



BISTRO DOMINO
 — BAR & RESTAURANT —

FOR A NICE START

LENTIL SOUP (C) (G) (V)  **35**
 Braised red lentils flavored with cumin served with croutons and lemons

HARIRA SOUP (C) (G) **40**
 Classic Moroccan harira tomato, lamb meat, lentil and chickpea soup



SOUP OF THE DAY **35**

CLASSIC CAESAR SALAD **45**
 (D) (E) (G) (F) (CR) (S) (M)
 Romaine lettuce, and croutons in Caesar dressing
 Add chicken **50**
 Add prawns **50**

KETO BOWL

SUPER GREEN SALMON NICOISE (E) (F) **45**
 (S) (M) (SO)
 Green mesclun, kenya beans, boiled egg, artichoke, olives and balsamic dressing

CHICKEN, BROCCOLI AND BEET BOWL WITH AVOCADO PESTO (D) (N) (S) (G) **45**
 Chargrilled chicken, roasted beetroot, crumbled blue cheese with avocado pesto

ENERGIZING KALE AND QUINOA BOWL (SO) (V) **45**  
 Kale and quinoa with orange, grapefruit segments, avocado drizzled with raspberry vinaigrette


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SANDWICHES & WRAPS



TOASTIE (D) (S) (E) (G) (M) **45**
 White or brown toast, grilled chicken, fried egg, turkey ham, cheddar cheese, tomato, mustard mayo, romaine lettuce and French fries

SWISS BURGER (D) (G) (E) (M) (S) **60**
 100% US Angus beef patty topped with roasted onion, lettuce, tomato served with French fries

CHICKEN AVOCADO BURGER **55**
 (D) (G) (E) (M) (S)
 Homemade chicken breast patty, layered with tomato, lettuce, spicy salsa and guacamole, served with French fries

PESTO PANINI (N) (G) (V)  **40**
 Grilled vegetable, onion, mushrooms, zucchini and pesto panini served with French fries and crispy salad

IT'S ROOSTER CHILI AIOLI WRAP (E) (G) **45**
 (M) (S)
 Tortilla bread, cajun spiced chicken, jalapeno, chili aioli, coriander, romaine leaf and French fries

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MAIN COURSE

NORWEGIAN SALMON (F) (E) (M) (S) **90**

Grilled salmon fillet served with carrot and apple slaw, sautéed beans and sweet and citrus salsa

ASIAN GLAZED SEA BASS (D) (F) (C) (SS) **80**

Pan seared sea bass with wilted sesame spinach and jasmine rice

FISH & CHIPS (G) (F) (E) (M) (S) (D) **60**

Batter fried cod, chunky chips, mushy peas, tartar sauce

GRILLED JUMBO PRAWNS (D) (CR) **90**

Lemon garlic rice and roasted tomatillo salsa verde

RIB EYE STEAK (D) (G) (S) (C) (E) (M) **110**

Grilled New Zealand rib eye steak, butter sautéed beans and potato wedges, roasted garlic herb butter served with your choice of peppers, béarnaise or mushrooms

RACK OF LAMB (D) **100**

Oven roasted lamb rack with smoky aubergine salad, French fries and garlic jus

CHICKEN SUPREME (D) (C) (G) (S) **70**

Spinach and feta stuffed grilled chicken breast, asparagus, mashed potatoes with mushroom jus

THAI GREEN CHICKEN CURRY (CR) (SO) **65**

(D) (G)
Coconut milk, lemon grass, galangal, chili broth with jasmine rice and crackers

NASI GORENG (E) (CR) (S) (SS) (P) (SO) (G) **65**

Traditional Indonesian wok fried rice, chicken satay, prawns, crackers topped with fried egg

ARABIC MIXED GRILL (D) (G) (N) (E) (M) **95**

(S)
Shish tawook, lamb kofta, beef kebab, fattoush salad, hashweh rice and French fries

TRADITIONAL INDIAN BIRYANI (N) (D) (M) (G)

Biryani rice with your choice of chicken, lamb or vegetables served with papadum, raita and pickles

