



ROAR

BISTRO & BAR

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.



ROAR

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MEAT & POULTRY

Venison Carpaccio R145
Herb mustard carpaccio, rocket & parmesan salad
and vinaigrette dressing

Chicken Livers R105
Braised in tomato, onion & cream sauce, & fresh thyme,
served with steamed dombolo bread

Confit Duck Spring Rolls R175
Spring rolls (3) with citrus, soy, ginger dipping sauce

Beef Trinchado R145
Red wine, garlic and bay leave sauce with steamed dombolo bread

Crumbed Chicken Winglets (new) R135
Dipped in peri-peri sauce or teriyaki sauce

FISH

Grilled Calamari R145
Grilled Cajun with romesco sauce

Windhoek® Draught Prawn Nacional (new) R165
Queen prawn (4), cream, napolitana sauce, Windhoek® Draught

Steamed Mussels R135
White wine, lemongrass, Drunken-Horse® gin crema, chorizo

Salmon & Peas R195
Seared salmon, Drunken-Horse® gin, salmon mousse,
crushed peas, black pepper aioli

VEGETARIAN

Arancini R85
Deep-fried risotto balls with a filling of mozzarella cheese
and butternut

Beetroot & Goat Cheese R155
Roasted beetroot, goat cheese, orange gel, toasted walnuts,
balsamic dressing

Edamame Beans (Vegan) R85
Steamed with a spicy soy dipping sauce



MEAT & POULTRY

Beef Mala Mogodu (Tripe) (new)	R199
Slow cooked the traditional way, with pap and munthu spinach	
Cajun Chicken Pasta	R210
Cajun chicken breast, baby tomatoes, fettucine, cream, pesto garlic, shaved parmesan	
Spicy Chicken Thighs Deboned (new)	R265
Grilled sweetcorn, new herb baby potato, pepperdews, spring onion	
Grilled Baby Chicken	R285
Char-grilled with hand cut fries and steamed vegetables. Peri-peri or lemon & herb	
Lamb Shank	R295
Slow-braised shank with seasonal vegetables, creamy barley	
Crispy Pork Belly	R260
Honey & soy slow-braised pork with sweet potato mash and bok choy	
Oxtail Potjie	R300
Slow-braised oxtail with roasted baby onions and dombolo	
Red Goat Stew	R320
Goat meat on the bone slow cooked in tomato and spices, with jollof rice	
Beef Rump/Rib-Eye	R295/R350
Cauliflower puree, oyster mushrooms, baby onion, cauliflower florets <i>R45 for a sauce of choice</i>	
Tomahawk Steak	R350
Garlic mash potato, chard vegetables, rosemary jus <i>R45 for a sauce of choice</i>	
Shisanyama	R700
Boerewors 120g (2), chicken wings (2) and drumstick (2), beef chuck 400g, pork ribs 400g (2), pap, chakalaka, grilled corn, roast fries or side salad	
BBQ Pork Ribs or Beef Ribs (new)	R365
Full rack of marinated Windhoek® Lager basting, served with Roar fries	
Lamb Rack	R435
Moussaka dauphinoise, truffula mint puree, baby carrots	

FISH

Seared Salmon	R310
Roasted sweet potatoes, teriyaki sauce, pickled cucumber ribbons	
Grilled Kingklip Fillet	R240
Fillet of fish with saffron potatoes, green peas, lemon potato skin sauce	
Whole Grilled Fish	R330
On tomato & bell pepper sauce, served with egg fried rice	
Queen Prawns	R380
Queen prawns (8) grilled in lemon butter or spicy homemade peri-peri sauce, with rice and steamed vegetables	
Grilled Calamari	R280
Baby calamari, roasted tomato, basil, cream & lemon zest sauce, savoury rice and grilled vegetables	
Prawn Rigatoni	R320
Queen prawns grilled in tomato cream sauce, baby spinach, shaved parmesan	

VEGETARIAN

Gnocchi Gorgonzola R210
Steamed potato dumplings, broccoli, cream sauce, shaved parmesan

Pea & Mozzarella Risotto R145
Peas, mozzarella cheese, arabiata sauce, herbé oil

SANDWICHES & BURGERS

Cheese & Tomato R85
Choice of breads, melted cheddar, fresh tomato, with roast fries or side salad

Chicken Mayo R95
Chicken fillet, mayo, gherkins, with Roast fries or side salad

Club Sandwich R150
Grilled chicken fillet, lettuce, fresh tomato, red onion, bacon, egg, cheddar cheese, with a choice of bread

Sweet Chilli Chicken Wrap R155
Chicken strips, lettuce, tomato, sweet chilli mayo, red onion, avocado, cheddar cheese, served with roast fries or side salad

Halloumi Wrap R135
Grilled Halloumi cheese, avocado, fresh coriander salsa, mixed lettuce, served with Roast fries or side salad

Beef Burger R135
Homemade beef patty, fresh tomato, lettuce, gherkins, caramelized onion

Crumbed Chicken Burger R125
Crumbed chicken fillet, garlic mayo, gherkins, spicy slaw, served with Roast fries or side salad

R45 for a sauce of choice



SALADS

Roar House Salad	R105
Grilled corn, cherry tomatoes, lettuce, red onion, feta cheese, olives, pomegranate white, balsamic vinaigrette	
Chicken & Halloumi	R145
Grilled chicken breast, avocado, toasted corn, lettuce, tomato, cucumber, mayo dressing	
Calamari Salad	R165
Lettuce, red pepper, carrots, red onion, heirloom tomato, cucumber, avocado puree, wasabi dressing	

SIDES

All Sides	R50
Side salad, mashed potato, egg fried rice / jollof rice, hand-cut fries, creamed spinach, grilled whole corn & feta, dombolo, steamed vegetables, pap, munthu spinach, risotto	
Side Sauces	R45
Mushroom sauce, pepper sauce, peri peri, creamy garlic butter, lemon butter, cheese sauce	

DESSERTS

Amarula Creme Brûlée	R85
Rich and creamy custard infused with Amarula® topped with a layer of hard caramel	
Tiramisu	R100
Berry jelly cubes, vanilla ice cream, coffee syrup, drunken horse gin mousse	
Chocolate Fondant	R110
With vanilla bean ice cream and fresh blueberry & mint salsa	
Orange Pudding	R95
Traditional baked sponge pudding, served with orange infused custard	
Roar Panna Cotta	R85
Fresh mixed berries, Cabernet Sauvignon coulis	
Cheesecake	R95
Berry compote	





CUPOLA
@
Michelangelo
TOWERS



For all your functions and events, celebrate in style in the exclusive, Cupola Suite.
The crowning glory of the Michelangelo Towers is situated on the 33rd floor, with breath taking views.

For bookings or enquiries please contact jrider@legacyhotels.co.za.