

MAIN MEALS

SOUVLAKIA Two chicken souvlakia (kebabs)	108.00
SOUVLAKIA (200g) Two lamb souvlakia (kebabs)	120.00
SOUVLAKIA BEEF (200g) Two beef fillet souvlakia (kebabs)	130.00
SOUVLAKIA CHICKEN & LAMB 1 chicken kebab, 1 lamb kebab	115.00
LAMB CHOPS (Loin) Three thick cut grilled succulent lamb cutlets	170.00
CHICKEN LIVERS (500g) Plain or peri peri	85.00
KLEFTIKO "Stolen lamb" slow oven cooked in gravy	179.00
CABBAGE & LAMB STEW (20 mins) In a light Pomodoro tomato salsa with potatoes and carrots. (Subject to availability)	149.00
GREEN BEAN & LAMB STEW (20 mins) In a light Pomodoro tomato salsa with potatoes and carrots. (Subject to availability)	149.00
KONTOSOUVLI (Subject to availability) Thick cut lamb chops (loin) on the spit - available on Sundays	160.00
T-BONE T-Bones are tops too @ 600g	175.00
BABY CHICKEN ± 30 mins/45mins well done Traditional butterfly style, slow grilled, peri-peri or plain	129.00

All Main Meals served with an option of chips, Basmati rice, roast potato or vegetables (Excludes Lamb Stew)

SEAFOOD

CALAMARI (Falkland) Grilled with onion & dark garlic sauce, the Parea way or deep fried	125.00
HAKE FILLET (Might contain bones at head) Flame grilled with lemon butter (± 25 mins)	118.00
CALAMARI YEMISTA (Falkland) Calamari tubes stuffed with feta, peppers & onions, grilled in a dark garlic sauce	129.00
SARDINES 4 sardines, flame grilled the traditional island way	120.00
PRAWNS (Lemon Butter) 6 Black Tiger Queen Prawns 6 Black Tiger King Prawns	178.00 258.00
WHOLE OCEAN LINE FISH Parea's personal favourite grilled on an open flame ± 35 minutes depending on size. Worth the wait!	SQ

All Main Seafood Meals served with an option of chips, Basmati rice, roast potato or vegetables

IN PITA

BEEF SOUVLAKI Cubes of beef fillet (100g) wrapped in pita with tomatoes, onions and tzatziki	70.00
BEEF & HALOUMI IN PITA Cubes of beef fillet (100g) wrapped in pita with tomatoes, onions tzatziki and haloumi cheese	79.00
CHICKEN SOUVLAKI Cubes of chicken (120g) souvlaki wrapped in pita with tomatoes, onions and tzatziki	62.00
LAMB SOUVLAKI Cubes of lamb (100g) souvlaki wrapped in pita with tomatoes, onions and tzatziki	68.00
BEEFYIRO IN PITA Strips of A-grade beef wrapped in pita with tomatoes, onions and tzatziki	72.00
CHICKEN YIRO IN PITA Strips of chicken fillet wrapped in pita with tomatoes, onions and tzatziki	70.00
HALOUMI IN PITA Fried or grilled haloumi wrapped in pita with tomatoes, onions and tzatziki	69.00
FALAFEL IN PITA Fried falafel balls wrapped in pita with tomatoes, onions and houmous	64.00
CHICKEN & HALOUMI IN PITA Fried or grilled haloumi and chicken souvlaki cubes wrapped in pita with tomatoes, onions and tzatziki	78.00
FALAFEL & HALOUMI IN PITA Fried or grilled haloumi and falafel balls wrapped in pita with tomatoes, onions and houmous	73.00
CHICKEN LIVERS IN PITA Plain or peri peri chicken livers wrapped in pita with tomatoes and onions	65.00

*All pitas are served warm and not hot due to hot and cold mix.

BURGERS

PAREA BURGER (Beef)	79.00
TZATZIKI BURGER (Beef)	79.00
FETA BURGER (Beef)	79.00
PERI-PERI BURGER (Beef)	79.00
FALAFEL BURGER	65.00

All burgers are served in a pita (Greek style) & chips

DESSERTS

BAKLAVA Phyllo pastry, walnuts and honey	46.00
BAKLAVA & ICE CREAM	52.00
GALAKTOBOURIKO Phyllo pastry filled with custard, drenched in honey syrup	46.00
RAVANI Semolina honey cake	46.00
RIZOGALO Rice pudding sprinkled with cinnamon, hot or cold	52.00
GRILLED HALVA ± 15 minutes A fusion of lemon juice, slice of apple and a dash of cinnamon	58.00
HALVA & ICE CREAM Ice cream topped with shreds of halva	54.00
ICE CREAM & CHOC SAUCE	34.00
YIAYIA'S TRADITIONAL YOGHURT Home made triple thick yoghurt topped with honey and walnuts (No preservatives)	58.00
SUBMARINE Vanilla gum on a teaspoon served in a glass of ice cold water (Subject to availability)	35.00

KALI OREKSI
"bon appetit"

PAREA™
Taverna • Grill • Meze Café

WHAT IS THE MEANING OF - PAREA

PAREA is one of those great Greek terms used daily in our conversations that is nearly impossible to translate. It describes a group of people who derive great pleasure simply being together. It is a phenomenon, most often spontaneous and always a celebration of a group.

