

Appetizers

Garlic Prawns Paros R79
A taste of the island. Juicy prawns sautéed in fresh garlic sauce and topped with melted mozzarella cheese. Served with toasted Greek Village bread.

Grilled Calamari R59
Tender and grilled over an open flame. Generously drizzled with lemon butter sauce. Served with rice.

Garlic Snails R58
6 snails simmered in garlic butter.
... add melted mozzarella R10

Oysters R21 each
Have 3, 6, 12 or 69!!! Fresh oysters. Served on a bed of crushed ice.

Chicken Livers R50
A true delight! Creamy spicy livers grilled in olive oil and rosemary. Served with toasted Village bread.

Mussels R59
Mussels poached in cream, white wine and garlic sauce.

Creamy Beef Strips R58
Beef strips grilled in olive oil and rosemary. Served in a creamy sauce with toasted Village bread.

Carpaccio R65
Thinly sliced fillets of beef, with Parmesan shavings and fresh rocket. Drizzled with extra virgin olive oil and balsamic vinegar.

Island Squid Heads R57
Dusted in seasoned flour and lightly fried. One taste and you'll know why we're Africa's favourite.

Prawns Saganaki R79
Tender prawns sautéed in fresh tomato, white wine, feta cheese, parsley and a topped with a hint of chilli.

Tiropita/Spanokopita (V) R55
Phyllo pastry filled with feta cheese and herbs, and Phyllo pastry filled with spinach.

Haloumi Cheese (V) R59
A generous slice of this delicious Cypriot delicacy! Either served grilled or fried.



Garlic Prawns Paros

Appetizers

Keftedes/Meat Balls R58
True Greek comfort food. Meatballs with fresh herbs.
Served with tzatziki.

Meze & Ouzo R65
A variety of freshly prepared meze, (Keftedes, Squid Heads Calamari, chips, cucumber, tomato and olives) accompanied with Bread and Cool dips served with a shot of Ouzo.

Souvlaki
Grilled cubes of beef or chicken on a skewer.

Chicken Souvlaki R40
Beef Souvlaki R45

Sheftalia R69
Traditional Cypriot Delicacy, Grilled Mince Sausage served the Mediterranean way.

Dolmades (V) R48
Rice and herbs stuffed in vine leaves accompanied with extra thick, home-made Greek yoghurt.

Ox tail Soup R62
Tender oxtail braised in red wine, and simmered with vegetables. Served with village bread.



Ouzo & Meze

Meze Platters

PLATIA Starter Platter R250
Choose any 5 appetizers/meze and make up your own delicious platter.

Meze Platter for 2 R250
Keftedes, beef souvlaki, chicken souvlaki, calamari, yiro, haloumi and roasted red peppers. Served with tzatziki, taramasalata and pita bread.

Veg Platter (V) for 1 R119
for 2 R179
Grilled Haloumi, battered and lightly fried slices of seasoned baby marrow, tiropita, crispy slices of brinjal, kalamata olives and vine leaves stuffed with rice, roasted potato, roasted red peppers, mixed vegetable and herbs. Served with hummus and pita bread.



Meze Platter for 2

Salads

Village Salad (V) Table R85
Single R67

Capture the colour of the Mediterranean with fresh tomato, cucumber, red onion, feta, Kalamata olives, extra virgin olive oil and fresh oregano.

Greek Salad (V) Table R85
Single R67

Lettuce, red onion and Platia dressing. Topped with Kalamata olives, cucumber, tomato, fresh oregano and feta.

Haloumi Salad (V) Table R85
Single R67

Lettuce, red onion and Platia dressing. Topped with Kalamata olives, cucumber, tomato, fresh oregano and Haloumi cheese.

Chicken Salad Table R89
Single R75

Strips of grilled chicken fillet breast, tomato, cucumber, mixed lettuce, Kalamata olives, Haloumi cheese and avocado.

Beetroot & Feta (V) Single R75

Sliced Beetroot, crumbed feta, mixed lettuce, walnuts and micro herbs laced with a vinaigrette dressing.

add crispy bacon to any salad R29

Cool Dips

These delectable dips are exclusive recipes from our kitchen that are freshly prepared, great for sharing and the perfect side item to any meal.
Served with pita wedges.

Tzatziki (V) R32

An authentic recipe of pressed yogurt mixed with zesty fresh garlic and cucumber.

Taramasalata R32

A mouth-watering spread of red caviar, extra virgin olive oil and fresh lemon juice.

