



Menu

A contemporary fresh approach
to the best of traditional Greek dishes

Salads

Greek

Lettuce, tomato, cucumber, onion, feta and olives served with authentic Greek homemade dressing

to share

85

for one

64

Village Greek

Tomato, cucumber, onion, feta, olives and olive oil

to share

89

for one

67

Haloumi

Lettuce, tomato, cucumber, onion, haloumi and olives served with authentic Greek homemade dressing

to share

85

for one

64

Mediterranean

89

Rocket, cherry tomato, peppers, gruyere, croutons, olive oil and balsamic

Aegean

89

Rocket, kos, cherry tomato, gruyere, radish, walnuts, apple, carrots, dill, olive oil and lemon

Rocket and Spinach

89

Rocket, baby spinach, sun dried tomato, chevre, pine nuts and mustard balsamic vinaigrette

Dips

Tzatziki	34
The classic Greek dip - yoghurt, garlic, cucumber and dill	
Taramosalata	34
Tangy cod roe blend, with a gentle seafood flavour	
Houmous	34
A Middle-Eastern favourite, made from blended chick peas, tahina, garlic and lemon	
Melitzanosalata	34
Roasted aubergines, chopped and blended in a light garlic dressing	
Skordalia	34
Mash potato and garlic	
Tirosalata	34
Creamy feta blended with peppers and fresh mild chilli	
Olive Tapenade	34
The best calamata olives, pitted and diced into an appetising spread	
Dip Platter	82
An assortment of all or any combination of the above dips	
Pita Traditional	10
Pita Thin	10

Vegetarian Meze

Dolmades	49	Haloumi	59
A rice and herb filling parceled in steamed vine leaves		Traditional Cypriot cheese served grilled or deep fried	
Beetroot	38	Grilled Feta in Foil	59
Sliced bulbs dressed with olive oil and vinegar		Feta grilled in foil with fresh tomato, peppers, oregano and chilli seeds	
Pikandiki Cabbage	38	Cheese Croquettes	59
Mixed cabbage, carrots and peppers in a piquant dressing		Feta and gruyere cheese croquettes	
Marinated Peppers	49	Kolokithakia	49
Roasted peppers soaked in olive oil, vinegar and garlic		Crispy fried baby marrows served with grated gruyere	
Butter Beans	42	Falafel	49
Imported giant butter beans in olive oil, prepared with onions, black pepper and parsley		Deep fried chick pea balls	
Black Eye Beans	42	Spanakopita	59
Colourful black eye bean meze		Spinach and feta in a crispy phyllo pastry	
Olives	45	Vegetarian Platter	
A choice of calamata, throubes or green olives		A colourful selection of vegetarian dips and meze served with pita bread	
Feta	49	<i>for one</i>	120
A slice of feta drizzled with olive oil and oregano		<i>for two</i>	190

Meat and Seafood Meze

Souvlaki		Sardines	59
Grilled cubes of beef or chicken on a skewer		Two sardines grilled, the Greek Island way	
<i>Beef</i>	59	Calamari	62
<i>Chicken</i>	49	Grilled the Plaka way with onion or deep fried	
Yiros	56	Calamari with Feta	72
Strips of beef schwarma		Grilled calamari tubes stuffed with creamy feta and peppers	
Loukaniko	56	Octopus	75
Grilled sausage with a distinct wine flavour		Octopus grilled and doused with an olive oil lemon dressing	
Chicken Livers	56	Saganaki	
Grilled plain or peri-peri		Sauteed mussels or prawns with fresh tomato, white wine, feta and chilli	
Keftethes	56	<i>Mussels</i>	89
“Mammas” home made meat balls		<i>Prawns</i>	105
Sheftalia	56	Prawns	79
Traditional Cypriot mince meat ball delicacy		Succulent Prince prawns grilled with lemon butter	
Soudsoukakia Smyrni	62	Oysters	149
Spicy mince balls cooked in a hearty tomato based sauce		Always fresh, and only served when available. 6 in a portion, but feel free to add as many as you please	
Pickled Octopus	79		
Octopus delicacy in vinaigrette marinade			

Main Meals

Mousaka	119	Fillet Greco	199
Baked mince meat layered with aubergines and potatoes, topped with bechamel sauce		300g of the juiciest fillet, lightly basted and grilled to perfection	
Giouvetsi	149	Kleftico	219
Lamb and pasta rice traditionally prepared in a tomato base		Tender lamb shank slow roasted on the bone	
Penne Diavolo	95	Calamari	140
Penne pasta tossed in a spicy tomato, feta, olive and chilli sugo		Grilled the Plaka way with onion or deep fried	
Souvlakia		Classic Fish and Chips	119
Two skewers of grilled beef or chicken cubes		Grilled hake and chips - the ideal seaside lunch	
<i>Beef</i>	145	Sardines	135
<i>Chicken</i>	119	Four sardines, grilled the Greek Island way	
Soudsoukakia Smyrni	129	Linefish	
Spicy mince balls cooked in a hearty tomato based sauce		Our signature dish - fresh catch of the day grilled whole on an open flame or filleted for your convenience	
Lamb Chops	185	<i>Fillet</i>	180
Three grilled loin cutlets prepared traditionally with salt and oregano for maximum flavour		<i>Whole</i>	210
Baby Chicken	149	Prawns	
Whole spatchcock chicken grilled with olive oil and oregano or peri-peri		Succulent prawns butterfly grilled in a light lemon butter	
T-Bone	189	<i>6 Queens</i>	190
600g classic cut			

