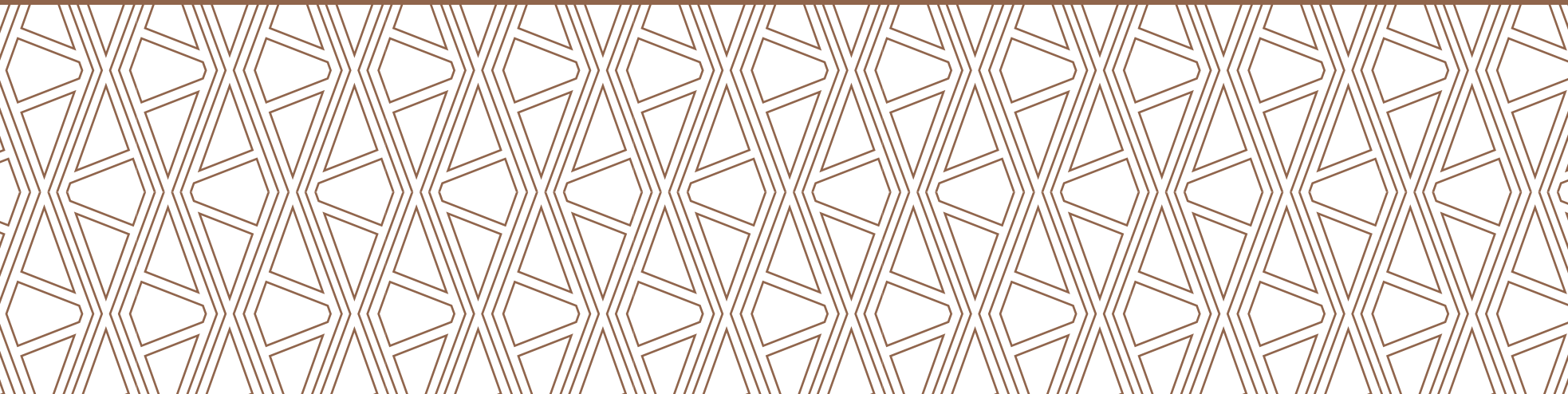


EST.1987

# PAPPAS

ON THE SQUARE

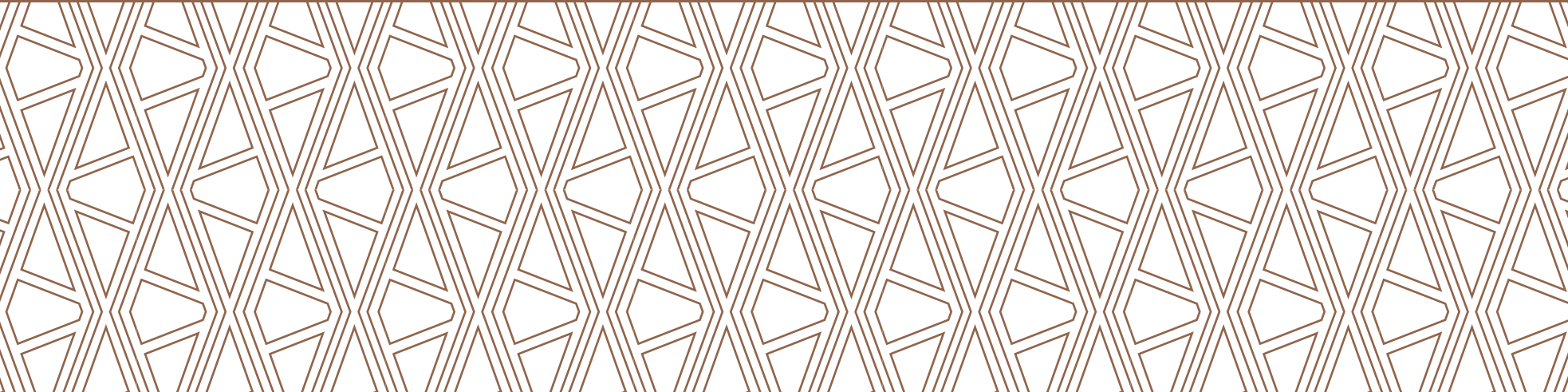




## BEGINNINGS

For three decades, Pappas has been dishing out Mediterranean taste sensations and memorable dining experiences. As the second generation of restaurateurs, we'll strive to continue this proud heritage.

Thank you for visiting Pappas – please make yourself at home and may you enjoy every generosity our restaurant and experienced staff have to offer.