Hummus (V) R32

A purée of freshly prepared garbanzo beans and tahini enhanced with a hint of garlic, fresh lemon juice and extra virgin olive oil.

Skordalia (V) R32

Mashed potatoes blended with extra virgin olive oil, garlic and lemon juice, a perfect companion for fish dishes.

Olive (V) R32

Olive paste mixed with spring onion, a hint of chilli and extra virgin olive oil.

Pikilia Platter (V) R70

Choose any three dips.

Village Greek Bread loaf (V) R35

Pita Bread (V) R8 each

Grilled & Greek Specialities

Fresh baby Taverna Chicken R125
You must experience this! The juicy baby chicken is first marinated in our secret spicy sauce then grilled to perfection. A must try!

Yiayia's Moussaka R99
This classic Aegean dish is prepared fresh daily with layers of baked eggplant, potatoes, fresh herbs, lean seasoned ground beef and a creamy béchamel sauce. Served with side salad.

Vegetarian Moussaka (V) R99
This dish has been adapted to suit the vegetarian palate, layers of baked eggplant, potatoes, fresh herbs, soya mince and a creamy béchamel sauce. Served with side salad.

Lamb Shank "Kleftico" SQ
Our signature dish! A tender fresh lamb shank slow roasted with herbs and served with vegetables and oven roasted potatoes.

Grilled Lamb Chops R159
Three juicy lamb chops marinated and grilled to your liking.

Chicken Breast/Kotopoulo R105
Two juicy marinated, fire-grilled chicken breasts, served with either a cheese or mushroom sauce.

Oxtail R159
A true home cooked rich dish braised with red wine and served with mash.

Pork Eisbein R155
Eisbein cooked to perfection and served with mash and mustard sauce.

PLATIA Fillet R185
A 300g juicy fillet steak grilled to your liking and topped with a crispy bacon, feta and avo sauce.



Lamb Shank "Kleftico"



Platia's Vegetarian Pasta **R95**
Penne pasta served with extra virgin olive oil, basil, sun-dried tomatoes, olives, pine nuts a touch of garlic.

Pork Chop **R140**
A 450g juicy grilled loin chop served with Riganato sauce. A pork cut served only at Platia.

Ribs & Chips **R169**
450g-500g honey basted ribs flame grilled and served with freshly fried chips.

Chicken Riganato **R125**
Tender pieces of cubed chicken fillet, grilled with lemon, oregano, olive oil and served with Greek spinach and rice.

Chef's Special of the Day **SQ**
A speciality of the day (subject to availability).



Pork Chop

Matured Steaks

All our steaks are of the finest choice beef, aged to perfection. Our steaks are served with 2 choices of either rice, roasted seasonal vegetables, chips, roasted potatoes, cream spinach or salad.

Rump
200g
300g

R115
R135

Fillet
200g
300g

R139
R169

T-Bone
500g

R159

Rib Eye
250g

R140

... Add Sauce

R29

Your choice of pepper, cheese, mushroom or Riganato (olive oil, lemon and origanum) sauce.

... Add Extra Side Orders

R35

Choose from chips, Greek potatoes, rice, roasted vegetables, creamed spinach, mash potato and Greek spinach.



Fillet

Souvlaki & Gyros

Open Souvlaki & Gyros

Open Chicken Souvlaki Plate R115

Succulent Chicken, skewers served with a Greek Salad chips, Pita and tzatziki.

Open Beef Souvlaki Plate (Fillet) R140

Tender Beef fillet skewers served with a Greek Salad chips, Pita and tzatziki.

Open Gyro Plate R125

Served only at Platia! Gyro is prepared with traditional seasoning, thinly sliced and grilled to perfection.

Open Lamb Souvlaki Plate R140

Marinated Choice Lamb skewers served with a Greek Salad chips, Pita and tzatziki.

Open Trio Souvlaki Plate R149

Marinated Beef, Lamb and Chicken skewers prepared with onions and green peppers. Served with a Greek Salad chips, Pita and tzatziki.

Souvlaki & Gyros In Pita (Shawarma)

Chicken in Pita R69

Succulent Chicken in a folded Pita with tomato, tzatziki and onion, served with chips.

Beef in Pita R72

Tender Beef in a folded Pita with tomato, tzatziki and onion, served with chips.

Gyros In Pita R72

Traditional Gyro in a folded Pita with tomato, tzatziki and onion, served with chips.

Lamb In Pita R72

Marinated Choice Lamb in a folded Pita with tomato, tzatziki and onion, served with chips.