In Pita

Beef Yiro (Schwarma)	79
Chicken Souvlaki	79
Chicken and Haloumi	85
Sheftalia Pita	79
Haloumi	75
Falafel	75
Falafel & Haloumi	75

Sides

Chips	30
Roast potatoes	30
Rice	30
Mediterranean Vegetables	35
Pita Traditional	10
Pita Thin	10

Desserts

Baklava	59
Finely crushed nuts layered between crispy phyllo pastry and drenched in cinnamon syrup	
<i>Add Ice Cream</i>	10
Galaktobouriko	59
Baked custard in crispy phyllo pastry, drenched in lemon zest and cinnamon syrup	
<i>Add Ice Cream</i>	10
Traditional Yoghurt	59
Extra thick homemade yoghurt smothered with crushed nuts and honey	
Rizogalo	59
Traditional vanilla scented Greek rice pudding	
Grilled Halva	59
A slice of halva grilled in foil with fresh apple slices, sprinkled with cinnamon and drizzled with lemon	
Tiramisú	59
Layers of biscuit soaked in coffee liqueur and covered with Mascarpone custard	
Halva Ice Cream	59
Vanilla ice cream generously topped with halva shavings	
Ice Cream & Chocolate Sauce	49
Chocolate Brownie	65
Ice Cream Scoop	15

Cocktails

Ginger Tommy Margarita 80

Tequila Reposado, fresh ginger, agave & lime Or choose the Classic Lime option

Raspberry Mojito 75

Rum, fresh mint, lime & raspberry jam Or choose the Classic Lime option

Colossal Black Olive Martini 80

Ketel One Vodka, Dry Vermouth & colossal black olives

Passion fruit Caipiroska 90

Ketel One Vodka, fresh passion fruit & lime

Citrus Negroni 75

Tanqueray Gin, Caperitif, Campari, Cointreau & freshly squeezed orange

Classic Daquiri 80

Rum, fresh strawberries & lime (shaken and strained, to ensure extra freshness)

Whiskey Sour 85

JW Black Label, lemon, bitters & sugar - made the classic Boston way with egg white too

Orchard Breeze	85
Hendricks Gin, elderflower, cucumber, apple & fresh mint	
Gin Smash	65
Tanqueray Gin, cucumber, pineapple, orange & lemon	
Headshot	85
Citrus infused Vodka, fresh raspberries, mint, lime & sparkling wine	
Rooibos Mint Julep	75
Bulleit Bourbon, rooibos syrup, fresh mint & bitters	
Paloma	80
Tequila Reposado, Agave, grapefruit & sparkling water	
Apple Cider Sangria	70
Brandy, Cluver & Jack cider, freshly squeezed orange, red wine, cinnamon & nutmeg	
Cosmopolitan	70
Citrus infused Vodka, Cointreau, cranberry & lime	
Caipirinha	75
Cachaca, fresh lime & sugar	
Kir Royale	75
Sparkling wine & Crème de Cassis	

Champagne

Graham Beck Brut <i>per glass</i>	290
Graham Beck Brut 375 ml,	190
Graham Beck Brut Rose	290
Laurent-Perrier Brut,	980
Laurent-Perrier Rose	1600
Taittinger Brut Reserve 375 ml	650
Taittinger Brut Reserve	1300

Rosé

Brampton Rosé <i>per glass</i>	150 43
DeMorgenzon Rosé <i>per glass</i>	210 60

white

Franschhoek Cellars Chenin <i>per glass</i>	140 40
Just Nuisance Chenin Semillon <i>per glass</i>	130 37
Cape Atlantic Sauvignon Blanc <i>per glass</i>	140 40
Fairview Sauvignon Blanc Sauvignon Blanc	190
La Motte Sauvignon Blanc <i>per glass</i>	190 54
Paul Cluver Sauvignon Blanc	230
Sophie Te'Blanche Sauvignon Blanc	220
Jordan Chardonnay (Unwooded)	250
Boschendal Chardonnay 1685	230
Haute Cabriere Chardonnay Pinot Noir	250
Terra Del Capo Pinot Grigio <i>per glass</i>	170 49
Simonsig Gewürztraminer <i>per glass</i>	210 60
Retsina (Greek)	180

Red

Ken Forrester Petit Cabernet Merlot	150
<i>per glass</i>	<i>43</i>
The Wolftrap - Boekenhoutskloof	140
Mont Rochelle Artemis Red	210
<i>per glass</i>	<i>60</i>
Edgebaston Pepper Pot	220
<i>per glass</i>	<i>63</i>
Rupert & Rothschild Classique	360
Beyerskloof Pinotage	190
<i>per glass</i>	<i>54</i>
Rijks Pinotage	480
Meinert Merlot	310
Villiera Merlot	190
<i>per glass</i>	<i>54</i>
De Grendel Pinot Noir	390
Backsberg Shiraz	260
Raka Biography Shiraz	290
Warwick The First Lady Cabernet Sauvignon	220
Springfield Whole Berry Cabernet	350