



MENU

BADOLINA

STARTERS	SALADS
Ceviche \$10 Straight from the sea, our special tuna ceviche bathed in lime and ginger with coriander, chili and fresh mango. . No words needed...	Arabica \$7 A simple but deliciously fresh middle eastern salad of cucumber, tomato, parsley, lime and olive oil.. perfect anytime!
The Godfather \$10 Slivers of chilled tuna carpaccio, raw-cooked in balsamic and olive oil, topped with rocket leaves. Served with Focaccia bread.	Earth \$8 Butternut and green mung beans with onion and celery in a vinaigrette and tahini honey glaze... a nourishing salad that will leave you perfectly satisfied.
Hollywood Tuna Tartare \$10 Raw tuna chopped into chunks with celery leaves on a bed of avocado, served with homemade focaccia bread.	Bodicea \$8 Beetroot on a bed of rocket and lettuce leaves... good enough for royalty!
Yalla Yalla \$6 The ultimate street food, hand-rolled falafel served with tahini, lime and a sprinkling of fresh parsley.	Zorba \$9 A Greek inspired avocado, beans, tomatoes and boiled egg with delicious honey-mustard dressing. Highly recommended with a cold lime juice
Multiple Choice \$8 A delectable selection of humous, beetroot, baba ganoush and chimichurri sauce, served with pita bread. Dangerously delicious...	Cous Cous Salad \$9 Cous cous mixed with tomato, cucumber, onion, parsley and mint dressed with olive oil & lime.
Black Jack \$8 Blackened aubergine, split open, covered in Tahini sauce, tomato cubes and fresh parsley ... the yogi's favorite. Served with Pita Bread	
Fries \$5 French fries a la Amsterdam. Always irresistible.	

FROM THE OCEAN

Samurai \$12 Black peppered seared tuna Tataki on a bed of cauliflower & carrot puree served with Asian style carrot and greenbeans.	The Pirate \$14 Deep fried catch-of-the-day whole fish served with chips or rice and Arabica salad. Chimichurri sauce and mustard mayonnaise sauce served on the side.
Ima's Fish \$12 Morrocan inspired spicy catch-of-the-day stew with tomatoes, chilli, green pepper and coriander served with homemade bread.	Earth & Ocean \$13 Crispy skin catch-of-the-day fillet served with mashed potatoes / rice, fried split spring onion, green beans and broccoli.
Fish & Chips \$12 Delicious golden crispy fried battered fish & chips, served with lime & mustard mayonaise sprinkled with chives.	Samaki Samaki \$13 Two to three small whole fish served with fried banana and tamato chilly salsa
The Mediterranean \$12 Catch-of-the-day drenched in a tangy lime juice with coriander, chilli, garlic and olive oil, served with rice..	Jodari \$13 Tuna steak served with patato cheese balls, cous cous salad & tartare sauce.
	Zanzibar Vibes \$12 Catch-of-the-day fish curry topped with fresh coriander served with rice.





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CHICKEN

The Sahara \$11

A Moroccan inspired slow-cooked tender chicken with chilli tomatoes and green beans. Served on a bed of fluffy rice. For when you're missing home.

Mistaken Identity \$13

Tender, marinated chicken schnitzel, coated in breadcrumbs and shallow fried. Served with rice or French fries and our secret Badolina sauce. A classic. Although 'Schnitzel' is a German word, the dish originated in Austria, so be sure to give credit where its due!

Zen Noodles \$12 | \$10

Asian noodles with chicken, broccoli & green-beans cooked in teriyaki sauce. (Vegetarian option available)

PASTA

Cheese Spaghetti \$11

Homemade spaghetti with spinach, melted butter and cheddar cheese.

Spaghetti Bolognese \$11

Homemade spaghetti with Italian Ragu served with Parmesan cheese.

VEGETERIAN

Flower Boquet \$9

Roasted cauliflower with charred aubergine tahini sauce & salad.

Shakshuka \$10

A harmony of red vegetables: peppers, tomatoes and chilli, with a garlic and olive oil base, topped with soft fried eggs and parsley. Served with Zanzibari bread. This is the only dish with such a cool name we didn't change it!

Humble Humous \$10

Our homemade humous, topped with olive oil, parsley and whole chickpeas, served with pita, vegetable sticks and our secret Badolina sauce. Unbelievably addictive!

