



# 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.

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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.

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# BREAKFAST

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## 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

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## 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 of fresh 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

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## 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

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## 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

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## 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

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## 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

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## 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*

*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

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## 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*

*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.*

# À LA CARTE

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## DESSERTS

### TIRAMISU

*Savoiardi dipped in coffee, layered with a  
whipped mascarpone cheese with cocoa dusting 18.000*

### CAKE AU CHOCOLAT

*Homemade chocolate cake with ice cream 16.000*

### MOUSSE AL CIOCCOLATO

*Chocolate mousse served with whipped cream 16.000*

### CREME BRULEE

*A rich, creamy custard topped with a layer of crisp, caramelized sugar for  
a perfect blend of smooth texture and contrasting crunch. 16.000*

