



# THE GREEK

RESTAURANT & WINE BAR

OUR FOOD PHILOSOPHY REPRESENTS OUR  
3 MAIN BELIEFS, PRINCIPLES & JOY FOR LIFE...

## THE FRESHEST BEST SOUTH AFRICAN PRODUCE

**THE GREEK** sources the best local produce from the Eastern Cape & surrounding areas. Using local calamari, the best South African beef, Karoo lamb & locally grown greens that are fresh & full of flavour.

## THE FLAVOURS OF GREECE

**THE GREEK** proudly shares his heritage, family recipes & flavours of the Mediterranean on fresh South African produce, combining the best of both worlds.

## ATMOSPHERE

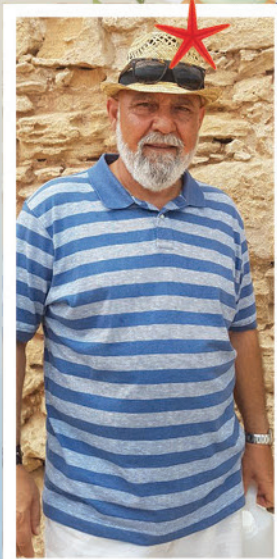
Dining out is an experience. At **THE GREEK**, our guests are part of our extended family. We create an atmosphere of contemporary dining.

Meet everyone's favourite **GREEK**,  
**THE LEGENDARY GEORGE**

His philosophy of life vibrates through the restaurant.

He believes in laughter & living life to the fullest. You will not leave the restaurant feeling empty, not your stomach nor your soul...

Food for the soul is given with warmth as he tells jokes, stories & shares deep philosophies.



## MEZE STARTERS

### SEAFOOD

<b>LOCAL CALAMARI HEADS / RINGS</b>	85
Fresh Local Calamari, baked in our Mediterranean Lemon Marinade. <i>NOTE IT HAS A DISTINCTIVE TEXTURE, MISUNDERSTOOD AS TOUGH</i>	
<b>OCTOPUS EL GRECO</b>	85
Cooked till tender in red wine sauce	
<b>PRAWNS</b>	125
6 Queen Tiger Prawns baked in our secret sauce	
<b>MUSSELS</b>	85
8 Fresh Mussels baked in our secret sauce	
<b>BARBA YIANNIS</b>	85
Black Mushrooms charcoal grilled & topped with Bacon, Feta & Mozzarella Cheese, baked in clay oven. <i>VEGETARIAN - REPLACE BACON WITH OLIVES</i>	
<b>GRILLED BLACK MUSHROOM</b>	65
Black Mushrooms grilled over open coals drizzled with olive oil, lemon juice & garlic	
<b>SPANAKOPITA (2)</b>	65
Spinach & Feta wrapped in phyllo pastry	
<b>TIROPITA (2)</b>	65
Feta, Halloumi & Ricotta Cheese wrapped in phyllo pastry	
<b>HALLOUMI CHEESE (3)</b>	75
Oven baked Halloumi served with pita bread & fig preserve	

### FOCACCIA

<b>FOCACCIA PLAIN</b>	30
<b>FOCACCIA</b> garlic & our homemade tomato salsa	40
<b>FOCACCIA</b> with olives, feta cheese & Rosemary	45

### DIPS

TRY THE FOCACCIA WITH THE FOLLOWING DIPS:

- Chili Feta Dip
- Olive Tapenade
- Humus
- Tahini (sesame seed dip)
- Tomato Salsa & Greek Yoghurt
- Tzatziki



### THE LITTLE BUSY ONES



<b>PIZZA</b>	65
Margarita pizza with a choice of any 2 extra toppings	
<b>FISH (150g hake) &amp; CHIPS</b>	55
<b>3 LAMB CHOPS &amp; CHIPS</b>	90
<b>250G SIRLION STEAK &amp; CHIPS</b>	90

