

MENU

BADOLINA

STARTERS

Ceviche \$10

Straight from the sea, our special tuna ceviche bathed in lime and ginger with coriander, chilli and fresh mango. served with home-made bread . No words needed...

The Godfather \$10

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

Hollywood Tuna Tartare \$10

Raw tuna chopped into chunks with celery leaves on a bed of avocado, served with home-made bread.

Potato Cheese Balls \$7

Tempura-coated potato and cheddar cheese orbs, served with a savory sauce.

Yalla Yalla \$6

The ultimate street food, hand-rolled falafel served with tahini, lime and a sprinkling of fresh parsley.

Multiple Choice \$8

A delectable selection of humous, beetroot, baba ganoush and chimichurri sauce, served with pita bread. Dangerously delicious...

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.

SALADS

Arabica \$7

A simple but deliciously fresh middle eastern salad of cucumber, tomato, parsley, lime and olive oil.. perfect anytime!

Zorba \$9

A Greek inspired avocado, beans, tomatoes and boiled egg with delicious honey-mustard dressing. Highly recommended with a cold lime juice

Green Leaf Salad \$9

Mixed Lettuce with mango & onion

Signature Salads \$10

Eggplants, Matboucha, Chimmichuri, tahini, Mixed Cabbage Salad and Beetroot Salad. serve with homemade bread

FROM THE OCEAN

Samurai \$12

Black peppered seared tuna Tataki on a bed of cauliflower & carrot puree served with Asian style carrot and greenbeans.

Ima's Fish \$12

Moroccan inspired spicy catch-of-the-day stew with tomatoes, chilli, green pepper and coriander served with homemade bread.

Fish & Chips \$13

Delicious golden crispy fried battered fish & chips, served with lime & mayo base dip.

Garlic Butter Fish Fillet \$14

Fish Fillet served in garlic, butter and shallot sauce. Served with mashed potatoes

The Pirate \$15

Deep fried catch-of-the-day whole fish served with chips or rice and Arabica salad. homemade sauce served on the side.

Earth & Ocean \$13

Crispy skin catch-of-the-day fillet served with mashed potatoes / rice and green beans.

Smokey Tuna \$14

Smokey seared tuna cubes served on yoghurt, onion and fresh herbs.

Jodari \$13

Tuna steak served with patato cheese balls, cous cous salad & tartare sauce.

Zanzibar Vibes \$13

Catch-of-the-day fish cubes curry topped with fresh coriander served with rice.



FROM THE GRILL

SERVED WITH BREAD & SIGNATURE SALADS
OR
RICE OR CHIPS OF YOUR CHOICE

Grilled Whole Fish

Fire Grilled Whole Fish marinated in lime, garlic and chilli.,

\$15

Fire Grilled Chicken Wings

4 wings. choose between Classic Paprika and Lime Tumeric.

\$12

Fire Grilled Beef fillet

200g Skewer tender medium beef.

\$15

Grilled Chicken Thigh

2 x Skewers. Choose between Classic Paprika and Lime Tumeric.

\$14

Fire Grilled Beef Kebab

Skewered Minced Beef with Herbs.

\$14

Grilled Combo sharing for 2

4 Chicken Wings, 2 Chicken Thighs, 1 Skewered Beef fillet or beef kebab.

\$35

Grilled dishes come with fire-grilled vegetables

CLASSICS

Badolina Burger

Beef Burger with caramelised onion, lettuce, tomato and dill pickles served with French Fries. Extra Toppings \$1: Mushrooms, Egg, Jalapeño, cheese

\$13

Margarita Pizza

Medium size Margarita Pizza
Extra Toppings \$1-
Olives/Mushroom/Onion/Jalapeño/Pineapple/Eggplant/Zucchini/ Chicken(\$3)

\$12

CHICKEN

The Sahara

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.

\$11

Mistaken Identity

\$13

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

Teriyaki Zen Noodles


\$10 / \$12

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

Humous shawarma

\$14

Our homemade humous, topped with olive oil, parsley whole chickpeas and chicken shawarma served with pita, and our home chimichuri sauce. Unbelievably addictive!



HOME MADE PASTA

Cheese Spaghetti



\$11

Homemade spaghetti with spinach, melted butter muzarella, cheddar and feta cheese.

Spaghetti Bolognaise

\$11

Homemade spaghetti with Italian Ragu served with Parmesan cheese.

VEGETERIAN

Flower Boquet



\$9

Roasted cauliflower with 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 Hala 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 home chimichuri 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.**

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 **\$43 | \$8**

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

Arcadian | Merlot | Australia **\$34 | \$7**

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

Casillero del Diablo | Cabernet Sauvignon | Chile **\$47**

A wine that delivers the flavours of cherry and blackcurrant, together with a subtle touch of vanilla.

