

Appetizers

Garlic Prawns Paros

R69

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

R55

6 snails simmered in garlic butter.

... add melted mozzarella

R10

Oysters

R19each

Have 3, 6, 12 or 69!!! Fresh oysters.

Served on a bed of crushed ice.

Chicken Livers

R49

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

Mussels

R56

Mussels poached in cream, white wine and garlic sauce.

Creamy Beef Strips

R55

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

Carpaccio

R59

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

Island Squid Heads

R55

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

Prawns Saganaki

R69

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



Garlic Prawns Paros

Appetizers



Tiropita/Cheese Pie (V) R52
Phyllo pastry filled with feta cheese and herbs.

Spanokopita/Spinach Pie (V) R52
Phyllo pastry filled with spinach and feta cheese

Haloumi Cheese (V) R55
A generous slice of this delicious Cypriot delicacy!
Either served grilled or fried.

Keftedes/Meat Balls R55
True Greek comfort food. Meatballs with fresh herbs.
Served with tzatziki.

Ouzo & Meze **Single Shot** R59
 Double Shot R69
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 R39
Beef Souvlaki R42

Dolmades (V) R45
Rice and herbs stuffed in vine leaves accompanied with
extra thick, home-made Greek yoghurt.

Ox tail Soup R59
Tender oxtail braised in red wine, and simmered with
vegetables. Served with village bread.



Ouzo & Meze

Meze Platters

PLATIA Starter Platter

R229

Choose any 5 appetizers/meze and make up your own delicious platter.

Meze Platter for 2

R229

Keftedes, beef souvlaki, chicken souvlaki, calamari, yiro, haloumi and roasted red peppers. Served with tzatziki, taramasalata and pita bread.

Veg Platter (V)

for 1
for 2

R105

R169

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 R79
Single R62
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 R79
Single R62
Lettuce, red onion and Platia dressing. Topped with Kalamata olives, cucumber, tomato, fresh oregano and feta.

Haloumi Salad (V) Table R79
Single R62
Lettuce, red onion and Platia dressing. Topped with Kalamata olives, cucumber, tomato, fresh oregano and Haloumi cheese.

Chicken Salad Table R85
Single R69
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 R25

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) R29
An authentic recipe of pressed yogurt mixed with zesty fresh garlic and cucumber.

Taramasalata R29
A mouth-watering spread of red caviar, extra virgin olive oil and fresh lemon juice.

Hummus (V) R29
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) R29
Mashed potatoes blended with extra virgin olive oil, garlic and lemon juice, a perfect companion for fish dishes.

Olive (V) R29
Olive paste mixed with spring onion, a hint of chilli and extra virgin olive oil.

Pikilia Platter (V) R65
Choose any three dips.

Village Greek Bread loaf (V) R35

Pita Bread (V) R8 each

Grilled & Greek Specialities

Fresh baby Taverna Chicken R115

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 R149

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 R155

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

Pork Eisbein R135

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

PLATIA Fillet R175

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



Lamb Shank "Kleftico"



Platia's Seafood Pasta R149

Marinated Prawns, mussels and calamari in a creamy white sauce. Served with fresh herbs and Tagliatelle pasta.

Pork Chop R135

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 R119

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 R125

A traditional 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

R105
R135

Fillet
200g
300g

R132
R165

T-Bone
500g

R155

... Add Sauce

R25

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

... Add Extra Side Orders

R30

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) R135

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

Open Gyro Plate R115

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

Open Lamb Souvlaki Plate R135

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

Souvlaki & Gyros In Pita (Shawarma)