# SMALL PLATES – Small Plates/Starters Of Tasty Meze

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## MEAT

**Souvlaki**..... 69 | 72 | 69  
Pork, Beef, Chicken Skewer – Flame Grilled  
**Keftedes** ..... 69  
Meatballs, Mix Of Beef And Lamb – Tzatziki Dip

**Lamb Phyllo Cigar** ..... 75  
Wrapped Phyllo Pastry, Lamb, Feta, Spinach,  
Olives – Chunky Tomato Sauce  
**Chicken Livers** ..... 62  
Grilled, Mild Peri–Peri Sauce – Toasted Pita

**Lamb Lollipops** ..... 159  
Trimmed Rib Chops, Olive Oil, Lemon  
Juice, Oregano

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## SEAFOOD

**Trout Ceviche** ..... 85  
Avocado, Onion, Tomato, Lime & Coriander –  
Toasted Ciabatta  
**Prawns Kataifi**..... 75  
Prawns In Kataifi Pastry, Deep Fried –  
Peri Mayo Dip

**Sardines** ..... 65  
Olive Oil, Lemon Juice, Oregano – Grilled  
**White Bait**..... 65  
Lemon – Deep Fried  
**Fresh Oysters**.....72 | 25 Each  
Cultivated, Crushed Ice, Lemon, Shallot Vinaigrette

**Mussels** ..... 85  
White Wine, Garlic, Freshly Steamed –  
Toasted Ciabatta  
**Calamari**..... 70  
Herbs & Garlic, Dash Of Olive Oil, Lemon Juice –  
Grilled Or Fried

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## VEGETARIAN

**Halloumi Strips**..... 67  
Deep Fried  
**Zucchini Fritters**..... 62  
Pan Fried – Tahini  
**Spanakopita** ..... 65  
Phyllo Pastry, Spinach & Feta – Baked

**Falafel**..... 62  
Chickpea–Balls – Deep Fried – Tahini  
**Black Mushrooms** ..... 65  
Spinach, Melted Mozzarella – Grilled  
**Feta Cheese In Phyllo** ..... 69  
Mastiha, Sesame, Thyme & Honey

**Dolmades** ..... 62  
Vine Leaves, Rice, Tomatoe, Herbs – Thick Greek  
Yoghurt  
**Moussaka Stuffed Aubergine**..... 65  
Brinjal, Potato, Marrows, Béchamel, Halloumi –  
Baked

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## EAT LIKE A GREEK! Choose A Meze Combo And Our Waiters Will Place Them In The Middle Of Your Table For You All To Share

