
 Contains nuts  Vegan

We cannot guarantee that items on this menu do not contain nuts or that the fish does not contain bones. Subject to status all major credit cards are accepted. Unfortunately no cheques accepted. All items are inclusive of VAT.

JARS

Βαζάκια

PICKLED BABY CUCUMBERS baby cucumbers, cardamom pods, star anise and coriander seeds	R28
PICKLED BEETROOT beetroot, bay leaves, star anise, cinnamon and red onion	R30
RED CABBAGE pickled red cabbage, mustard seeds, bay leaves and cloves	R28
MARINATED FETA feta, sun dried tomato, oregano, lemon, chilli and rosemary	R55
PICKLED CARROTS carrots, bay leaf, cumin seeds, garlic, coriander seeds and turmeric	R28
PICKLED OCTOPUS octopus, kalamata olives, red peppers, thyme, oregano, garlic and lemon	R69
SWEET PEPPERS peppers, onion, bay leaf and capers	R28
THREE JARS pickled baby cucumbers, pickled carrots and pickled beetroot	R80



DIPS

Ντιπς

- HUMMUS  R36
blended chickpeas, tahini, lemon, garlic, cumin and paprika
- TZATZIKI  *Ask your waiter* R36
homemade yoghurt, garlic, cucumber, mint and dill
- BEETROOT DIP  R38
roasted beetroot, hummus, homemade yoghurt, walnuts and chives
- YELLOW FAVA DIP R38
split pea custard, red onion, capers, cherry tomatoes, garlic and black olives
- MELITZANOSALATA R36
roasted eggplant, roasted garlic, miso paste, olive oil and capers
- TIROSALATA R38
charcoal grilled peppers whipped with feta and chilli
- PUMPKIN DIP R36
roasted pumpkin, cinnamon, onion, pumpkin seeds, chilli and olive oil
- TARAMOSALATA R36
cod roe, lemon rind, kalamata olives and salmon roe
- ANY THREE DIPS R90
- 

SMALL PLATES

Ορεκτικά

KOLONAKI FETA	R65
feta wrapped in phyllo pastry, soaked in honey syrup with grapes and strawberries	
TIROPITAKIA	R48
feta and ricotta wrapped in phyllo pastry and oven baked	
DOLMATHAKIA 	R45
vine leaves stuffed with rice and herbs, served with homemade yoghurt and mint	
SPANAKOPITA 	R48
spinach and feta wrapped in phyllo pastry and topped with sesame seeds	
HALLOUMI	R60
homemade halloumi grilled with lemon zest, honey syrup and oregano	
FETA SCHARAS	R60
grilled feta, roasted cherry tomatoes, red onion, peppers and chilli	
KOLOKITHAKIA TIGANITA	R45
fried zucchini, mint and yoghurt	
FALAFEL 	R45
deep fried chickpea balls, herbs, yoghurt and grilled red peppers	



MEZEDES

ΜΕΖΕΔΕΣ

THREE PRAWNS WRAPPED IN KATAIFI 	R105
strawberry, almonds, Greek yoghurt and cucumber	
DEEP FRIED CALAMARI WITH TIROSALATA	R75
chilli flakes and homemade yoghurt	
CURED OUZO AND BEETROOT SALMON	R98
diced cucumber, dill oil, hung yoghurt and kataifi	
BRAISED BEEF CHEEK STIFFATHO	R75
carrot purée and sliced radish	
“PAPIA” DUCK BREAST	R98
crispy potatoes, garlic, carrot tzatziki and grilled carrots	
BEEF SHORT RIB STIFFATHO	R95
slow cooked in red wine and served on parsnip purée	
CHARCOAL GRILLED OCTOPUS	R68
garlic, lemon rind and olive oil	
GRILLED SARDINES	R68
Greek olive oil, red pepper, garlic, chilli and lemon	
GRILLED AUBERGINE	R65
miso paste, tahini, pine nuts and raisins	
YEMISTA 	R98
stuffed red pepper, mince, cinnamon and bechamel	



