Starters		Pita/Dips	Pita/Dips		Salads	
Dolmades (3)	R40	Pita	R12	Baby Potato Salad	R59	
Tender vine leaves wrap				Roasted baby potatoes served with fet	a,	
and stuffed with rice a	nd fresh herbs	Tzatziki	R25	capers, olives, garlic, lemon, rosemary		
Canalyanita (2)	R60	A delicious Greek dip with yoghurt,		and a creamy Dijon mustard mayo		
Spanakopita (3) Layers of crispy phyllo		cucumber, olive oil, fresh herbs, garlic lemon juice and salt	٥,	Chickpea Salad	R59	
a rich spinach and chee		iomon jaide and date		Served with fresh herbs, red onion,	noc	
	g	Taramasalata	R25	tomato, cucumber and a Harissa and		
Keftedes (5)	R59	Creamy dip made from fish roe, olive of	oil,	lemon dressing		
Greek beef meatballs s	erved with Tzatziki	lemon juice and grated onions				
	V			Spinach Salad	R6	
Calamari	R70	Baba Ghanoush	R25	Cooked spinach served with green oliver	S,	
Grilled calamari drizzled	with a garlic		Finely chopped roasted eggplant, olive oil,		fresh oregano, pistachios, feta and a	
and herb dressing		lemon juice, various seasonings, and tahini.		Salsa Verde		
Octopus	R65	Cariffit.		Greek Salad	R6	
Pickled octopus grilled with a butter				Traditional Greek salad with cucumber,		
herb basting				tomato, red onion, olives, oregano and		
				feta		
Halloumi (4)	R69					
Pan fried halloumi chee fresh lemon	se served with	Sides		Psari		
	. 🔻 🔻	Greek fries	R35	Served with a side of your choice		
Kolokithokeftedes (3		Potato fries with a feta, fresh lemon	A SUMMER COM	Served With a side of your choice	-	
Greek zucchini fritters served with Tzatziki	pan tried and	juice, oregano and salt dressing		Baby Hake	R10	
Served Wich Izacziki				Line Fish	R1	
Phyllo Wrapped Feta	(1) R65	Greek Roasted Potatoes	R35	LM Prawns	R2	
Feta wrapped in phyllo pastry, pan fried		The best lemon potato wedges you h	ave	Prawn and crumbed calamari combo	R1	
and served with a hone		ever tasted		Hake and crumbed calamari combo	R1	
		Greek Village Salad	R35	Souvlaki		
			Traditional Greek salad with cucumber,			
1.NZZV	IZCCAN	feta				
AKLLV	LESSON			A popular Greek street food consisting		
		Orzo Rice	R35	of two grilled meat skewers Served on a pita bread and a salad		
mank You - Efharisto ood Morning - Kalimera ood Evening - Kalispera ow Are You - Ti Kanis Welcome - Parakalo Good Appetite - Kali Orexi I Want a Beer - Thelo Mia Bira Good Food - Kalo Fagito		Creamy lemon Greek pasta rice	Creamy lemon Greek pasta rice			
		Dina		Chicken R110 Rump	R15	
		Mashed Potatoes	R35	Pork R125 Lamb	R10	
ll - Kala	I Want Wine - Thelo Kras					

Yiro's

Traditional Greek Yiros in a fresh pita, scorched lightly on the grill, filled with ripe tomato, red onion, feta, cucumber and a dip Served with Greek fries

Falafel	R80	Rump	R80
Chicken	R80	Lamb	R95
Pork	R80	M. a-motorn	

Grills

Greek Style Rump

Beef rump grilled with a dry rub and roasted Roma tomatoes Served with a marrow bone and any side of your choice

200g	R120
300g	R150
Greek Fillet	R180

200g Beef fillet served with a herb dressing, roasted Roma tomatoes, with a marrow bone and any side of your choice

Lamb Shank	R220
Slow roasted lamb shank Served with	
mashed potatoes	

Whole Roasted Chicken (Serves up to 4) R270 Served with Greek roasted potatoes, pites and a Greek salad

Something Greekish

R99

R195

R120

Grilled Lemon Chicken Fillets Lemon marinated chicken fillets, grilled, topped with fresh tomato, red onion,

topped with fresh tomato, red onion, feta and basil Served with Greek roasted potatoes

Chicken Schnitzel R99

Two panko crumbed chicken fillets deep fried and served with any side of your choice

Yemista R89

A pepper or tomato stuffed with mince and orzo rice filling served with any side of your choice

Prawn Saganaki R120

A classic Greek dish made with tomatoes, prawns and feta cheese Served with pita bread and a salad

Vegetable Moussaka R90

A vegetable moussaka with eggplant, zucchini, potatoes, and onion layered with tomatoes and lentils baked with a bechamel white sauce Served with pita bread and a salad

Skinny Lamb Chops

Lamb chops grilled with our home-made marinade Served with Greek roasted potatoes

Pork Chops

Grilled marinated pork chops Served with Greek roasted potatoes

Glyka

R50

Baklava Crispy golden phyllo wrapped around nutty filling, in a sweet syrup

Bougatsa R50
Crispy phyllo pastry filled with a
homemade rich orange custard

Kataifi R50
String pastry made with a nut filling, baked and soaked in a syrup

Loukoumades

Bite-sized fluffy sweet honey balls,
deep fried to perfection

Yoghurt R45
Double thick Greek yoghurt served with
nuts and honey

Ice Cream R30