**5 Plate Meze**..... 325  
5 Small Plates  
(Excluding Lamb Lollipops)

**8 Plate Meze**..... 725  
4 Small Plates, 3 Medium Plates & Salad  
(Excluding Lamb Lollipops)

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## EXTRAS

**Pita Bread**..... 12  
Toasted  
**Cheese** ..... 49 ea  
Feta, Goat’s Cheese

**Olives** ..... 35  
Kalamata  
**Dips** ..... 30 ea  
Taramosalata, Tzatziki, Hummus, Tahini,  
Feta & Olive

# MEDIUM PLATES – To Add To Your Meze Or Enjoy As A Light Meal

## MEAT

**Pappas Chicken**..... 119  
Rolled Breast, Spinach & Feta Filling, Light Cheese  
Sauce – Grilled

**Half Baby Chicken**..... 99  
Cut Into 4 Pieces, Almond/Walnut Dressing,  
Roasted Cherry Tomatoes - Grilled

**Beef Ribs** ..... 169  
Rosemary, Bbq Sauce & Spicy Slaw – Grilled

**Souvlaki**..... 115 | 129 | 115  
Two Skewers Pork/Beef/Chicken – Toasted Pita

**Braised Lamb Neck**..... 159  
Red Wine – Bed Of Mash

**Meatballs Yiaourtlou** ..... 99  
Chunky Tomato Sauce, Thick Greek Yoghurt –  
Toasted Pita

**Beef Moussaka**..... 119  
Beef, Eggplant, Baby Marrow, Potato, Béchamel

**Greek Style Chicken** ..... 109  
Chicken Breasts, Vegetables, Halloumi – Grilled

## SEAFOOD

**Trout Fillet**..... 135  
Skin On, Lemon & Garlic Butter – Grilled –  
Crushed Potato

**Hake & Chips** ..... 115  
Battered – Deep Fried

**Prawn & Mussel Curry**..... 145  
Light Curry Sauce – Rice

**Stuffed Calamari**..... 119  
Bacon, Spinach, Feta – Grilled – Lime &  
Cajun Sauce

**Prawns Saganaki** ..... 115  
Tomato, Garlic, Feta – Baked - Toasted Ciabatta

## VEGETARIAN

**Yemista** ..... 109  
Stuffed Vegetables, Tomato, Rice, Herbs

**Falafel Sliders**..... 99  
Chickpea Patties, Rocket, Tomato, Mini Pita, Tahini

**Moussaka** ..... 115  
Brinjal, Marrow, Béchamel, Halloumi –  
Stacked & Baked

## SALADS

**Greek Salad**..... 99  
Feta, Olives, Tomato, Red Onion, Cucumber,  
Lettuce, Oregano

**Greek Village Salad** ..... 99  
Greek Salad, No Lettuce

**Chickpea Salad** ..... 99  
Cabbage, Red Onion, Coriander, Tomato,  
Cucumber, Olives

**Duo Seafood Phyllo Salad**..... 129  
2 Phyllo Pockets, Cherry Tomato, Red Onion,  
Crispy Calamari, Feta, Avocado & Cajun  
Prawns (Sauce)

**Calamari Salad**..... 119  
Crispy Calamari, Rocket, Lettuce, Red Onion,  
Tomato, Pickled Cucumber, Sesame Seeds

**Chicken, Avocado, Halloumi Salad** ..... 135  
Peppers, Tomato, Lettuce, Cucumber –  
Homemade Dressing

**Beetroot & Goat Cheese Salad**..... 119  
Lettuce, Roasted Cashews, Cherry Tomato, Red  
Onion, Peppers

**Rocket Salad** ..... 105  
Rocket, Baby Spinach, Feta, Sugar Snap Peas,  
Red Onion, Tomato & Cucumber

## IN PITA – Served with fries

**Yiro** – Tomato, Onion, Tzatziki

Beef ..... 109

Chicken ..... 99

**Souvlaki** – Tomato, Onion, Tzatziki

Beef ..... 109

Chicken ..... 99

Pork ..... 99

**Pulled Lamb** ..... 129  
Shredded, Tomato, Onion, Greek Mint Yoghurt  
– Slow Roasted

**Calamari** ..... 99  
Red Onion, Tomato, Spicy Mayo – Crispy

**Halloumi** ..... 99  
Tomato, Onion, Tzatziki – Fried

## FAVOURITES – Timeless Recipes Enjoyed By Our Patrons For Over 30 Years. Served with a side.

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**Kleftiko** ..... 249  
We Talk To The Lamb And It Changes Nationality.  
Our Signature Dish Is Slow Roasted, Rosemary,  
Garlic, 7 Hours & Lots Of Love  
**Pappas Ribs**..... 255  
Sticky Bbq Sauce – Flame Grilled

**Lamb Chops**..... 249  
Rib Chops, Olive Oil, Lemon Juice, Oregano –  
Flame Grilled  
**Baby Chicken**..... 199  
Spatchcock Baby Chicken, Peri-Peri or Lemon &  
Herb – Flame Grilled

**Lamb Burger** ..... 125  
Crispy Lettuce, Balsamic Red Onion – Mint Yoghurt  
Or Cheese

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### SIDES

**Freshly Cut Chips**..... 42  
Rock Salt & Herbs  
**Roasted Potato**..... 42  
Rosemary Infused  
**Rice** ..... 39

**Roasted Butternut**..... 45  
**Creamed Spinach**..... 45  
Available With Or Without Cream  
**Crushed Potato** ..... 42  
Oregano, Spring Onion & Olive Oil

**Green Salad**..... 39  
**Grilled Vegetables** ..... 45  
**Fried Onion Rings** ..... 39

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## MEDITERRANEAN FISH MARKET – Served with a side.

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### PRAWNS

With Our Famous Light Lemon Butter Sauce In Special Copper Pans – Butterflied, Grilled

**12 Prince** ..... 219  
**8 Queen** ..... 269  
**6 King**..... 289

**4 Tiger Medium Prawns** ..... 459  
**2 Tiger Giant Prawns**..... 439  
**5 Langoustines**..... 459

**Combo Prawn Platter** ..... 650  
2 Tiger Mediums, 3 Langoustines, 4 Queens  
**Prawns Each:** Prince 19 | Queen 34 | King 48 |  
TM 115 | TG 215 | Langoustines 89

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### SEAFOOD

**Pappas Seafood Platter**..... 699  
Baby Lobster, 6 Queens, Filleted Kingklip,  
6 Mussels, Calamari, Accompanying Sauces  
**Prawn And Calamari Platter** ..... 195  
Grilled Calamari, 6 Prince Prawns, Lemon Butter

**Baby Kingklip** ..... 239  
On The Bone, Lemon Butter – Grilled  
**Mussels** ..... 189  
White Wine, Garlic, Freshly Steamed –  
Toasted Ciabatta

**Calamari** ..... 155  
Herbs & Garlic, Dash Of Olive Oil, Lemon Juice –  
Grilled Or Fried

# PAPPAS FAMOUS STEAKS - Served With A Side

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## STEAKS – Basted Or Spiced.

