

SMALL PLATES

Dips (each) tzatziki, taramasalata, hummus or spicy feta • add pita bread 16	52	◆ Tempura Fried Feta with peppered honey	90
Calamari grilled or lightly fried served with homemade aioli	92	Prawn & Avo Stack crispy lettuce and avo stack topped with seared prawns drizzled with spicy mayo	145
Baby Squid Heads lightly fried served with homemade aioli	92	◆ George's Stack crispy fried, thinly sliced brinjals with grated Kefalograviera cheese and tzatziki	95
Octopus (when available) coal fired with oregano and olive oil served with potato purée	125	Beef Carpaccio Tataki thinly sliced and seared beef fillet topped with pickled onion, teriyaki sauce, wasabi mayo, sesame oil and edamame	155
Rock Shrimp Tempura 6 tempura prawns in a spicy mayo served on shredded cos lettuce	120	Sardines grilled with olive oil and pickled onions served with salsa verde and pita bread	89
Prawn Spring Rolls prawn, mozzarella cheese and coriander served with dipping sauce	85	Grill Sticks marinated skewers with fresh lemon and oregano	
Panko Prawns panko and sesame crumbed prawn skewers served with dipping sauce	96	Beef Fillet	76
◆ Halloumi Cheese Cypriot cheese grilled or fried	82	Chicken	67
◆ Spinach & Cheese Pie oven baked	85	Kingklip	76
Angus Beef Meatballs with ouzo and minted yoghurt dip	85	Skinny Lamb Chops 200g coalgrilled	128
Chicken Livers pan seared in our famous peri peri sauce served with a toasted bun	89	Angus Boerewors dry aged served with homemade aioli	95
Mini "G" Burgers 3 mini beef sliders classic secret sauce and onions cheese and pickles	96	Meze Board grilled halloumi, fried calamari, Angus boerewors, dolmades, kalamata olives, aegean salad, hummus and crispy pita	295
		Roasted Bone Marrow parmesan cheese crusted, garlic and rosemary served with a toasted bun	85

SALADS

◆ Horiatiki Salad classic Greek salad of tomato, cucumber, fresh herbs, red onion, oregano, kalamata olives and feta cheese • Local Feta • Imported Greek Feta	99 125	◆ Burrata Salad burrata cheese and heirloom tomatoes, toasted pine nuts served on a bed of arugula with a basil pesto dressing	150
Chicken Caesar Salad cos lettuce, crispy bacon, parmesan, egg and croutons	135	◆ Israeli Salad chopped tomato, cucumber, red onion, parsley, extra virgin olive oil and red wine vinegar	85
Gorgonzola & Pear Salad gorgonzola cheese, cos lettuce, pancetta grilled pears and cashew nut brittle	135	◆ Nammos Salad shredded cabbage and carrot, avo, orange segments, parmesan, pine nuts and walnuts with nammos dressing	135
Steak Salad sliced beef fillet, baby spinach, red onions, dried cranberries, parmesan, pine nuts served with honey mustard dressing	155	◆ Aegean House Salad shredded cabbage, celery, olives with feta mousse, olive oil and lemon dressing	80

CHARCOAL GRILLED

STEAK BASTING ◆ or GEORGE'S BASTING ◆ or PEPPER CRUSTED
BBQ olive oil • oregano • herbs crushed black pepper

CHALMAR

*minimum 21 days matured pure beef wet-aged handcut by our master butcher
served with a side of choice *subject to price variation*

Rump	250g 350g 500g	185 220 350
Fillet	200g 300g	195 245
Sirloin	250g 350g	185 220
Ribeye	300g	295

PRIME CUTS ON THE BONE

Tomahawk - Ribeye (sliced)	600g	295
Tomahawk - Pork Chop (sliced)	600g	225
T- Bone (sliced)	600g	295
Fillet on the Bone	500g	315
Skinny Lamb Chops	500g 1kg	295 495

PREMIUM ANGUS BEEF

Dry-aged 35 days + (when available)

Chicago Ribeye on the Bone	500g	495
T- Bone	500g	445
Chicago Sirloin on the Bone	400g	350
Rump	300g	265

GEORGE'S RIBS

ribs marinated in our unique basting

Beef Ribs	Half Rack Full Rack	230 330
Pork Ribs	Half Rack Full Rack	220 320

SAUCES R38 each

Mushroom & Truffle | Gorgonzola Cheese | Monkey Gland
Madagascar Green Peppercorn | Matured Cheddar | Bone Marrow Butter

GEORGE'S APPROVED

Meat Platter for Two 395
beef fillet and chicken skewers, Angus boerewors, skinny lamb chops,
pita bread, tzatziki, hummus, tomato, red onions and fresh cut chips

Meat Grill Skewers
handmade skewers served with fresh cut chips, pita bread, sliced tomato,
red onion and a choice of dip
Beef Fillet 195 | Chicken 175

Lamb Rump Steak 295
300g steak, grilled and served with fresh cut chips and mint jelly

Chargrilled Baby Chicken (with a side of choice) 190
peri peri or lemon and oregano