Sheftalia in Pita R80

Cypriot mince sausage in a folded Pita with tomato, tzatziki and onion, served with chips

Haloumi in Pita (V) R65

Haloumi in a folded Pita with tomato, tzatziki and onion, served with chips

... add Haloumi R29



Open Beef Souvlaki

Seafood

All seafood dishes are served with 2 choices of either rice, roasted seasonal vegetables, chips, roasted potatoes or salad.

Our famous Grilled Calamari R119
Seasoned and tenderly grilled, drizzled in lemon butter.

Kingklip Fillet R159
Generous portion seasoned and grilled just the way you like it.

Baby Kingklip **Regular R165**
 X-large R199
Succulent baby kingklip grilled with olive oil, topped with either a garlic butter, lemon butter or Riganato sauce.

Large Sole R169
A large Sole dusted in seasoned flour and grilled with lemon and origanum.

Large Hake R99
Grilled fillet of Hake, drizzled with lemon butter and served with salad or chips.

Norwegian Salmon R199
Fresh Norwegian Salmon, seared and served with Platia's Asian sauce.

Prawns Paros R175
Sail into the Greek Isles with 2 Super King prawns and 6 medium prawns sautéed in lemon butter or garlic sauce.

Prawns
All Prawns served with your choice of either lemon butter, garlic sauce or Peri Peri.