SALADS

Σαλάτες

GREEK SALAD

feta, red onion, tomato, cucumber, kalamata olives, red peppers, olive oil and oregano

R78

ROASTED TOMATO SALAD


roasted tomatoes, thyme, onion, capers, black olives, roasted garlic, olive oil and ricotta

R75



SIDES

ΣΥΝΟΔΕΥΤΙΚΑ

PITA BREAD	R12
MIXED OLIVES	R40
HAND CUT CHIPS	R35
FETA	R49
ROASTED CARROTS honey and thyme	R32
BROCCOLI  almonds, garlic, chilli and feta	R40
HALLOUMI CHIPS yoghurt and pomegranate seeds	R55
ROASTED BABY POTATOES with oregano, lemon and garlic	R35
VILLAGE GREEK SIDE SALAD	R40

YIRO

Γύρος

TRADITIONAL YIROS

in pita with onion, tomato and tzatziki

PORK YIRO	R75
LAMB YIRO	R85
CHICKEN YIRO	R72

SIGNATURE YIROS

KOLONAKI YIRO R92
lamb, tirosalata, onion, tomato and paprika

CHICKEN AND HALLOUMI YIRO R92
chicken, grilled peppers, tzatziki and halloumi

PRAWN AND CHICKEN YIRO R125
chicken, prawns, carrots, honey and yoghurt

CRAYFISH YIRO SQ
crayfish with aioli mayo and Aegean slaw

SOUVLAKI

with a traditional village Greek salad and pita bread sgl / dbl

PORK R88 / R118

LAMB R95 / R125

CHICKEN R82 / R110



CHARCOAL GRILL

κρέας ψητό

450g LAMB CHOPS 	R245
mint, yoghurt, tahini, grilled aubergine	
650g LAMB RIBS	R180
grilled with lemon and oregano	
250g SIRLOIN	R130
beef jus, skordalia and charred onion	
300g RIB-EYE	R185
roasted lemon potatoes and bone marrow	
LAMB RUMP 	R145
grilled aubergine, hummus and tahini purée	
PORK BELLY	R120
grilled over coals, fava bean purée and red cabbage	
DEBONED BABY CHICKEN	R135
grilled baby chicken, lemon, oregano and served with hand cut chips	
PAIDAKIA SKINNY LAMB CHOPS	R250 / R450
500g or 1Kg	
CUT OF THE DAY	SQ



SEAFOOD

Ψάρι

ISLAND STYLE FISH grilled with latholemano and chips	SQ
CHARCOAL GRILLED PRAWNS served with hand cut chips 6 / 9 / 12	R210 / R315 / R420
FISH OF THE DAY BAKED IN A BAG with olives, garlic, tomato, clams and fish broth	R145
GRILLED OCTOPUS with yellow fava bean purée, tomato and cucumber	R140
GRILLED CRAYFISH with Aegean slaw and hand cut chips	SQ
FISH PLATTER grilled octopus, crayfish, clams, prawns kataifi, fish of the day and scallops, served with Greek salad and chips	SQ