PAREA TAVERNA
TRULY EXEMPLIFIES ITS NAME

TEL: 011 788 8777 / 011 788 8785

A 10% service charge
will be added to all
tables of 6 or more

Regret No Cheques
No Pets (except Guide dogs)
No Exceptions!

Some dishes might contain traces of nuts and other allergens.
Please don't hesitate to ask.

SALADS

GREEK SALAD

Imported feta, lettuce, cucumber, onion, olives, tomato, origanum and Greek salad dressing

Small Med Large

59.00 79.00 112.00

HALOUMI SALAD

Haloumi, lettuce, cucumber, onion, olives, tomato, origanum and Greek salad dressing

59.00 86.00 126.00

TRADITIONAL SALAD

Imported feta, cucumber, onion, olives, tomato, origanum and olive oil

60.00 82.00 112.00

CALAMARI SALAD

Calamari, lettuce, cucumber, onion, olives, tomato, origanum and Greek salad dressing

110.00

CHICKEN SALAD

Chicken, lettuce, cucumber, onion, olives, tomato, origanum and Greek salad dressing

108.00

HORTA SALAD

Boiled endives in olive oil

58.00

GREEN SALAD

Dill, onion, olive oil, lettuce, cucumber and apple cider vinegar

46.00 57.00 92.00

DIPS (Pitas charged separately)

TZATZIKI

Cool yoghurt, cucumber, dill & garlic

49.00

MELITZANOSALATA

Finely chopped brinjals in a garlic dressing

47.00

SKORTHALIA

Mashed potato & garlic

47.00

HOUMOUS

Chick peas blended with garlic tahina & lemon juice

50.00

TARAMOSALATA

Fish-roe olive oil & lemon

52.00

TIROSALATA

Feta with added fresh chilli blend

50.00

DIP PLATTER

An assortment of all or any of the above

98.00

PAREA-4-SEASON

Any four of the above dips

76.00

VEGETARIAN MEZE

FALAFEL

Chick pea balls, deep fried, served with houmous

50.00

DOLMATHES

Fresh vine leaves rolled & filled with rice & herbs, served with tzatziki

59.00

HALOUMI

Cypriot cheese, deep fried or flame grilled

58.00

HTIPITI

Feta cheese, grilled in foil with fresh tomatoes, peppers & spices

56.00

FETA

A slice of feta, topped with extra virgin olive oil & origanum

49.00

PIKANDIKO

Shredded cabbage, carrots, peppers with olive oil & apple cider vinegar

42.00

PIPERIES

Grilled peppers soaked in olive oil, vinegar & garlic

50.00

BEANS

Imported butter beans in olive oil, parsley, onions & ground pepper

56.00

BABY MARROWS & BRINJALS

Grilled in olive oil

57.00

"BPB"

A selection of brinjals, peppers & beans

69.00

BRINJAL SPECIAL

Pomodoro tomato, feta, onion, brinjals pan grilled till the feta melts

67.00

OLIVES

Selection of imported kalamata, queen green, throumbes & jumbo black olives or mixed

60.00

PAREA VEGETARIAN PLATTERS

All vegetarian items & dips excluding Tarama & Htipiti & Brinjal Special & Feta

PLATTER for ONE

107.00

PLATTER for TWO

182.00

PLATTER for THREE

236.00

(Pitas charged separately)

OTHER MEZE

SOUVLAKI CHICKEN

Cubes of chicken on a skewer (Kebab)

39.00 each

SOUVLAKI LAMB (100g)

Cubes of lamb on a skewer (Kebab)

44.00 each

SOUVLAKI BEEF (100g)

Cubes of beef fillet on a skewer (Kebab)

49.00 each

BEEF YIRO MEAT

Tantalising strips of schwarma meat topped with onions

65.00

CHICKEN YIRO MEAT

Tantalising strips of schwarma chicken topped with onions

63.00

SOUDSOUKAKIA

Grilled lamb & beef mince sausage on a skewer

66.00

CHICKEN LIVERS

Grilled plain or peri-peri

59.00

LAMB CHOP

Thick cut loin

49.00 each

KEFTETHES

Pan fried meatballs topped with onions

68.00

SHEFTALIA (2 pieces)

Spicy pork mince sausage, a delicacy from Cyprus

68.00

CALAMARI (Falkland)

Grilled with onion & garlic sauce, the Parea way or deep fried, legs and all

74.00

BABY OCTOPUS (Subject to availability)

Grilled imported Argentinian baby octopus, legs 'n all (Very particular taste)

85.00

PRAWNS

Black Tiger King Prawns
Black Tiger Queen Prawns

42.00 each
28.00 each

OYSTERS (Subject to availability)

Medium Luderitz from Namibia

Cultivated 18.00 each

CALAMARI YEMISTA (Falkland)

Calamari tubes stuffed with feta, peppers & onions, grilled in a dark garlic sauce

79.00

GRILLED SARDINE

Grilled the traditional Greek way

25.00 each

SAGANAKI MUSSELS

Out of shell mussels, sauteed in fresh tomato & feta with a chilli bite

79.00

PICKLED OCTOPUS

79.00

SOUP OF THE DAY (Only available in winter)

64.00

VEGETABLES Steamed & topped with olive oil

30.00

POTATO Boiled or roasted

32.00

RICE Basmati Rice mixed with peppers, onions & carrots

29.00

FRESH CUT CHIPS

30.00

PITA

10.00