Chicken in Pita R65

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

Beef in Pita R69

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

Gyros In Pita R69

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

Lamb In Pita R69

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

... add Haloumi R25

Haloumi in Pita (V) R62

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



Open Beef Souvlaki

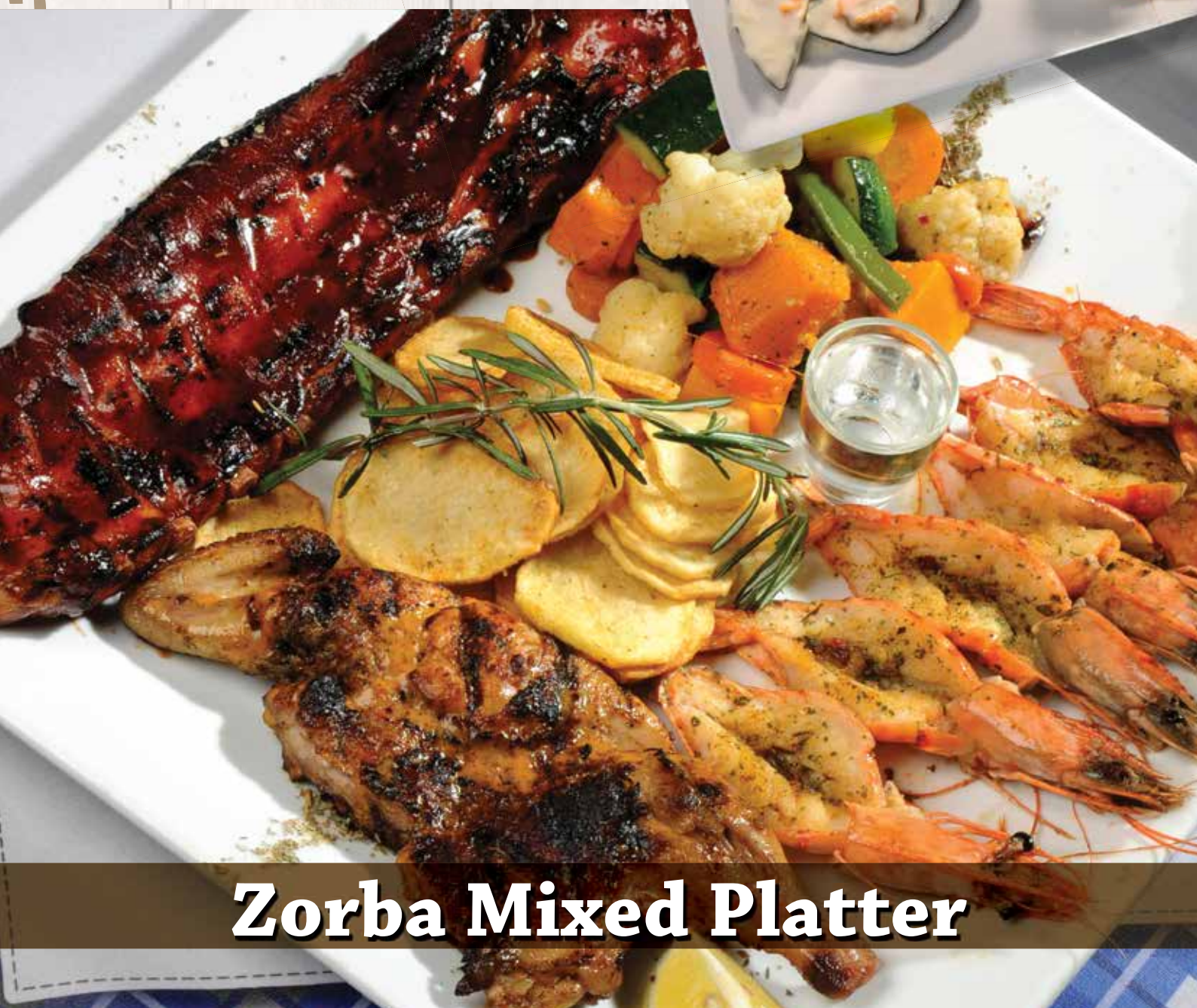
Platters

Seafood Platter for 1 **R145**
4 prawns, Hake, calamari and mussels.

Seafood Platter for 2 **R249**
12 prawns, Hake, calamari and mussels.

Zorba Mixed Platter **R225**
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 **R650**
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

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 R150

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

Baby Kingklip Regular R150 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 R95

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

Prawns Paros R169

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 R159



Kingklip

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

R275

Souvla for 4

R499



Souvla

World of Combos

Chicken Breast & Grilled Calamari	R115	350g Ribs & 4 Prawns	R175
Half Taverna Chicken & 6 Prawns	R149	200g Rump & Grilled Calamari	R129
200g Rump & 4 Prawns	R135	Half Taverna Chicken & Grilled Calamari	R129
350g Ribs & Fried Calamari	R179	Half Taverna Chicken & 200g Rump	R135
Chicken Breast & 4 Prawns	R120	Half Taverna Chicken & 350g Ribs	R175
6 Prawns & Grilled Calamari	R139		



Rump & Prawns

Sweet treats

Halva Ice Cream

R54

The one and only Halva and vanilla ice cream . . . Decadent!

Rizogalo / Rice Pudding

R50

Traditional Greek rice pudding sprinkled with cinnamon, served warm or cold!

Baklava

R54

Nuts layered in phyllo pastry and soaked in syrup.

Cherry Flambé

R60

Pitted black cherries flambéed in liqueur at your table!

Ice Cream & Bar-One Sauce

R44

Vanilla ice cream with a Bar-One chocolate sauce.

Homemade Tiramisu

R54

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

R49

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

Chocolate Pudding

R49

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

Greek Yogurt

R49

Extra thick, home-made Greek yoghurt served with sliced bananas and apples, drizzled with honey and sprinkled with nuts.

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

PLATÍA

RESTAURANT



Coffees and Iced Freezo's

Ask your waiter/waitron about Platia's Coffees and Freezo's