORONA BEER 625
HOEGAARDEN/CHIMAY/
DUVEL 650
PAULANER/
ERDINGER 695

ENJOY YOUR
OCCASION WITH

DRAFT BEER

PER GLASS 375
PER PITCHER 1400

SANGRIA

PER GLASS 450
PER PITCHER 2000

HOT RUM PUNCH

PER GLASS 450

CLASSIC COCKTAILS

PINA COLADA 550
White rum, coconut
cream & pineapple juice
LEMON DAIQUIRI 550
White rum, triple
sec, lemon juice on
crushed ice
MOJITO 500
White rum, lemon
juice crushed mint with
crushed ice
TEQUILA SUNRISE 675
Tequila, orange juice &
dash of grenadine syrup
MARGARITA 600
Tequila, triple sec
& fresh lemon juice
with crushed ice
CAIPIRINHA 550
White rum, lime
wedges, brown sugar
on crushed ice

DRY MARTINI 550
Gordon's gin
& vermouth

MANHATTAN 550
Whiskey, sweet
vermouth & bitters

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

MICKEY MOUSE 325
Coca-cola, ice cream
cream and cherry

GUAVA PUNCH 325
Guava juice, pineapple
juice and ginger

PEACH & BANANA
SMOOTHIE 350

SPARKLING WINE & CHAMPAGNE

PROSECCO ITALY 3500
SULA SECO INDIA 2300
SULA BRUT INDIA
1200/2400
LOMBARD & CIE
BRUT, FRANCE 10000
MOËT & CHANDON
FRANCE 9500

ITALIAN-WHITE

GAVI DE GAVI
D.O.C.G. 4650
Grapes: Cortese

NERO GRILLO,
FEUDO MACCARI 3500
Grapes: Grillo

SOAVE CLASSICO
TEDESCHI 3300
Grapes: Garganega

ITALIAN-RED

CROGNOLO
TOSCANA 7500
Grapes: Sangiovese
& Merlot

CHIANTI VIGNA DI
PALLINO 4000
Grapes: Sangiovese

VALPOLICELLA
SUPERIORE 4000
Grapes: Rondinella,
Corvina & Molinara

NERO D' AVOLA
I.G.P. 3800
Grapes: Nero d'avola

DONNA MARZIA
PRIMITIVO 4000
Grapes: Primitivo

FRENCH-WHITE

CHATEAUNEUF
DU PAPE 6700
Grapes: Bourboulenc,
Clairette, Grenache
& Roussanne



RIESLING RESERVE
ANNE BOECKLING 3500
Grapes: Riesling

CHARDONNAY
PAYS D'OC 2800
Grapes: Chardonnay

DOMAINE HOUCARD
ROSE 3500
Grapes: Grenache,
Cinsault, Cabernet
& Mourvedre

FRENCH-RED

SAINT-EMILION
GRAND CRU 6800
Grapes: Merlot
& Cabernet Franc

MISTRALOU ROUGE
AOC 3500
Grapes: Carignan,
Grenache, Syrah

CHATEAU VALENTIN
HAUT MEDOC 5200
Grapes: Cabernet
Sauvignon, Merlot,
Petit Verdot

LA LOGE, CAVE DU
MARMANDAIS 3200
Grapes: Merlot,
Cabernet Sauvignon,
Cabernet Franc

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

OTHER WORLD WINE

RED/WHITE
NOVECENTO
CHARDONNAY OR
MALBEC 2500
Argentina

DROSTDY HOF,
CHARDONNAY OR
PINOTAGE 2450
South Africa

TORRES-VINA SOL OR
SANGRE DE TORO 2800
Spanish

WINGSPAN-SAUVIGNON
BLANC OR PINOT
NOIR 3500/4200
New Zealand

PENFOLDS-SEMILLION
CHARDONNAY/SHIRAZ
CABERNET 3800
Australia

VENTISQUERO
SAUVIGNON BLANC OR
CARMÈNÈRE 2500/3500
Chilean

SULA PREMIUM WINE

Premium award winning Indian wine exclusively
for Roadhouse Cafe

RED

RASA SHIRAZ 3150
DINDORI RESERVE
SHIRAZ 2250
ZINFANDEL 1750
SHIRAZ 850/1750

WHITE

SAUVIGNON
BLANC 850/1750
CHENIN BLANC 850/1750
LATE HARVEST
CHENIN BLANC-SWEET
WINE 850

ROSÉ

SULA ZINFANDEL
ROSÉ 850/1750