The Yogi \$11

A nutritious, super-food platter of hummous, beetroot puree, avocado, celery, butternut, broccoli, green beans and green mung beans.

Middle Eastern Platter \$23

A combination of Hummous, Tahini, Falafel balls, Arabic salad, Matboucha spicy tomato dip & fried eggplant topped with chilly & parsley. Served with homemade pita bread. **Platter for 2.**

Egg-in-a-Nest \$10

Our Home Sandwich. Egg-in-a-hole, toasted buttered whitebread sandwich with avocado, tomato, lettuce and fried egg on top. Served with feta, black olives and avocado.

DESSERT

Creme de la Creme \$7

The French classic Creme Brulee - home made custard topped with burnt caramel.

Fruit Platter \$6

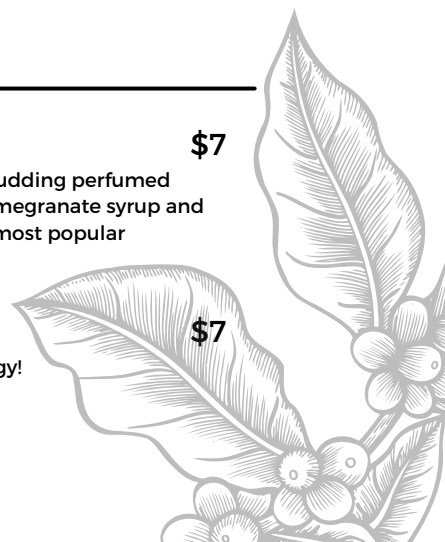
Tropical fruit platter with variations of seasonal fruits.

Malabi \$7

A creamy, coconut milk-based pudding perfumed with rose water, topped with pomegranate syrup and fresh coconut flakes- one of the most popular desserts across the Middle East.

Mango Mousse \$7

Sweet, creamy and perfectly tangy!





WINE

BADOLINA

RED WINE

Vieux Monde | Syrah - Grenache | France **\$33 | \$7**

A pool of red berry flavours. A velvety texture and smooth finish. Marisa's favourite!

Arcadian | Merlot | Australia **\$26 | \$6**

Slivers of chilled tuna carpaccio, raw-cooked in balsamic and olive oil, topped with rocket leaves. Served with Focaccia bread.

Casillero del Diablo | Cabernet Sauvignon | Chile **\$37**

A smooth medium bodied Merlot, perfectly combined plum and red berry flavours with smokey cedar wood aroma.

WHITE WINE

Cuvee Sabourin | Chardonnay | France **\$35**

Aromatics of honeysuckle and a hint of citrus. On the palate, the ripe fruit creates a rich, pleasing structure with an elegant balance.

Arcadian | Sauvignon Blanc | Australia **\$26 | \$6**

A refreshing light-bodied Sauvignon Blanc with zesty peach, citrus fruit and gooseberry flavours.

Ken Forrester, Petit | Chenin Blanc | South Africa **\$30 | \$7**

An easy drinking, refreshing wine

Arcadian | Pinot Grigio | Australia **\$26 | \$6**

Crisp and fruit refined

ROSE

Ken Forrester, Petit | South Africa **\$30 | \$7**

A smooth, easy drinking wine with undertones of strawberries and cherries.

