

YASSOU! MEZE LITTLE EATS

- Fried Halloumi** ✓ 59
- Santorini Baked Feta and Phyllo** ✓ 65
Drizzled with honey, sesame seeds, rosemary & grapes.
- Brinjal Stack** ✓ 55
Fried and topped with crumbled feta.
- ADD Napoletana** 10
- Zucchini Fries** ✓ 44
- Tiropita** ✓ 49
3 Cheese pies.
- Spanakopita** ✓ 49
3 Spinach & feta pies.
- Dolmades** ✓ 57
Rolled vine leaves with rice. Served cold with mint leaf tzatziki.
- Soutzoukakia** 59
Beef Greek meatballs in a Napoletana sauce.
- ADD Pita bread** 12
- Skordalia Loaded** **NEW** ✓ 59
Garlic & potato dip topped with sautéed mushrooms with Grissini bread.
- Hummus Loaded** ✓ 65
With pomegranate, feta, red onion, pine kernels & chickpeas. Served with pita bread.
- Hummus with Spicy Lamb Mince** 72
With pine kernels & served with pita bread.
- Falafels** 72
4 Falafels with Turkish salsa & mint leaf tzatziki. Served with pita bread.
- Fakés*, Fasolia & Brinjals** ✓ 70
*Pronounced F&k Yes.
Lentils, white beans, mint tzatziki & brinjals in a Napoletana sauce. Served with pita bread.
- Fried Calamari** 67
Tubes & heads.
- Prawn Saganaki** 75
3 Prawns with Napoletana sauce, crumbled feta & a dash of Ouzo*. *Contains alcohol.
- Calamari Saganaki** 75
Calamari cooked in Ouzo* & served with Napoletana sauce & crumbled feta. *Contains alcohol.
- Tiropokettes** **NEW** ✓ 50
4 Cheese croquettes served with Turkish salsa.
- ADD Grissini bread** 12
- Sheftalia** **NEW** 59
3 Cypriot pork sausages served with parsley & lemon.

SIDE2

- Roasted Cauliflower** 85
With burnt butter, sage & pine kernels. 15-20 Minute prep time.
- Potato Chips** ✓
Regular ~ 29 Large ~ 39
- Crispy Roast Potatoes** ✓ 36
- Pita Bread** ✓ 12
- Grissini Pita** **NEW** ✓ 12
Bread (fried)



NIKOS

COALGRILL GREEK

CHILLI
VEGETARIAN



www.nikosgreek.co.za

Tastes like Greek home

SALATES

- Village Greek** SMALL 45 TABLE (4) 75
Tomatoes, cucumber, red onion, olives & feta.
- Aegean Slaw** SMALL 25 TABLE (4) 45
Raw shredded cabbage & rocket dressed with extra virgin olive oil & fresh lemon.



DIP & EAT

- Tzatziki** ✓ 36
Greek yoghurt, garlic, cucumber & spices.
- Tahina** ✓ 36
Roasted sesame seeds, olive oil & secret spices.
- Tarama** 37
Fish Roe dip.
- Htipiti** ✓ 36
Red pepper, chilli & feta.
- Mint Leaf Tzatziki** ✓ 36
No garlic. With fresh mint.
- Hummus** ✓ 36
Chickpea dip.
- Turkish Salsa** ✓ 36
Tomato base with herbs & spices.
- Skordalia** ✓ 36
Mashed potato, plenty of garlic, olive oil & lemon.
- Mini Trio of Dips** **NEW** ✓ 59
Choice of 3 mini dips. Served with Grissini bread.

ADD PITA BREAD ~ 12

We only use Virgin Olive Oil and the Freshest Ingredients!

The food on this menu is prepared in a kitchen that uses nuts.

PLATED SOUVLAKI

- Pork** 2 SKEWERS 130 3 SKEWERS 150
- Chicken** 2 SKEWERS 120 3 SKEWERS 140
- Beef Fillet** 2 SKEWERS 170 3 SKEWERS 210

ADD AN EXTRA SOUVLAKI

Pork ~ 49 Chicken ~ 46 Beef Fillet ~ 69

Three Greek Brothers ~ 180
3 Skewers, 1 beef, 1 chicken & 1 pork with chips, pita bread & choice of dip.

Spicy Lamb Kofta ~ 135 6
4 Skewers of spicy lamb mince served with chips, pita bread, mint leaf tzatziki & Turkish salsa.



Open-Plate Souvlaki Served with chips, pita bread, chopped tomato, red onion & your choice of dip:

Tzatziki, Tahina, Tarama, Htipiti, Mint Leaf Tzatziki, Hummus, Turkish Salsa or Skordalia

NIKOS SOUVLAKI YIROS

Recommended house Yiros. Made with souvlaki.

