PLAKA

EAT TOGETHER™

MEZÉ STARTERS

Mezé is a selection of small dishes best enjoyed when shared.
Cold dishes are traditionally served first, and hot dishes served after.
We suggest 2 dishes per person.

Mezethaki Board 149
A selection of cold meats, feta, kasseri cheese and olives.

Vegetarian Platter 129
A selection of vegetarian meze and dips with pita bread.

Oysters *(6pc)* 149

Dolmades 49
Rice & herb filling parcelled in steamed vine leaves

Pickled Octopus 79
Octopus in vinaigrette marinade

Butter Beans 45
Giant butter beans baked with tomato, garlic & herbs

Roasted Peppers 49
Roasted peppers soaked in olive oil, vinegar and garlic

Spanakopita 59
Crispy phyllo pastry filled with spinach & feta

Falafel 49
Deep fried chickpea balls

Crispy Zuchini 49
Fried baby marrows served with grated gruyere

Haloumi 62
Traditional Cypriot cheese, grilled or deep fried

Feta in Phyllo 69
With honey & sesame

Kasseri Saganaki* 69
Pan-fried Kasseri cheese

Cheese Croquettes 62
Feta & gruyere cheese croquettes

Mama's Meatballs 59

Chicken Livers 59
Grilled plain or peri-peri

Yiros 59
Strips of beef schwarma

Pork Souvlaki */skewer* 49
Skewered pork loin & neck cubes, grilled on an open flame

Chicken Souvlaki */skewer* 52
Grilled cubes of chicken on a skewer

Shish Kebab 59
Ground beef & pork mince kebab

Calamari 62
Grilled the Plaka way with onion or deep fried

Calamari with Feta 72
Grilled calamari tubes stuffed with creamy feta and peppers

Grilled Octopus* 79
Whole baby octopus grilled and doused with an olive oil lemon dressing

Sardines 59
Sardines grilled, the Greek Island way

Mussels 89
Served in a spicy tomato & feta sauce

Prawns 99
Served in a spicy tomato & feta sauce

Grilled Prawns 78
Succulent Prince prawns grilled with lemon butter

**When available*

SALADS

**Half portions available at 60% of full portion price*

Mediterranean 89 *half portion R55*
Rocket, cherry tomato, peppers, gruyere, croutons, olive oil and balsamic

Greek 85 *half portion R52*
Lettuce, tomato, cucumber, onion, feta & olives served with authentic Greek homemade dressing

Village 85 *half portion R52*
Tomato, cucumber, onion, feta, olives & olive oil

Haloumi 85 *half portion R52*
Lettuce, tomato, cucumber, onion, haloumi and olives served with authentic Greek dressing

Tomato & Onion 76
Plump & Cherry Tomatoes, onion, red wine vinaigrette

Cabbage & Beetroot 76
Shredded Beetroot , Cabbage, Carrots, white wine vinaigrette

Lettuce & Greens 76
Kos & Gem lettuce, radish, cucumber, celery, spring onions, olive oil & lemon

CHEESES & COLD MEATS

Local Feta 49
Local cow's milk, drizzled with virgin olive oil & oregano

Creamy Danish Feta 49
Creamy feta drizzled with virgin olive oil & oregano

Dodoni 65
Greek sheep & goat's milk feta, drizzled with virgin olive oil & oregano

Kasseri 55
Greek semi-hard sheep's milk cheese

Graviera 55
Salty & rich goat's milk cheese from Greece's Epirus region

Mortadella 59
Italian heat-cured ham from the Bologna region

Salame 59
Milano air cured pork sausage with distinct flavour

PITA BASKET

Small 24 | Large 44

DIPS

Tzatziki
Classic Greek dip - yoghurt, garlic, cucumber & dill

Taramasalata
Tangy cod roe blend, with a gentle seafood flavour

Houmous
Blended chick peas, tahina, garlic and lemon

Spicy Feta
Creamy feta blended with peppers & fresh mild chilli

Olive
Calamata olives, pitted and diced into an appetising spread

Pepper & Brinjal
Chargrilled peppers, garlic & aubergines

34 each

OLIVES

Kalamata / Volos *black* **/ Volos** *green* **/ Throubes** *salt cured* **/ Mixed**

45 each

Ouzo and **Tsipouro** are Greek spirits ideal for sipping slowly as an aperitif with Mezé or can also be enjoyed as an after-meal digestive.