SPARKLING

De Bortoli | Chardonnay Pinot Noir | Australia **\$30 | \$7**

Atto Primo Brut | Italy **\$35**

Prosecco | Italy **\$45**



COCKTAILS

BADOLINA

Passion Daiquiri \$8

Bacardi, Triple Sec, Passion Juice & Lime Juice

Pina Colada \$9

Bacardi, Malibu, Pineapple Juice and Coconut Cream

Mojito \$9

Bacardi, Fresh Mint, Sugar, Crushed Ice topped with Soda

Caipirinha \$9

White Rum, Fresh Lime, Crushed Ice & Sugar

Tequila Sunrise \$9

Tequila, Passion Juice, Grenadine Syrup

Screw Driver \$8

Vodka, Orange Juice

Margarita \$8

Tequila, Triple Sec, Lime Juice

Long Island Ice Tea \$10

Tequila, Gin, Vodka, White Rum, Triple Sec, Coca-Cola & Lime Juice

Dawa \$8

Gin, Honey & Lime

Vodka Redbull \$9

Whiskey Sour \$9

Whiskey, Lime Juice, Sugar Syrup

Gin & Tonic \$7

Cuba Libre \$7

Rum & Coke

Hibiscus Breeze \$9

Hibiscus flower, Lime & Gin

Blue Ocean \$8

Pineapple, Vodka, Blue Curacao

Moscow Mule \$8

Ginger Soda, Vodka & Lime

Aperol Spritz \$9

Aperol, Sprakling Wine & Soda Water

Cinnamon Delight \$9

Gin, Cinnamon, Honey & Orange

Camparina \$8

Campari, Cachaca & Lime

Summer Lime \$9

Vodka, Apple Sour & Lime

WHISKEY

King Roberts \$3

Jameson \$4

Johnnie Walker Black Label \$5

Jack Daniels \$5

Glenfiddich \$6

Glenlivet \$6

RUM

Bacardi White \$4

Malibu \$4

Captain Morgan Spice Gold \$4

Captain Morgan Dark \$4

GIN

Bombay Saffire \$4

VODKA

Smirnoff Vodka \$4



BADOLINA

LIGUEUR		BEERS	
Southern Comfort	\$4	Kilimanjaro	\$4
Amarula	\$4	Serengeti	\$4
Bols	\$3	Safari	\$4
Sambucca	\$3	Savanna Cider	\$5
Campari	\$4		
Martini Bianco	\$4		
Tequila Jose Cuervo	\$4		
JUICES		SMOOTHIES	
Lime Juice	\$3	Mr. Coconut	\$5
Passion Juice	\$4	Banana, coconut & Yoghurt	
Mango Juice	\$4	Passionate Madness	\$5
Watermelon Juice	\$4	Mango, Passion & Yoghurt	
Pineapple Ginger Juice	\$4		
Avocado & Mango Juice	\$5		
Mixed Fruit Juice	\$5		
Lime Mint Juice	\$4		
Lemongrass Ice Tea	\$3		
Fresh Coconut	\$3		
WATER		SODAS	
Big Water	\$2		
JUGS			
Homemade Lemonade 1 Liter	\$8	Coca Cola, Diet Coke, Sprite, Bitter Lemon, Pineapple, Passion, Soda Water, Tonic	\$2
Lemongrass Ice Tea 1 Liter	\$8		
		COFFEE	
		Ice Coffee	\$4
		Espresso Single Double	\$3
		Cappuccino	\$4
		Americano	\$3
		Vanilla ice Latte	\$4





BREAKFAST

Shakshuka

A harmony of red vegetables: peppers, tomatoes and chilli, with a garlic and olive oil base, topped with soft fried eggs and parsley. Served with Zanzibari bread.

Spinach & Feta Cheese Omelette

Omelette filled with spinach & feta cheese.

Egg-in-a-Nest

Egg-in-a-hole, toasted buttered bread with avocado, tomato, lettuce and fried egg on top

Fresh Garden

Fresh Avocado, tomatoes, cucumber and cheese served with your choice of egg. Fried / Scrambled / Boiled / Omelette

Avocado Toast

Avocado toast with soft poached egg.

Pyramid

Zucchini, scrambled egg & cheese pyramid on toast.

Health Bowl

A Greek inspired avocado, chickpeas, tomatoes, feta and boiled egg salad with delicious honey-mustard dressing.

Tuna & Egg Mayonaise Boa Buns

Vietnamese style bao buns filled with tuna & egg mayonaise and cucumber slices

Rolex

Local Chappati wrap filled with tomatoes, avocado and boiled egg.

Breakfast Sandwich

Cheddar, basil & tomato toasted sandwich

SWEET MORNING

American Style

Fluffy Pancakes with chocolate syrup and banana.

Good Morning

French Toast with Honey & Cheese

VEGAN

Fresh Delight

A Greek inspired avocado, chickpeas, tomatoes with delicious honey-mustard dressing.

Earth

Butternut and green mung beans with onion and celery in a vinaigrette and tahini honey glaze...

Hummous & Beetroot

Hummous & Beetroot Puree with Vegetable sticks

All options served with fruit platter & fresh fruit juice.
Coffee, Tea, and Toast available from station.

\$15 for outside guests