	CHOOSE MEAT:	PORK	CHICKEN	BEEF FILLET
Nikos Traditional Yiro. Choose *meat, tomato, red onion & tzatziki.		70	67	85
Ios Choose *meat, tomato, red onion, fried halloumi & mint leaf tzatziki.		76	74	89
Mykonos 6 Choose *meat, tomato, red onion & htipiti.		70	67	85
Paros 6 Choose *meat, tzatziki, feta, peri-peri salsa, tomato & red onion.		72	69	87
Limnos Choose *meat, roasted brinjal, tahina, tomato & red onion.		72	69	87
Corfu Choose *meat, tzatziki, fries, tomato & red onion.		72	69	87
Lezvos Choose *meat, hummus, raw cabbage salad, tomato & red onion.		72	69	87
Skopelos PULLED LAMB! 95 Pulled lamb kleftiko, mint leaf tzatziki, tomato & red onion.				
Paphos SPICY LAMB! 75 Spicy lamb kofta, mint leaf tzatziki, tomato & red onion.				
Ayia Napa NEW PORK SAUSAGE! 75 Sheftalia, tzatziki, tomato & red onion, chopped parsley & coriander.				
Falafel VEGETARIAN 65 Falafels, tomato, rocket, red onion, tahina & fresh coriander.				
Chickpea VEGETARIAN 65 Chickpeas, roasted brinjals, tomato, red onion, parsley, hot sauce, hummus, rocket & mayo.				
Halloumi Yiro NEW VEGETARIAN 65 Fried halloumi, Aegean slaw, tomato, red onion & hummus.				

TASTES LIKE GREEK HOME!



KREAS >MEAT<

- Skinny Lamb Chops** 114
200g Lamb chops coalgrilled to perfection served with crispy potato chips & our secret chop dip.
½ KILO (2-3 People) 249
1 KILO (4-6 People) 395
- Skinny Pork Chops** 98
250g Pork chops coalgrilled to perfection served with crispy potato chips & our secret chop dip.
½ KILO (2-3 People) 194
1 KILO (4-6 People) 298
- Soutzoukakia Spaghetti** 82
Beef mince meat balls in a Napoletana sauce served with spaghetti.
- Moussaka** 97
Layered brinjals, beef mince, potatoes & béchamel sauce. 15-20 Minutes prep time.
- Greek Burger** 84
Bifteki (160g beef mince patty) with tomato, red onion, tzatziki & mayo on a fresh roll & served with crispy potato chips.
- Cheese and Mushroom Burger** **NEW** 95
Bifteki (160g beef mince patty) with tomato, red onion, mayo, melted cheese & sautéed mushrooms. Served with crispy potato chips.
- Kleftiko** 225
Slow-roasted lamb shank with roast potatoes.
- Fillet Steak** **NEW** 175
250g Beef fillet served with sautéed mushrooms, crispy potato chips or roast potatoes.
- Chicken and Chops** **NEW** 149
2 Pieces of chicken & 150g skinny lamb chops. Served with roast potatoes.

KOTA >CHICKEN<

- ½ Kg Chicken ~ 129
5 Piece Chicken
- Classic Chicken ~ 79
3 Piece Chicken
- 1 Kg Chicken ~ 239
10 Piece Chicken

Drumsticks & thighs coalgrilled with olive oil, oregano & fresh lemon. Served with chips.

THALASSINA >SEAFOOD<

- Prawns** 220
8 King prawns served with chips, lemon butter & our #Nikos spicy sauce.
- Fried Calamari** 140
270g Tubes & heads. Served with chips.
- Kingklip** **NEW** 190
280g Kingklip fillet grilled in Nikos' secret spice, served on a bed of skordalia with lemon butter & crispy potato chips.
- Prawn and Calamari Pasta** **NEW** 175
Prawns & calamari tubes cooked in a creamy white wine sauce, tossed in spaghetti with a dash of Napoletana sauce.
- Prawn and Calamari Combo** **NEW** 180
4 King prawns & 135g fried calamari served with lemon butter & crispy potato chips.

SWEET GREEK

- Loukoumades** 55
Greek mini doughnuts in syrup & nuts.
*With chocolate & nuts. 65
- Halva Ice Cream** 60
Traditional Greek pistachio & sesame flavoured ice cream. Topped with pomegranate seeds.
- Pavlova** 65
Layers of meringue, whipped cream, berry coulis & mixed berries, sprinkled with Turkish delight & castor sugar.
- Galaktoboureko** 60
Phyllo, served warm, filled with custard & topped with syrup.
- Corrugated Baklava** 60
Served with ice cream. Topped with mixed nuts, warm syrup & cinnamon.
- Traditional Baklava** **NEW** 65
Like yiaia makes. Crispy phyllo pastry filled with walnuts & almonds, coated in honey syrup & cinnamon. Served with ice cream.
- Chocolate Tahina and Halva Brownie** **NEW** 65
Dark chocolate brownie with tahina marbling & halva chunks. Served with ice cream.