Tsipouro 28
200ml carafe 180

Ouzo 28
200ml carafe 180

Ordered neat, on the rocks or with water.

Stin iyia mas
- To our health!

MAIN MEALS

Vegetarian Mousaka 98
Potato & eggplant layers topped with a light bechamel

Pastitsio 115
Greek style baked lasagna with layers of pasta, mince & bechamel

Roasted Tomato & Feta Penne 95

Fisherman's Pasta 149
Spaghetti with mussels, calamari, prawns and plump tomato sauce

Giouvetsi 159
Lamb & pasta rice prepared in a light tomato base

Chicken Fillet 125
Pan grilled with smoked paprika & tomato

Fish n' Chips 119

Sardines 135

Calamari 142
Grilled the Plaka way with onion or deep fried

Prawns *(8 Queens)* 199
Succulent prawns butterfly grilled in a light lemon butter

Line Fish Fillet 185
Fresh catch of the day grilled whole on an open flame or filleted for your convenience

Baby Chicken 155
Whole spatchcock chicken grilled with olive oil and oregano or peri-peri

Pork Fillet 130
In honey, mustard & mushroom

Lamb Chops 185

Beef Fillet *(300g)* 199

T-Bone *(700g)* 189

Prime Rib *(600g)* 199

Kleftico 219
Slow roasted lamb shank on the bone

Whole Grilled Fish 230
Head to tail and grilled on an open flame

THE FAMILY TABLE

Hearty meals with a variety of salads and side orders for the table to share.
Serves 4.

Vegetarian Mousaka
with tomato & onion, lettuce & greens and a large pita basket
360

Pastitsio
with tomato & onion, lettuce & greens and a pita basket
390

Shish Kebab
with tomato & onion, hand-cut fries, tzatziki and a pita basket
290

Lamb Chops *(16 x 100g)*
with tomato & onion, lettuce & greens, hand-cut fries and pita basket
690

Leg of Lamb *(1.4kg)*
with tomato & onion, roast potato, tzatziki and a pita basket
690

Fisherman's Pasta
spaghetti with mussels, calamari, prawns and plump tomato sauce
490

Prawns *(32 Queens)*
with tomato & onion, rice and hand-cut fries
690

Whole Linefish
with hand-cut fries, rice, blanched spinach and seasonal veg
590

SIDE ORDERS

Hand-Cut Fries	32
Roast Potatoes	32
Rustic Mash	32
Rice	32
Blanched Spinach	32
Seasoned Veg	36

IN PITA

Served with hand-cut fries.

Beef Yiro	89
Pork	89
Chicken	89
Shish Kebab	89
Haloumi	85
Falafel	85
Add haloumi	*+ 25*

"TOST"

Pronounced just like toast, done with Greek Kasseri cheese, in Traditional Pita, Rustic Bread or a Sesame Roll. Served with hand-cut fries.

Kasseri *& Tomato*	65
Kasseri *Feta & Tomato*	75
Kasseri *Mortadella & Tomato*	79
Kasseri *Salami & Olive*	79

VISIT OUR DELI.

Products used in our kitchen are available over the counter to take home.