<b>Fillet 300G</b> .....	<b>249</b>	<b>Sirloin 300G</b> .....	<b>185</b>	<b>T-Bone 1 Kg</b> .....	<b>309</b>
<b>Rump 300G</b> .....	<b>185</b>	<b>T-Bone 400G</b> .....	<b>199</b>		

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## STEAK ON THE ROCK – A Speciality Unique To Pappas

Your Favourite Cut On A Hot Volcanic Rock Cooking Right In Front Of You! Includes Our Recommended Selection Of Three Sauces. Served With A Side

<b>Fillet 300G</b> .....	<b>289</b>	<b>Rump 300G</b> .....	<b>229</b>	<b>Sirloin 300G</b> .....	<b>229</b>
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## SAUCES

<b>Mushroom</b> .....	<b>35</b>	<b>Pepper</b> .....	<b>35</b>	<b>Monkeygland</b> .....	<b>32</b>
<b>Garlic</b> .....	<b>35</b>	<b>Madagascar</b> .....	<b>35</b>	<b>Cheese</b> .....	<b>35</b>

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## SPECIALITY STEAKS

<b>Pappas</b> .....	<b>219</b>	<b>Fillet Camembert</b> .....	<b>289</b>	<b>Riganato</b> .....	<b>209</b>
300G Rump, Spinach & Melted Mozzarella Cheese – Flame Grilled		300G Fillet, Camembert Cheese, Caramelised Red Onion,Pepper Sauce – Flame Grilled		300G Sirloin, Sliced, Olive Oil & Oregano – Flame Grilled	

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## DESSERTS

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<b>Baklava</b> .....	<b>62</b>	<b>Loukoumades</b> .....	<b>59</b>	<b>Mastiha Panacotta</b> .....	<b>69</b>
Phyllo Pastry, Ground Almonds, Spices & Syrup – Baked		Light Dough Balls Dipped In Syrup,Topped With Cinnamon & Nuts – Deep Fried		Sweetened Cream, Mastiha, Berries – Greek Twist	
<b>Paul's Homemade Gelato</b> .....	<b>75</b>	<b>Chocolate Mousse</b> .....	<b>65</b>		
Vanilla, Chocolate & Mint Gelato. Choice Of 3 Scoops		Strawberries, Whipped Cream			

# BEVERAGES

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## FRESHLY SQUEEZED JUICES Our Choice Of Juice Blends Comes Highly Recommended

<b>Apple, Pear And Ginger</b> .....	<b>49</b>	<b>Red Juice</b> .....	<b>49</b>	<b>Green Juice</b> .....	<b>49</b>
<b>Carrot, Orange And Ginger</b> .....	<b>49</b>	Beetroot, Apple, Carrot And Celery		Spinach, Lettuce, Kale Celery, Apple, Cucumber	
<b>Apple, Cucumber And Mint</b> .....	<b>49</b>	<b>Yellow Juice</b> .....	<b>49</b>		
		Pineapple, Lemon, Ginger, Honey And Mint			

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## ICED SMOOTHIES

<b>Lemon And Mint Crush</b> .....	<b>45</b>	<b>Kiwi And Mint Frappe</b> .....	<b>45</b>
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## ARTISANAL TEAS

<b>Freshly Brewed Blends</b> .....	<b>35</b>
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Ask your waiter about our selection

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## COFFEE

<b>Greek/Cypriot Coffee</b> .....	<b>25</b>	<b>Double Espresso</b> .....	<b>33</b>	<b>Double Machiato</b> .....	<b>35</b>
Can Be Ordered Plain, Metrio Or Sweet		<b>Espresso Coretto</b> .....	<b>45</b>	<b>Americano</b> .....	<b>25</b>
<b>Cappuccino</b> .....	<b>27</b>	Served With A Shot Of Grappa			
<b>Single Espresso</b> .....	<b>23</b>	<b>Single Machiato</b> .....	<b>24</b>		

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## LATTES

<b>Traditional</b> .....	<b>27</b>	<b>Nutella Hot Chocolate</b> .....	<b>45</b>	<b>Spicy Chai</b> .....	<b>35</b>
<b>Chocochino</b> .....	<b>30</b>	<b>Cinnamon Latte</b> .....	<b>35</b>		

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## ICED COFFEES

<b>Freezocino</b> .....	<b>37</b>	<b>Frappe</b> .....	<b>29</b>
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## LIQUER COFFEE

<b>Irish, Kahlua, Amarula Coffee</b> .....	<b>49</b>	<b>Dom Pedros</b> .....	<b>55</b>
<b>Metaxa Coffee</b> .....	<b>49</b>	Whisky, Brandy, Kahlua, Amarula, Ouzo, Frangelico	