Tiger Giants SQ

6 Super Queen Prawns R175

6 Super King Prawns R239

10 Medium Prawns R165



Kingklip

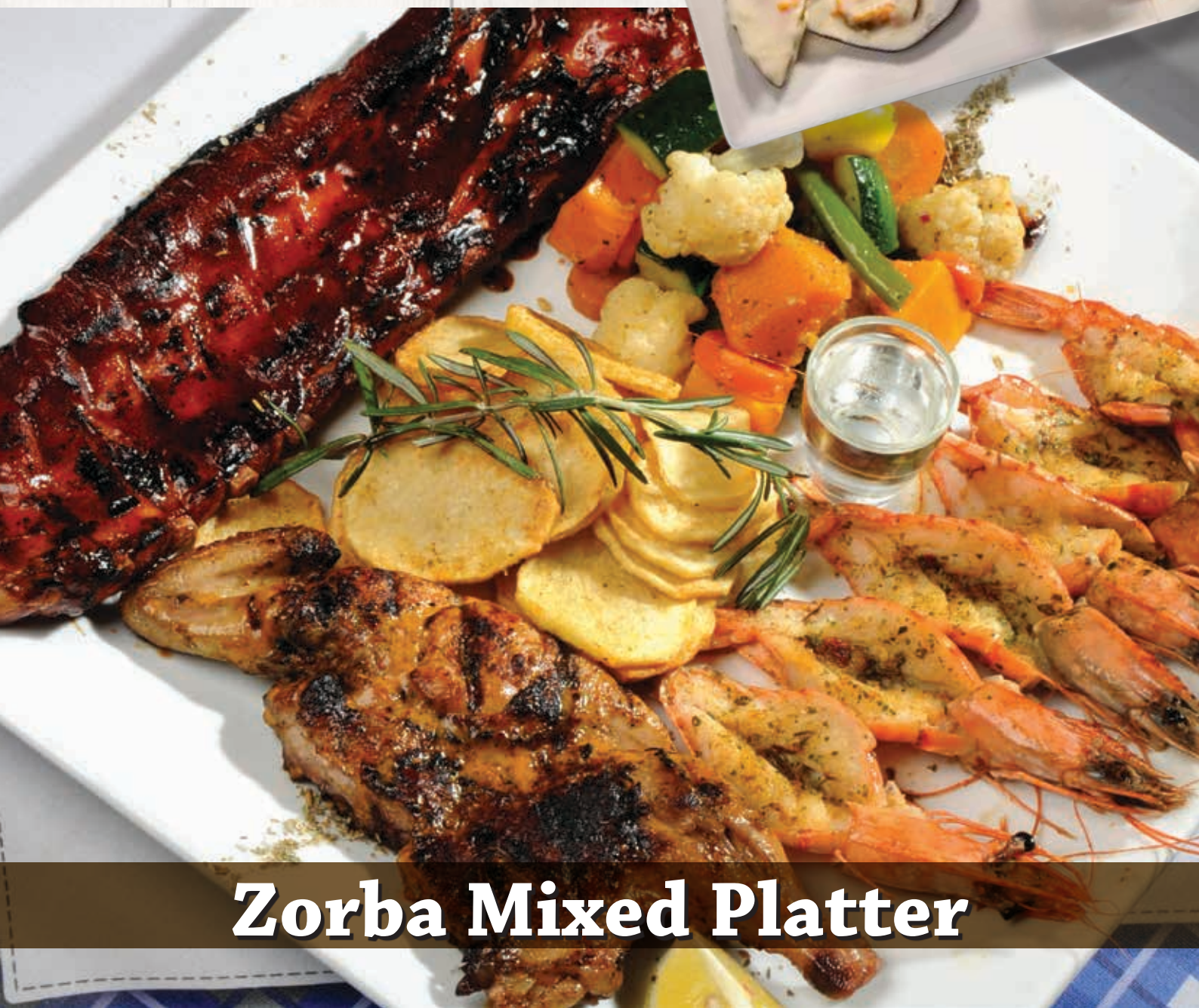
Platters

Seafood Platter for 1 R165
4 prawns, Hake, calamari and mussels.

Seafood Platter for 2 R275
12 prawns, Hake, calamari and mussels.

Zorba Mixed Platter R235
300g honey basted ribs, 4 medium prawns laced in lemon butter and a half taverna spicy chicken. Served with a shot of ouzo on the side.

PLATIA Premiere Platter R700
2 Tiger Giants and 4 Super Queen Prawns drizzled with lemon butter, tender fire grilled lamb chops, beef fillet in a creamy Mediterranean sauce, squid heads and roasted peppers on the side.



Zorba Mixed Platter

Traditional Kontosouvli

Thick cut lamb Loin chops and lamb riblets flame grilled on a skewer. Served with Greek Salad, roast potatoes and Tzatziki sauce.

Souvla for 2

R285

Souvla for 4

R550



Souvla

World of Combos

Chicken Breast & Grilled Calamari	R119	350g Ribs & 4 Prawns	R179
Half Taverna Chicken & 6 Prawns	R160	200g Rump & Grilled Calamari	R140
200g Rump & 4 Prawns	R145	Half Taverna Chicken & Grilled Calamari	R135
350g Ribs & Fried Calamari	R175	Half Taverna Chicken & 200g Rump	R139
Chicken Breast & 4 Prawns	R125	Half Taverna Chicken & 350g Ribs	R175
6 Prawns & Grilled Calamari	R145		



Rump & Prawns

Sweet treats

Halva Ice Cream R57
The one and only Halva and vanilla ice cream . . .
Decadent!

Rizogalo / Rice Pudding R55
Traditional Greek rice pudding sprinkled with
cinnamon, served warm or cold!

Baklava R57
Nuts layered in phyllo pastry and soaked in syrup.

Ice Cream & Bar-One Sauce R44
Vanilla ice cream with a Bar-One chocolate sauce.

Homemade Tiramisu R55
Heaven in your mouth! Our very own home made
recipe.

Loukoumades R57
Homemade Greek doughnuts (little bites of
heaven) served with sugar syrup, cinnamon and
ice-cream. (Please allow 15min for preparation)

Malva Pudding R55
A home-made, all-time favourite classic served
with either fresh cream or ice-cream.

Chocolate Pudding R55
Rich, moist, home-made chocolate pudding served
with either fresh cream or ice-cream.

Milfe Cake R69
This is awesome! A piece of Milfe Cake sprinkled
with icing sugar and served with strawberries.

Kiddies Menu

All served with either chips,
salad or vegetables.

R50 per meal . . .

Kiddies Portion Ribs
Chicken Strips
Keftedes/Meatballs
Chicken Souvlaki/Kebab
Beef Souvlaki/Kebab
Spaghetti Bolognese



Loukoumades

Beverages

Hot Beverages

Americano R24

Decaffeinated Coffee R24

Tea R17

A choice of green tea, mint, early Grey, five roses and Rooibos.

Espresso Single R20

Espresso Double R25

Cappuccino R27

Caffé Latte R27

Caffé Mocha R27

Hot Chocolate R28

Milo R28

Speciality Tea

Hazelnut Tea R27

Spiced Chai Tea R27

Speciality Coffee

Your choice of:
Amarula R48

Frangelico R48

Irish Whiskey R48

Kahlúa R48

Don Pedro R43

Vanilla ice-cream with your choice of Whisky, Kahlúa, Mint Liqueur, Frangelico or Amarula

Milkshakes

Banana R35

Bubblegum R35

Strawberry R35

Peanut Butter R38

Hazelnut R38

Ice Coffee R35

Chocolate R35

Frulato R40

Iced Freezo's R38

Coffee, chocolate, mango, mocha.

Craft Beers

Please ask your waiter about our available Craft Beers.