DESSERTS

Baklava 65
Finely crushed nuts layered between crispy phyllo pastry, drenched in cinnamon syrup

Galaktoboureko 65
Custard slice baked in phyllo and light sugar syrup

Revani 65
Moist and flavourful semolina cake with sweet orange zest syrup

Greek Yoghurt 65
Honey & Nuts

Brownie 65

Tiramisu 59

Rizogalo 59
Traditional vanilla scented Greek rice pudding

Grilled Halva 59
A slice of halva grilled in foil with fresh apple slices, sprinkled with cinnamon and drizzled with lemon

Ice Cream with 60
Halva / Turkish Delight / Chocolate Sauce Sour Cherry

Loukoumades 59
Homemade bite-size sweet donuts in honey syrup and cinnamon

GREEK BISCUITS & SPOON SWEETS

Kourambiethes 39
Castor sugar coated vanilla & almond biscuit

Melomakarona 39
Cinnamon, walnut & syrup biscuit

Sweet Fruit Preserves 32
Sour Cherry, Green Fig

Turkish Delight 39
Rose or Cranberry Almond

SODA FOUNTAIN

Unlimited refills
Coke, Coke Zero, Sprite, Fanta, Creme Soda *per person* 32

BEER ON TAP

CBC *330 ml* 38 *500 ml* 54

Jack Black *330 ml* 38 *500 ml* 54

SIGNATURE COCKTAILS

Ginger Tommy Margarita 70
Olmeca Altos Reposado Tequila, ginger, agave syrup & lime juice

Raspberry Mojito 75
Bacardi Rum, mint leaves, lime, raspberry jam & sugar

Colossal Black Olive Martini 75
Ketel One Vodka & Dry Vermouth garnished with colossal black olives

Passionfruit Caipiroska 80
Ketel One Vodka, passionfruit, lime & sugar

Orchard Breeze 80
Hendricks Gin, elderflower cordial, cucumber, mint leaves & apple

Gin Smash 65
Tanqueray Gin, cucumber, pineapple, orange, lemon juice & sugar

Headshot 80
Ketel One Vodka house citrus infusion, raspberries, mint leaves, lime juice, sparkling wine & sugar

Apple Cider Sangria 70
Brandy, apple cider, orange juice, Red wine, cinnamon & nutmeg sugar

RED

Flagstone Poetry Merlot	170
Villiera Merlot	210
Alvi's Drift Pinotage	160
De Grendel Pinot Noir	390
Darling Cellars Cabernet Sauvignon	160
Warwick The First Lady Cabernet Sauvignon	230
Springfield Whole Berry Cabernet Sauvignon	360
Porcupine Ridge Syrah	170
Backsberg Shiraz	290
The Wolftrap Red	150
Jordan Chameleon Red	190
Babylonstoren Babel	260
Rupert & Rothschild Classique	360

WHITE

Bosman Bo-Vlei Chenin	150
Terra Del Capo Pinot Grigio	170
Cape Atlantic Sauvignon Blanc	160
Paul Wallace Little Flirt Sauvignon Blanc	200
La Motte Sauvignon Blanc	190
Paul Cluver Sauvignon Blanc	240
Robertson Chardonnay	150
Glennelly Unwooded Chardonnay	190
Boschendal Chardonnay 1685	230
Simonsig Gewürztraminer	210
Haute Cabriere Chardonnay Pinot Noir	250
Retsina (Greek)	190

BY THE GLASS

Graham Beck Brut	65
Bosman Bo-Vlei Chenin	43
Cape Atlantic Sauvignon Blanc	46
Paul Wallace Little Flirt Sauvignon Blanc	57
Robertson Chardonnay	43
Simonsig Gewürztraminer	60
Glen Carlou Tortoise Hill White	37
Brampton Rosé	46
Flagstone Poetry Merlot	49
Alvi's Drift Pinotage	46
Darling Cellars Cabernet Sauvignon	46
Porcupine Ridge Syrah	49
The Wolftrap Red	43

ROSÉ

Brampton Rosé	160
DeMorgenzon Rosé	220

MÉTHODE CAP CLASSIQUE / CHAMPAGNE

Graham Beck Brut	320
Graham Beck Brut Rosé	320
Laurent-Perrier Brut	990
Laurent-Perrier Rosé	1650
Taittinger Brut Reserve	1150
Taittinger Prestige Rosé	1350

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