



CAFFÈ ROMA

EST.1997

l'originale Hotel & Restaurant

Welcome,

Established in 1997, Caffè Roma always has been a place, where family and friends get together for a taste of authentic Italian Pizza and European cuisine.

Enjoy delicious meals inspired by our Chef de Cuisine, as he travels around Europe, discovering new tasty dishes for you. Some of those are featured here, in the 4th edition of our bespoke menu.

Be our guest in our tastefully fitted out rooms at Roma Hotel. Enjoy quiet luxury, set around a lush green garden and conveniently located close to the city centre.

BREAKFAST

EGGS BENEDICT *

*Poached eggs over bacon or sliced ham on our home made bread
topped with hollandaise sauce 24.000*

FARMER'S BREAKFAST *

*Our hearty one-pan dish of fried potatoes with slice 'n dice bacon, onion & garlic tossed over in two eggs
seasoned with chives or parsley 36,000*

MEDITERRANEAN BREAKFAST *

*Sunny side up eggs with feta cheese dressed with fresh rucola and green olives
laid over pancetta affumicata stesa (flat salt-cured smoked bacon) 36,000*

ENGLISH BREAKFAST *

*An english classic of three eggs any style, sizzling bacon, baked
beans, roasted mushrooms, tomatoes and a sausage 36,000*

WAFFLES OR PANCAKES 14.000

All items with the asterisk are served with a free cup of our fresh black coffee or African tea.*

*If you prefer to put your breakfast together with your own choices, please ask your waitress for further options
from our daily fresh selections of bread, bacon, ham, salami, sausages, mushrooms, cheeses and other daily offers.*

À LA CARTE

STARTERS

BRUSCHETTA

Fresh tomatoes with garlic, oregano served on toasted slices of bread 18.000

BASTONCINI DI MOZZARELLA FRITTI

Crispy fried sticks of mozzarella coated with parmegiano and bread crumbs 21.000

BBQ CHICKEN WINGS

Well marinated and roasted chicken wings with BBQ sauce 29.000

TOMATO SOUP

Fresh, sun riped tomatoes simmered in olive oil with garlic, onion, red bell pepper, basil and oregano, served with slices of bruschetta 29.000

CHICKEN SOUP

Made from broth offresh chicken with bouquet garnier, onion, carrots and pasta, served with slices of bruschetta 29.000

ANTIPASTO MISTO

Classic Italian platter decorated with parma ham,chorizo,salami,green olives, apple grape, Gorgonzola, aged Parmesan Cheese and Mozzarella 39.000

SATAY SKEWERS

Mix of grilled chicken, beef and pork skewers, served with a dip of spicy satay of thick ground nut 29.000

FETA CHEESE SAMOSAS

*Three Crispy, golden pastries filled with a rich blend of creamy feta cheese, fragrant herbs, and aromatic spices.
21.000*

À LA CARTE

SALADS

INSALATA VERDE MISTA CON FETA

Mixed garden fresh lettuce, cucumber, black olives, tomatoes, onions with Feta cheese and Chef's dressing 29.000

CAPRESE

Fresh mozzarella sliced with tomatoes, and basil, seasoned with salt and olive oil 29.000

OLIVYE SALAD

A delightful blend of tender potatoes, crunchy vegetables, and savory sausage, all brought together in a tangy mayonnaise dressing 34.000

PRAWN & AVOCADO SALAD

Indian Ocean prawns and avocado on a bed of fresh garden salad with Chef's cocktail dressing 38.000

INSALATA DI TONNO

Featuring tender crisp lettuce, premium tuna, and the zestful tang of fresh lemon, this salad is a light and refreshing delight 34.000

CAJUN CHICKEN CEASAR SALAD

Julienne strips of cajun-seasoned chicken on a bed of lettuce, tossed with home made ceasar dressing and topped with aged parmesan cheese and crunchy croutons 34.000

INSALATA DEL GIARDINO DI FAMIGLIA (FAMILY GARDEN SALAD)

Experience a fresh garden medley of vibrant vegetables, crisp greens, and the richness of Italian dressing, a true compliment to a family feast 55.000

CHOICE OF DRESSINGS
VINAIGRETTE, CEASAR DRESSING,
THOUSAND ISLANDS, YOGHURT

À LA CARTE

MAIN COURSES

STACK OF TILAPIA FILLET & ZUCCHINI

Gently fried fillet of tilapia and zucchini with lemon bechamel sauce 48.000

CHICKEN MILANESE

Juicy, thinly sliced chicken, breaded with parmesan and pan--fried to crispy perfection served with fresh lemon, shaved parmesan and a side of your choice. 44.000

COTOLETTA ALA MILANESE

A breaded crispy tender beef cutlet pan-fried to perfection, served with lemon, seasonal vegetables, and a side of your choice 44.000

STUFFED CHICKEN FILLET

Chicken fillet slowly cooked, filled with ham or salami and mozzarella cheese in creamy sauce 45.000