Chicken Fillets (with a side of choice) 140
coalgrilled chicken fillets with olive oil, lemon and oregano

HANDMADE BURGERS *unless option available

*served with a side of choice *subject to price variation*

George's Beef Burger 130
250g chargrilled premium beef, gherkins, cheddar cheese, tomato,
red onion and special burger sauce
• add bacon 30

Cheese & Monkey Gland Burger 140
250g chargrilled premium beef, gherkins, cheddar cheese, tomato, red onion
and monkey gland sauce

Mushroom, Truffle & Cheese Burger 145
250g chargrilled premium beef, cheddar cheese, gherkins, tomato, red
onion, mushroom and truffle sauce

Lamb Curry Burger 145
200g chargrilled lamb mince patty, red onion, tomato and minted yoghurt

Big "G" Angus Beef Burger 185
350g chargrilled premium Angus beef, gherkins, red onion, tomato,
emmental cheese and special burger sauce

Chicken Burger 130
grilled chicken fillets with tomato, lettuce, red onion and perinaise sauce

Killer Steak Burger 165
150g fillet steak, melted cheddar & mozzarella, lettuce, tomato, grilled
onions, pickles and BBQ sauce

Lobster Royale Burger (when available) 220
tempura lobster tails with lettuce, tomato and secret sauce

◆ Vegetarian 120
smashed falafel or grilled halloumi cheese with tomato, red onion, shredded
cabbage and tzatziki

PASTA

Angus Ragu Bolognese 165
fresh tomato, smoked garlic, papardelle pasta

Pancetta & Mushroom Carbonara 165
traditional carbonara with linguini

Prawn & Calamari Linguini 210
with chilli flakes, garlic, parsley, white wine and a touch of cream

Chicken Liver Pasta 155
pan seared peri peri chicken livers tossed in sage linguini

FRESH & RAW

Seared Salmon Tataki thinly sliced seared salmon served with wasabi mayo, yuzu teriyaki, sesame oil and spring onion	155
Rock Shrimp Tempura Roll (8pc) Salmon California Roll topped with tempura prawns and spicy mayo	185
G-Wagon (8pc) 4pc Rainbow Roll Reloaded 4pc Salmon California Roll & Crispy Shrimp Tempura	185
3 Mini Hand Rolls Prawn Salmon Avo	115
Prawn & Salmon Bowl Norwegian salmon, prawn, crispy rice, avo, edamame, chopped nori and sesame seeds with a soy, sriracha and honey dressing	180
Salmon Sashimi (4pc) Norwegian salmon freshly sliced	110
Salmon Tartare Norwegian salmon, avo, sping onions with teriyaki and wasabi mayo served with crispy pita	160

SEAFOOD served with a side of choice *subject to price variation

Calamari tubes grilled or fried	195
Kingklip grilled fresh fillet of kingklip with lemon butter	250
Fresh Hake grilled or lightly fried	180
Sea Bass (when available) grilled filleted seabass	295
King Prawns (8) served with lemon butter or peri peri sauce	295
Peri Peri Prawns (8) deshelled peri peri king prawns served with steamed rice	295
Norwegian Salmon seared salmon served with a teriyaki sauce on sliced crispy potato	295
Prawn & Calamari Platter 4 king prawns, grilled calamari and fried squid heads	325

SIDES

Oven-Roasted Potato with lemon & oregano	46	Grilled Seasonal Veg	49
Fresh Cut Chips (classic or round) Plain	42	Truffle Mac 'n Cheese	65
Next Level with oregano & homemade aioli for dipping	55	Creamed Spinach	49
Zucchini Fries with grated parmesan cheese	48	Aegean House Salad shredded cabbage, celery, olives with feta mousse, olive oil and lemon dressing	42
Crisped Onion Rings	40	Horiatiki Salad classic Greek salad of tomato, cucumber, fresh herbs, red onion, oregano, kalamata olives and Danish feta cheese	45

SWEET STREET

George's Chocolate Mousse our signature	76
Baked Chocolate Fondant Lindt 70% dark chocolate served with vanilla ice-cream	95
Baklava Sandwich mastiha ice cream with baklava and sour cherry	85
Cypriot Donuts (serves two) mini donuts with pistachio and cinnamon, served with greek coffee ice-cream and chocolate sauce	80
Greek Yoghurt Cheesecake baked cheesecake served with sour cherry	75
Ekmek Kataifi layered custard and whipped cream, shredded phyllo pastry in syrup with crushed pistachios	86
Crème Brûlée 3 Ways vanilla, espresso and chocolate	95
Ice-Cream & Hot Chocolate Sauce vanila ice-cream with homemade hot chocolate sauce	69
Sorbet Selection granadilla and strawberry sorbet	69



MENU

Right of admission reserved. Ingredients may vary subject to availability and seasonality. Should you be allergic to any food items, please request information regarding the ingredients prior to ordering. ♦Vegetarian
All extras will be charged and a surcharge may apply for substitutions.
All olive oil used is extra virgin. Portion weights are raw weights. Ts & Cs apply.

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