## PIZZA

OUR CLASSICAL NEAPOLITAN THIN CRUST PIZZAS  
ARE PREPARED WITH OUR TOMATO CONCASSE  
& MOZZARELLA CHEESE

<b>CALZONE (FOLDED PIZZA)</b>	+25
Any pizza of your choice specially prepared, folded & baked.	
<b>BEST OF BOTH</b>	110
Half & half of any two pizzas of your choice	
<b>MARGARITA</b>	75
Homemade Tomato sauce & Mozzarella	
<b>TROPICAL</b>	85
Ham - Pineapple	
<b>VEGETARIAN</b>	95
Mushrooms - Capers - Artichoke - spinach	
<b>MEXICAN</b>	110
Mince - Pickled Jalapeños	
<b>OOM CAS'S SPECIAL</b>	110
Crispy bacon - Spicy chicken - Guacamole - Feta	
<b>KYRA'S SPECIAL</b>	110
Crispy bacon - Spicy chicken - Salami - Mushrooms - Guacamole	
<b>ITALIANO</b>	110
Marinated Anchovy - Capers - Artichokes - Olives - Sun-dried tomato - Mozzarella	
<b>ARUBA</b>	85
Banana - Hickory Ham - Mozzarella	
<b>THE GREEK</b>	95
Salami - Artichokes - Spinach - Capers - Feta	
<b>LOLLA'S PIZZA</b>	95
Black mushrooms - Sun-dried Tomato - Olives - Feta - rocket	
<b>PORTUGUESE</b>	110
Chorizo sausage - Green & Red peppers - Olives - Sun-dried Tomato	
<b>THE SWEET ONE</b>	110
Halloumi - Blue cheese - Preserved figs	
<b>PEPPERONI</b>	110
Double Salami - Green & Red peppers - Olives - Garlic	

### EXTRA TOPPINGS

OLIVES	CAPERS	CARAMELIZED ONIONS	
SPINACH	ROCKET	BANANA	GARLIC 25
MUSHROOMS	CHILI	PEPPERS	PINEAPPLE
ARTICHOKES	SALAMI	MOZZARELLA	ANCHOVY
BACON	BLUE CHEESE	FETA CHEESE	MINCE 35
CHORIZO	HICKORY HAM	CHICKEN	HALLOUMI



## MEZE PLATTERS

<b>AEGEAN PLATTER STARTER FOR 2</b>	<b>195</b>
6 tiger prawns   calamari steak   Octopus   mussels & pita bread	
<b>AEGEAN PLATTER STARTER FOR 4</b>	<b>295</b>
12 tiger small prawns   calamari steak   Octopus   mussels & pita bread	
<b>THE GREEK PLATTER FOR 2</b>	<b>165</b>
2 slices Halloumi   2 Keftedes   2 dolmades   1 tiropita   1 spanakopita   tzatziki & pita bread	
<b>THE GREEK PLATTER FOR 4</b>	<b>255</b>
4 slices Halloumi   4 Keftedes   4 dolmades   2 tiropita   2 spanakopita   tzatziki & pita bread	

## SALADS

<b>VILLAGE SALAD</b>	<b>65</b>
Cucumber - onion - tomato - feta - olives	
<b>CYPRIOT</b>	<b>65</b>
Tomato - onion - cucumber - sweet baby cauliflower - celery - peppers - coriander - rocket - feta cheese & kalamata olives	
<b>ITALIAN</b>	<b>85</b>
Lettuce - tomato - onion - cucumber - peppers topped with bacon & spicy chicken	
<b>HALLOUMI</b>	<b>85</b>
Tomato - onion - cucumber - kalamata olives topped with Halloumi cheese	

## WRAPS

SERVED WITH TZATZIKI / TAHINI & POTATO WEDGES

<b>PORK SOUVLAKI</b>	<b>95</b>
Grilled Pork Fillet, skewered & made the Cypriot way	
<b>CHICKEN SOUVLAKI</b>	<b>95</b>
Chicken Breast marinated in our Angloglese sauce & grilled over an open flame	
<b>BEEF SOUVLAKI</b>	<b>95</b>
Grilled Sirlion, skewered & made the Cypriot way	
<b>HALLOUMI SOUVLAKI</b>	<b>95</b>
Oven baked halloumi cheese with tomato & onion salad	

## SIDE ORDERS

- Olives & Feta Cheese
- Kalamata Olives
- Baby house salad
- Feta Cheese
- Rice
- Roast Potato Wedges
- Mash Potato
- Chips
- Cabbage Relish
- Secret sauce

35

## MAINS

SERVED WITH THE GREEK ROASTED POTATO WEDGES & HOUSE SALAD

<b>THE GREEK GRILL</b>	<b>155</b>
2 Karoo Lamb Chops   1 Pork Chop   1 Portuguese Chicken Breast	

### BEEF <VODHINO>

CHOOSE BETWEEN MUSHROOM / PEPPER SAUCE	<b>45</b>
• <b>RUMP</b> CHOOSE BBQ OR SPICY CAJUN	<b>155</b>
400g Rump grilled over open coals to your preference	
• <b>BEEF SOUVLA</b> CHOOSE BBQ OR SPICY CAJUN	<b>175</b>
500g Sirloin flame grilled with The Greek Spice Rub	