DESSERTS

Επιδόρπια

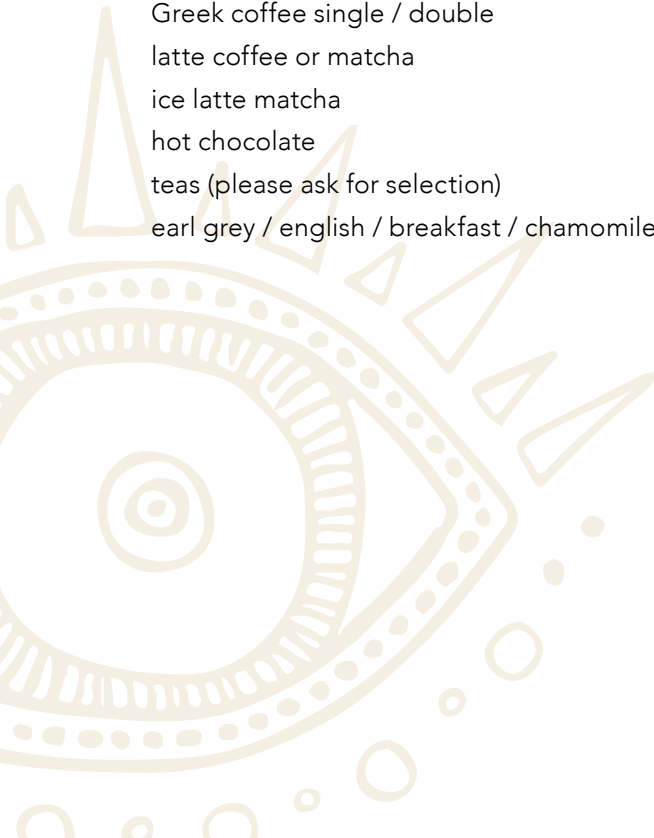
BAKLAVA CHEESE CAKE kourumbeithes, baklava and honey	R65
GALAKTOBURIKO custard wrapped in phyllo pastry, strawberry purée and dried strawberries	R65
COCONUT RISOGALO  butterscotch, crumbled kourambiethes and pistachios	R65
GREEK YOGHURT PANNA COTTA  pistachio and shaved white chocolate	R65
CAKE OF THE DAY	R55
BAKLAVA	R60
KOLONAKI TOPS FOR SHARING baklava cheesecake, white panacotta and risogalo	R185



COFFEE

Καφές

americano	R24
filter coffee	R24
espresso single	R21
espresso double	R25
macchiato espresso	R22
cappuccino	R25
charcoal / macha / rooibos	R22
frappe Greek style	R24
Greek coffee single / double	R24
latte coffee or matcha	R28 / R30
ice latte matcha	R30
hot chocolate	R38
teas (please ask for selection)	R22
earl grey / english / breakfast / chamomile	



COLD BEVERAGES

MILKSHAKES

strawberry / chocolate / vanilla

R38

SIGNATURE MILKSHAKES

cheesecake, vanilla, whipped cream and cherries

R80

Nutella, banana, peanut butter and Baileys

R60

FRESH JUICES

apple / orange / beetroot

R41

GRANITA

R38

ICE TEA

peach / lemon

R28

MINERAL WATER

Local

still 350ml / 750ml

R22 / R36

sparkling 350ml / 750ml

R22 / R36

Imported

still 350ml / 750ml

R22 / R58

sparkling 350ml / 750ml

R22 / R58

FRUIT JUICE

orange / apple / cranberry / strawberry

R31

SODAS 330ml R24
Coke / Coke Light / Coke Zero / Fanta / Cream Soda

TIZERS R30
Apple / Red Grape / White Grapetizer

CORDIALS R10
Passion Fruit / Kola / Lime Cordial

MIXERS 200ml R 21
Lemonade / Soda Water / Tonic Water / Ginger Ale
Dry Lemon / Tomato

COCKTAIL R42
Rock Shandy

BEERS

LOCAL BEERS R26
Castle / Castle Light / Hansa / Black Label

IMPORTED BEERS

Windhoek Lager R28

Windhoek Light R28

Heineken R30

Corona R45

Peroni R40



CIDERS, SPIRITS & COOLERS

CIDERS

Hunters Gold / Dry	R30
Savanna Dry / Light	R30
Kopparberg Pear / Strawberry	R55

SPIRITS

premium brands available, enquire with your waiter

vodka / gin	R24
whisky house brands	R24
rum house brands	R22
brandy house brands	R22

SPIRIT COOLERS

Smirnoff Spin	R30
---------------	-----

LIQUEURS

Amaretto / Cointreau / Cape Velvet / Amarula	SQ
--	----

GRAPPA

ask your waiter for the variety available	SQ
---	----

Fine selection of malt whisky and gins available

