



DIPS

TZATZIKI	R55
Double thick Greek yoghurt, garlic, cucumber and dill	
HUMMUS	R55
Blended chickpeas, tahini, garlic, lemon, cumin and paprika	
FAVA	R55
Split pea puree, fried capers, red onion and chopped tomato	
TIROSALATA	R65
Blended Feta, roasted peppers and chilli drizzled with chilli oil	
TARAMOSALATA	R60
Whipped fish roe	
MELITZANOSALATA	R55
Chargrilled roasted eggplant, garlic and olive oil	

MEZZE

SPANAKOPITA	R75
Spinach, feta, red onion and leeks wrapped in phyllo pastry sprinkled with sesame seeds and oven-baked	
TIROPITA	R80
Feta and ricotta wrapped in phyllo pastry sprinkled with sesame seeds and oven-baked	
RAVASAKI	R85
Feta wrapped in phyllo pastry, fried and drizzled with warm chilli honey	
KALAMATA OLIVES	R50
Garlic, rosemary and lemon zest	
SAGANAKI	R85
Feta crumbed in kataifi, roasted cherry tomato and fried capers	
HALLOUMI	R100
Fried or grilled on the coals drizzled in lemon olive oil and lime zest	
KOLOKITHAKIA	R75
Fried zucchini, grated graviera, mint and yoghurt	
DOLMADES	R75
Vine leaves wrapped with rice and herbs, Greek yoghurt and dill	
PIPERIES	R70
Roasted peppers soaked in olive oil and vinegar with whipped feta	
MYDIA	R110
Fresh live mussels, Rosé, garlic, leeks, spring onion and fresh cream	

OYSTERS SQ	SQ
Mignonette (red wine vinegar and shallots) The traditional way with lemon wedges, cracked black pepper and tabasco	
OUZO GRAVLAX SALMON	R155
Citrus oil, dill and parsley served on kataifi sand	
KALAMARAKI	R125
Deep fried or grilled, heads and all, dill and lemon aioli	
KATAIFI PRAWNS	R155
Wrapped in crispy kataifi, red cabbage dust and warm chilli honey	
SARDINES	R105
Olive oil, rock salt, lemon and oregano	
PICKLED OCTOPUS	R115
Citrus zest, vinegar, olive oil, peppers and dill	
OCTOPUS ON THE COAL	R135
Olive oil, lemon, oregano, onion chutney and fava puree	
OCTOPUS CARPACCIO	R130
Olive oil, lemon, dill and caper berries	
KEFTEDAKIA	R90
Beef meatballs, tzatziki and thyme aioli	
SHEFTALIA	R90
Traditional pork Cypriote sausage	
GYRO	R95
Beef gyro, cucumber string, red onion, oregano, tzatziki and burnt lemon	
SOUVLAKI	
Served individually	
Tzatziki, red onion and tomato	
-Beef	R75
-Chicken	R60
-Lamb	R80
-Pork	R70

SALADS

TOMATO CARPACCIO	R130
Heirloom tomatoes, basil, feta cream and olive dust	
CHORIATIKI	R115
Tomato, cucumber, red onion, peppers, feta, Kalamata olives, olive oil and oregano	
DAKOS	R125
Barley rusks, cherry tomato, tomato, whipped feta, olives, parsley, capers, olive oil and oregano	
HALLOUMI	R145
Tomato, cucumber, rocket, red onion, peppers, grilled halloumi, Kalamata olives, olive oil and oregano	

CHICKPEA	R130
Diced tomato, cucumber, red onion, peppers, chickpeas, mint, coriander, avo, red cabbage and whipped feta	

GYROS

THE AUTHENTIC WAY	
In pita with tzatziki, tomato, onion, paprika and parsley Served with Chips or Village Salad	
- PORK	R115
- BEEF	R125
- LAMB	R135
- CHICKEN	R115

SIDES

CHIPS	R45
FETA CHIPS	R65
PITA BREAD	R24
HONEY-ROASTED CARROTS	R50
LEMON POTATOES	R65
WILTED STEAMED SPINACH	R55

PSARI (FISH) SQ

Served with Chips or Rainbow Carrots or Village Salad or Lemon Potatoes	
PRAWNS	(6) R335 (9) R435 (12) R535
Leeks, spring onion, garlic, lemon, tomato, thyme, beer, white wine and butter	
WHOLE FISH TO SHARE	SQ
Olive oil, dill, oregano, thyme and lemon juice	
LINE FISH OF THE DAY	SQ
Done the chefs way	

CHARCOAL GRILL

Served with Chips or Rainbow Carrots or Village Salad or Lemon Potatoes	
BABY CHICKEN	R230
Lemon, rosemary, garlic and olive oil Charcoal grilled	
PORK BELLY	R235
Charcoal grilled pork belly, rainbow carrots and apple foam	
CUT OF THE DAY	SQ
Sea salt and black pepper, olive oil, oregano, rosemary and lemon charcoal grilled to perfection	
PAIDAKIA	
Grilled skinny lamb chops with lemon, oregano, rosemary and olive oil	
500g	R320
1kg	R625

SOUVLA (600G)

Served with Chips or Rainbow Carrots or Village Salad or Lemon Potatoes	
Olive oil, lemon juice, paprika, oregano, coriander, cumin, thyme and garlic slow roasted over the coals (allow 45 min)	
- CHICKEN	R225
- LAMB	R355
- PORK	R205

MAKARONADA (PASTA)

DECONSTRUCTED PASTICHIO	R180
Beef mince traditionally cooked the Greek way stuffed in ravioli with bechamel, nutmeg and cinnamon	
GARITHES (PRAWNS)	R280
Prawn bisque, tomato, white wine, olive oil, garlic, chilli and whipped feta Tossed with spaghetti	
PRAWN GIOUVETSI	R270
Kritharaki pasta, tomato and grated kefalotyri	
BEEF GIOUVETSI	R255
Slow cooked beef shin, rich tomato and grated graviera cheese	
MYDIA	R220
Fresh live mussels, Rosé, garlic, leeks, spring onion and fresh cream Tossed with spaghetti	

STO FOURNO (OVEN BAKED)

KLEFTIKO	R365
Lamb shank served with lemon potatoes and rainbow carrots	
LAMB SHOULDER	R340
Served with spaghetti	
OMILO MOUSSAKA	R170
Beef mince cooked the Greek way, aubergine and crispy potatoes layered and stacked with bechamel	

TRADITION
EVOLVED
TASTE
REDEFINED