### LAMB <ARNI>

• <b>KAROO LAMB CHOPS</b> CHOOSE BBQ OR SPICY CAJUN	<b>175</b>
500g Karoo Lamb chops prepared the Greek way	
• <b>KLEFTIKO</b>	<b>175</b>
+500g Lamb Shank / Shoulder baked in our clay oven	

### PORK <GOUROUNI>

• <b>PORK CHOPS</b>	<b>145</b>
± 550g Succulent Rib Chops grilled over open coals spiced with our special mix.	
• <b>EISBEIN</b>	<b>145</b>
600g Eisbein baked in our clay oven served with cabbage relish, mash & our homemade spicy mustard	

### <CHICKEN <KOTPOULA>

• <b>PORTUGUESE FILLET</b>	<b>110</b>
2 Chicken Breasts marinated in our Portuguese Sauce & roasted in our clay oven	
• <b>CHICKEN FOR 2</b> CHOOSE BBQ OR SPICY CAJUN	<b>195</b>
1.4kg Organic Chicken grilled with THE GREEK RUB over an open flame cut into 10 pieces. ESTIMATED WAITING TIME: 30 MINUTES	
• <b>CHICKEN WINGS FOR 2</b> CHOOSE BBQ OR SPICY CAJUN	<b>195</b>
1.2kg Organic Chicken wings grilled with our secret spice over an open flame. ESTIMATED WAITING TIME: 30 MINUTES	
• <b>CHICKEN WINGS</b> CHOOSE BBQ OR SPICY CAJUN	<b>110</b>
600g Organic Chicken wings grilled with our secret spice over an open flame. ESTIMATED WAITING TIME: 30 MINUTES	

### VEGETARIAN

• <b>MUSHROOM DELIGHT</b>	<b>95</b>
Giant Brown Mushrooms topped with a garlic Mediterranean sauce and Mozzarella cheese	
• <b>HALLOUMI IN A WRAP</b>	<b>95</b>
Oven baked halloumi cheese, served in a wrap with tomato & onion salad with your choice of tahini or tzatziki sauce	

## SEAFOOD

<PSARIKA>

<b>FISH &amp; CHIPS</b>	<b>85</b>
300g Baked Hake served with chips	
<b>CALAMARI STEAKS</b>	<b>135</b>
300g Calamari Steak oven baked in Marinara sauce	
<b>CALAMARI</b>	<b>175</b>
Local Calamari baked in our clay oven	
<b>PRAWN &amp; LINE-FISH COMBO</b>	<b>220</b>
300g freshly caught local line fish - 6 tiger prawns	
<b>TIGER PRAWNS FOR 1</b>	<b>195</b>
500g fresh tiger prawns oven baked in our red Mediterranean secret sauce. ESTIMATED WAITING TIME: 30 MINUTES	
<b>TIGER PRAWNS FOR 2</b>	<b>345</b>
1kg fresh tiger prawns oven baked in our red Mediterranean secret sauce. ESTIMATED WAITING TIME: 30 MINUTES	
<b>CALAMARI &amp; LINE FISH COMBO</b>	<b>220</b>
1/2 portion calamari - fresh local line fish	
<b>CALAMARI &amp; PRAWN COMBO</b>	<b>250</b>
1/2 portion of local calamari - 1/2 portion tiger prawns oven baked in our red Mediterranean secret sauce	
<b>CATCH OF THE DAY FILLET</b>	<b>165</b>
300g fresh local line fish served with olive oil, lemon & coriander sauce	
<b>CATCH OF THE DAY PLATE</b>	<b>165</b>
+800g fresh local line fish served with lemon & coriander sauce (entire fish) SUBJECT TO AVAILABILITY. ESTIMATED WAITING TIME: 30 MINUTES	
<b>SEAFOOD PLATTER FOR 2</b>	<b>495</b>
8 mussels - 1/2 portion calamari - 12 prawns - octopus & 1 fresh local line fish fillet. ESTIMATED WAITING TIME: 30 MINUTES	
<b>SEAFOOD PLATTER FOR 4</b>	<b>795</b>
12 mussels - full portion calamari - 1kg prawns - octopus & 2 fresh local line fish fillets. ESTIMATED WAITING TIME: 30 MINUTES	