PESCE ALLA MILANESE

Fillet of tilapia cooked in the style of Milan with a crisp parmegiano and bread crumb coating, served with a side of your choice 48.000

PORK RIBS

Succulent serving of pork ribs served with BBQ sauce 49.000

PORK CHOPS

Succulent pork chops glazed in amber honey, served with steamed vegetables and your choice of sides. 51.000

GRILLED BEEF FILLET

Tender beef fillet (250gr) grilled to perfection with seasonal vegetables and a side of your choice 45.000

SERVED WITH BLACK PEPPER, GARLIC OR GORGONZOLA SAUCE

Please specify your preferred cooking

EXTRA PORTION OF
BECHAMEL, BLACK PEPPER, GARLIC
OR GORGONZOLA SAUCE 6.000

À LA CARTE

MAIN COURSES

BASTONCINI DI PESCE

FISH FINGERS

*Corn -flake-breaded fish fingers of tilapia fillet with
mashed potatoes and butter carrots 42 .000*

CROCCHETTE DI POLLO

CHICKEN NUGGETS

*Corn -flake-breaded nuggets of chicken breast with
potatoe chips and mixed vegetables 42.000*

(FULL) ROASTED CHICKEN

Perfectly roasted (whole) chicken served withbaked potatoes and kachumbali dressed with lime. 51.000

(HALF) ROASTED CHICKEN

Perfectly roasted (half) chicken served withbaked potatoes and kachumbali dressed with lime. 35.000

PASTA

MAIN COURSES

RAVIOLI CON CARNE CON SALSA ROSSO

Fresh homemade ravioli stuffed with beef in creamy sauce of sunripened tomatoes 4 4.000

RAVIOLI VEGETERIANA

*Fresh homemade ravioli filled with ricotta and spinach in
4 formaggi sauce 44.000*

RAVIOLI CON POLLO E SALSA AL FUNGHI

Fresh homemade ravioli stuffed with chicken in creamy sauce of mushroom 44.000

TAGLIATELLE CON SALSA DI POMODORO E TONNO E GAMBERI

Homemade tagliatelle in a sauce of sunripened tomatoes with tuna and prawns 49.000

HOMEMADE CANNELLONI RICOTTA E SPINACI

*Oven baked homemade Italian pasta stuffed with fine
spinach and ricotta cheese, topped with bechamel 4 5.000*

SPAGHETTI AGLIO OLIO E SALSICCIA

*Fresh pasta lightly sauteed in olive oil with minced
garlic and diced sausage, in the style of Naples 32.000*

If you prefer your dish with a different pasta type please, ask your server for options and ordering.

All pasta meals are available and served half plate half price for children.

PASTA

MAIN COURSES

FUSILLI CON PANCETTA E FUNGHI

Italian pasta with fried bacon and creamy mushroom sauce 44.000

HOME MADE TRADITIONAL LASAGNA (CLASSICA)

Oven baked home made Italian lasagna pasta layered with minced ragout of beef, rich tomato concasse, mozzarella cheese, bechamel and cream 45.000

HOME MADE LASAGNA VEGETARIANA

Home made oven baked italian lasagna pasta layered with aubergine, zucchini, tomato, mozzarella cheese and bechamel 45.000

HOME MADE TAGLIATELLE BOLOGNESE

Fresh home made italian tagliatelle with beef ragout and tomatoes 38.000

AUBERGINE PARMIGGIANA

Delicately fried eggplant oven backed with Parmesan cheese topping 35.000

PENNE ARRABIATA

Sun-ripened tomatoes in garlic and fresh red chili (piri piri) tossed in olive oil 32.000

PASTA FARFALLA CON TILAPIA

Delicious, pan seared tender Tilapia fillets seasoned with lemon and herbs, served over Parmesan pasta for a light, fresh meal 44.000

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All pasta meals are available and served half plate half price for children.

PASTA

MAIN COURSES

PENNE AL POMODORO

Italian pasta with rich sun riped tomatoes 32.000

SPAGHETTI CARBONARA

*Spaghetti with pancetta/bacon cream sauce
topped with sprinkles of parmesan cheese 42.000*

HOMEMADE TAGLIATELLE AMATRICIANA

*Tagliatelle in thick sun-ripened tomato sauce
with bacon and sun-dried tomatoes topped with a sprinkle of fresh parsley 44.000*

HOME MADE GNOCCHI

*Home made potato dumplings in a rich sun riped tomatoe sauce 38.000
home made potato dumplings in a creamy Gorgonzola cheese sauce 44.000*

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À LA CARTE

DESSERTS

TIRAMISU

*Savoiardi dipped in coffee, layered with a
whipped mascarpone cheese with cocoa dusting 21.000*

CAKE AU CHOCOLAT

Homemade chocolate cake with ice cream 21.000

MOUSSE AL CIOCCOLATO

Chocolate mousse served with whipped cream 18.000

CREME BRULEE

*A rich, creamy custard topped with a layer of crisp, caramelized sugar for
a perfect blend of smooth texture and contrasting crunch. 24.000*