Chicken or vegetable **60**

Mutton **75**

BUTTER CHICKEN (N) (D) (G) **75**

Chicken marinated with yoghurt, cooked with tandoori spices and topped with butter and cream served with steamed rice and papadum

PASTA (E) (G) **70**

Type of Pasta: Penne - Fettuccine - Spaghetti

SAUCES (G) (D) (C) (N)

Arrabbiata - Cream and Mushroom - Pesto, Bolognese - Napolitano - Four Cheese

PIZZA

CLASSIC MARGHERITA (D) (G) (C) (V) **55**

Tomatoes, mozzarella and fresh basil

FOUR SEASONS (E) (D) (G) (C) **55**

Tomato, mozzarella, capsicum, onion, mushroom, olives with egg on top

PEPPERONI (G) (D) (C) **60**

Tomatoes, mozzarella, spicy beef salami, roasted red peppers and chili flakes

EXTRA TOPPINGS **10**

Mushroom, chicken, seafood, cheese, beef salami

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KIDS CORNER

Spaghetti or Penne (D) (G) (C) (E) With bolognese or tomato or white sauce	35
Mini Pizza (D) (G) (C) Oven baked tomato and cheese pizza	35
Mini Burger (D) (G) (E) (M) (S) Mini beef patty with melted cheese and French fries	35
Chicken Nuggets (G) (E) (M) (C) (S) Served with French fries and mayo	35

DESSERT

Chocolate Brownie With Ice Cream (N) (G) (D) (E)	25
Cheesecake (G) (E) (D)	25
Ice Cream (N) (G) (D)	25
Tiramisu (G) (E) (D)	25
Selection of Fruits	25

TEA PAIRINGS

English Breakfast Tea (D) (G) (E) With cheese cake	35
Honey & Ginger Tea (D) (G) (E) (N) With muffins	35
Jasmine Green Tea (G) (M) (E) (S) (D) With vegetable sandwich	35
Moroccan Mint Tea (E) (G) (D) With chocolate cake	35

SOFT BEVERAGES

Fresh Fruit Juice	25
Local Water Small	15
Local Water Large	20
Sparkling Water Large	32
Sparkling Small	20
Pepsi/ Diet Pepsi/ 7 Up Soda/ Ginger Ale	17
Energy Drink	32
Milkshakes: Strawberry, chocolate and vanilla	30
Coffee and Tea Selections	23
Virgin Mojito	30
Virgin Bloody Mary	30
Lemon Iced Tea	30
Iced Tea of The Day	32

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BOTTLED BEER

Heineken	40
Amstel light	40
Budweiser	40
Corona	44

CHAMPAGNE AND SPARKLING WINE

Pol Remy Brut NV, France Bottle	190
Moët & Chandon, Impérial Bottle	900
Moët & Chandon, Rosé Impérial Bottle	1100

HOUSE WINE

Red Wine	44/190
White Wine	44/190
Rose Wine	44/190
Mouton Cadet, Bordeaux Blanc, France Bottle	225
Pinot Grigio, Italy Organic	42/210

WHISKEY

JW Red Label/Bottle	38/720
JW Black Label/Bottle	48/900
Jack Daniel's/Bottle	47/900
Glenfiddich 12 Yo	47/1100

CLASSIC COCKTAILS

Infused cocktail - Tropical Sunrise 42
Cucumber infused Gin, grapefruit juice, soda, honey

Margarita 42
Tequila, grand marnier, fresh lime juice, cane syrup

Pina Colada 42
Rum, coconut cream, pineapple juice

Martini 42
Gin or vodka, dry vermouth

Bull Frog 55
Vodka, rum, gin, tequila, blue curacao, energy drink

Long Island 58
Vodka, rum, gin, tequila, triple sec, top it up with cola

Mojito 42
White rum, fresh lime, fresh mint, caster sugar

GIN AND TEQUILA

Gordon's/Bottle	38/720
Jose Cuervo Silver/Gold	38/720

RUM AND COGNAC

Bacardi White Rum / Bottle	38/720
Hennesey V.S	47/900

VODKA

Smirnoff Red/Bottle	38/720
Absolut Blue/Bottle	40/750

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