ROAR
BISTRO & BAR

A LA CARTE MENU

Roar Bistro & Bar: Where the Lion Roars in Sandton
Welcome to Roar Bistro & Bar, where the lion's ROAR echoes through every dish and every corner. Nestled in the vibrant heart of Sandton, Johannesburg, our restaurant stands as a beacon of culinary excellence and warm hospitality.

Flavour
Our menu is a symphony of flavours that celebrates South African and Southern African cuisine, using fresh ingredients and bold local spices. From succulent venison to tantalizing local delicacies, every bite is an invitation to savour the essence of our culinary heritage.

Service
Every detail is meticulously curated to elevate your dining experience. Our staff are storytellers, guiding you through our menu with passion and knowledge. Whether it is the perfect wine pairing or simply attending to your every need. At Roar Bistro & Bar, service is not just a duty; it's a calling.

Ambience
As you dine with us, the lion's roar is not just a sound; it's a feeling that permeates the air. With ambient music and a vibrant atmosphere, every moment at Roar Bistro & Bar immerses you with warmth.

Join Us
Whether you're a seasoned food enthusiast or seeking a memorable dining experience, Roar Bistro & Bar welcomes you with open arms. Come, indulge your senses, and let the lion's roar guide you on a culinary adventure like no other.



SANDWICHES, BURGERS & WRAPS (LIGHT MEALS)

Served with your choice of Roar fries or a side salad (unless specified otherwise)

Cheese & Tomato R85
Your choice of bread toasted with melted cheddar cheese & fresh tomato

Chicken Mayo & Gherkin R95
Shredded chicken fillet mixed with creamy mayonnaise & tangy gherkins

Club Sandwich R165
Triple-decker sandwich with grilled chicken fillet, crispy bacon, fried egg, cheddar cheese, lettuce, fresh tomato, & red onion

Bacon, Egg, Cheese & Tomato R120
Crispy bacon, fried egg, cheddar cheese, & fresh tomato served on your choice of bread

Sweet Chilli Chicken Wrap R155
Crispy chicken strips, avocado, cheddar cheese, lettuce, fresh tomato, & red onion wrapped with sweet chilli mayo

Halloumi Wrap R135
Grilled halloumi cheese, avocado, mixed lettuce, & a fresh coriander salsa

Classic Beef Burger R135
Homemade beef patty served with fresh tomato, crisp lettuce, gherkins, and caramelized onion.

Add Extras: Bacon | Cheese | Egg

Crumbed Chicken Burger R125
Crispy crumbed chicken fillet topped with garlic mayo, gherkins, and spicy slaw. Served with Roar fries.

Add Extra: Avocado

Healthy Chicken Breast R155
Flame-grilled chicken breast served with your choice of summer salad or roasted seasonal vegetables

Grilled Fish R195
Freshly grilled fish fillet served with your choice of summer salad or roasted seasonal vegetables



Small Plates | Salads | Sides

SMALL PLATES

Chicken Livers R95
Tender chicken livers braised in a tomato, onion, and cream sauce, infused with brandy and fresh thyme. Served with steamed Dombolo (dumpling) bread

Prawn Spring Rolls R155
Crispy spring rolls served with a citrus-lemon soy dipping sauce

Beef Trinchado R120
Tender beef cubes simmered in a rich red wine, garlic, and bay leaf sauce
Served with steamed Dombolo bread.

Crumbed Chicken Winglets R130
Crispy chicken winglets tossed in your choice of Peri-Peri or Teriyaki sauce

Grilled Calamari R130
Cajun-dusted grilled calamari served with a flavourful Romesco sauce

SALADS

Roar House Salad R125
Grilled corn, cherry tomatoes, crisp lettuce, red onion, feta cheese, kalamata olives, & pomegranate seeds tossed in a white balsamic vinaigrette.

Chicken & Halloumi Salad R145
Grilled chicken breast, grilled halloumi, avocado, toasted corn, lettuce, tomato, & cucumber served with a creamy mayonnaise dressing.

Roasted Butternut Salad R105
Roasted butternut, roasted beetroot, feta cheese, red onion, cucumber, & toasted pumpkin seeds served over rocket and mixed leaves with a rich balsamic dressing.

SIDES

All Sides R50
Side salad, mashed potato, egg fried rice / jollof rice, hand-cut fries, creamed spinach, dombolo, steamed vegetables, pap & munthu spinach

Side Sauces R45
Mushroom sauce, pepper sauce, peri-peri, creamy garlic butter, lemon butter, cheese sauce



MAINS

Oxtail Potjie R300
Slow-braised beef oxtail stew cooked with roasted baby onions
& served with a choice of sides

Red Goat Stew R320
Tender goat meat on the bone, slow cooked in a spicy tomato sauce,
served alongside authentic Jollof rice

Beef Mala Mogodu (Tripe) R199
Traditional slow-cooked tripe served with pap and (morogo/spinach)

Seared Salmon R355
Pan-seared salmon served over roasted sweet potatoes with teriyaki glaze
& pickled cucumber ribbons

Grilled Baby Kingklip R265
Whole grilled kingklip served with saffron-infused potatoes, green peas,
& a lemon potato-skin sauce

Whole Grilled Fish R385
Whole fish cooked in a tomato and bell pepper sauce, served with egg fried rice

Grilled Baby Chicken R285
Char-grilled baby chicken with hand-cut fries and steamed vegetables
Choice of Peri-Peri or Lemon & Herb

Lamb Shank R365
Slow-braised lamb shank served with seasonal vegetables and creamy barley risotto

Beef Rib-Eye R350
Grilled rib-eye steak served with cauliflower purée, sautéed oyster mushrooms,
baby onions, & cauliflower florets

Tomahawk Steak R350
Prime cut Tomahawk steak served with garlic mashed potatoes, charred vegetables,
& rich beef jus

DESSERTS

Two-tier Chocolate Mousse R80
Topped with delicate cocoa dust and strawberry jelly.

Chocolate Fondant R110
Warm chocolate fondant with a molten centre, served with vanilla bean ice cream
and a fresh blueberry & mint salsa.

Red Velvet Slice R85
Traditional baked South African sponge pudding drenched in sweet syrup,
served with vanilla ice cream

Tiramisu R105
Vanilla ice cream | coffee syrup | jelly cubes



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