WHITE WINE

Cuvee Sabourin | Chardonnay | France **\$40 | \$8**

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 **\$34 | \$7**

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

Ken Forrester, Petit | Chenin Blanc | South Africa **\$36 | \$7**

An easy drinking, refreshing wine

Arcadian | Pinot Grigio | Australia **\$34 | \$7**
Crisp and fruit refined

ROSE

Ken Forrester, Petit | South Africa **\$35 | \$7**

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

SPARKLING

De Bortoli | Chardonnay Pinot Noir | Australia **\$37 | \$7**

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

Prosecco | Italy **\$58**





COCKTAILS

BADOLINA

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|--|------|---|-----|
| Passion Daiquiri Bacardi, Triple Sec, Passion Juice & Lime Juice | \$8 | Whiskey Sour Whiskey, Lime Juice, Sugar Syrup | \$9 |
| Pina Colada Bacardi, Malibu, Pineapple Juice and Coconut Cream | \$9 | Gin & Tonic | \$7 |
| Mojito Bacardi, lime, Fresh Mint, topped with Soda | \$9 | Cuba Libra Rum & Coke | \$7 |
| Caipirinha cachaca, Fresh Lime | \$9 | Hibiscus Breeze Hibiscus flower, Lime & Gin | \$9 |
| Tequila Sunrise Tequila, Passion Juice, Grenadine Syrup | \$9 | Blue Ocean Pineapple, Vodka, Blue Curacao | \$8 |
| Screw Driver Vodka, Orange Juice | \$8 | Moscow Mule Ginger Soda, Vodka & Lime | \$8 |
| Margarita Tequila, Triple Sec, Lime Juice | \$8 | Aperol Spritz Aperol, Sprakling Wine & Soda Water | \$9 |
| Long Island Ice Tea Tequila, Gin, Vodka, White Rum, Triple Sec, Coca-Cola & Lime Juice | \$10 | Cinnamon Delight Cin, Cinnamon, Honey & Orange | \$9 |
| Dawa Gin, Honey & Lime | \$8 | Camparina Campari, Cachaca & Lime | \$8 |
| Sensei Daquiri Bacardi White Rum, Mango-Chilli-Cinnamon | \$9 | Summer Vibes Vodka, Watermelon & Basil | \$9 |
| | | Banana Old Fashion whisky, banana & vanilla | \$9 |

WHISKEY


RUM

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|-----------------------------------|-----|----------------------------------|-----|
| King Roberts | \$3 | Bacardi White | \$4 |
| Jameson | \$4 | Malibu | \$4 |
| Johnnie Walker Black Label | \$5 | Captain Morgan Spice Gold | \$4 |
| Jack Daniels | \$5 | Captain Morgan Dark | \$4 |
| Glenfiddich | \$6 | | |
| Glenlivet | \$7 | | |

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VODKA

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|-----------------------|-----|-----------------------|-----|
| Bombay Saffire | \$4 | Smirnoff Vodka | \$4 |
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LIGUEUR

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| Southern Comfort | \$4 |
| Amarula | \$4 |
| Jagermeister | \$4 |
| Sambucca | \$3 |
| Campari | \$4 |
| Martini Bianco | \$4 |
| Tequila Jose Cuervo | \$4 |

BEERS

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| Kilimanjaro | \$4 |
| Serengeti | \$4 |
| Safari | \$4 |
| Savanna Cider | \$5 |

JUICES

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| Lime Juice | \$3 |
| Passion Juice | \$4 |
| Mango Juice | \$4 |
| Watermelon Juice | \$4 |
| Pineapple Ginger Juice | \$4 |
| Avocado & Mango Juice | \$5 |
| Mixed Fruit Juice | \$5 |
| Lime Mint Juice | \$4 |
| Lemongrass Ice Tea | \$3 |
| Fresh Coconut | \$3 |

SMOOTHIES

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| Mr. Coconut | \$5 |
| Banana, coconut & Yoghurt | |
| Passionate Madness | \$5 |
| Mango, Passion & Yoghurt | |

SODAS

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| Coca Cola, Diet Coke, Sprite, Bitter Lemon, Pineapple, Passion, Soda Water, Tonic | \$2 |
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WATER

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| Big Water | \$2 |
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JUGS

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| Homemanded Lemonade 1 Liter | \$8 |
| Lemongrass Ice Tea 1 Liter | \$8 |

COFFEE

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| Ice Coffee | \$4 |
| Espresso Single Double | \$3 |
| Cappuccino | \$4 |
| Americano | \$3 |
| Vanilla ice Latte | \$4 |
| Iced Caramel Macchiato | \$5 |
| Latte Macchiato | \$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.

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 p/p for outside guests

