

THE
FLAMING

REEK



MEZE



FOCACCIA:

FOCACCIA PLAIN / 55

FOCACCIA with garlic / **65**

FOCACCIA / 65

garlic & our homemade tomato salsa

FOCACCIA / 75

with olives, feta cheese & Rosemary

DIPS: 65

TRY THE FOCACCIA WITH THE FOLLOWING

- Chili Feta Dip
- Olive Tapenade
- Tzatziki
- Tomato Salsa & Greek Yoghurt
- Humus
- Mustard
- Garlic

STARTERS

V GRILLED BLACK MUSHROOM / 95

Black Mushrooms grilled over open coals drizzled with olive oil, lemon juice & garlic

BARBA YIANNIS / 150

Black Mushrooms charcoal grilled & topped with Bacon, Feta & Mozzarella Cheese, baked in clay oven. *VEGETARIAN - REPLACE BACON WITH OLIVES*

V SPANAKOPITA (2) / 110

Spinach & Feta wrapped in phyllo pastry

V TIROPITA (2) / 110

Feta, Halloumi, Ricotta & Mozzarella wrapped in phyllo pastry

V DOLMADES / 110

6 Classic grapevine leaves stuffed with rice & herbs, served with pita bread



V HALLOUMI CHEESE (3) / 135

Oven baked Halloumi served with pita bread & fig preserve

LOCAL CALAMARI HEADS / RINGS / 125

Fresh Local Calamari, baked in our Mediterranean Lemon Marinade.

PLEASE NOTE IT HAS A DISTINCTIVE TEXTURE. SEE NOTE...

OCTOPUS EL GRECO / 145

Cooked till tender in the Greek way.

PRAWNS / 165

5 Queen Tiger Prawns baked in our red secret sauce.

MUSSELS / 135

8 Fresh Mussels baked in our red secret sauce.



AEGEAN PLATTER STARTER FOR 2 / 325

5 prawns in our red secret sauce | Octopus | calamari steak | mussels & pita bread

MEDITERRANEAN PLATTER FOR 1 / 210

150gr Hake fillet | 1 slice Halloumi | spanakopita | 1 mushroom | tzatziki & pita bread | small cyprriot salad

THE GREEK PLATTER FOR 2 / 285

2 slices Halloumi | 2 Keftedes | 2 dolmades | 1 tiropita | 1 spanakopita | tzatziki & pita bread

THE GREEK PLATTER FOR 4 / 445

4 slices Halloumi | 4 Keftedes | 4 dolmades | 2 tiropita | 2 spanakopita | tzatziki & pita bread

PLATTERS

WRAPS

SERVED WITH TZATZIKI /
TAHINI & POTATO WEDGES

FISH WRAP / 155

Fresh local Linefish skewered & made the Cypriot way

CHICKEN SOUVLAKI / 155

Chicken Breast marinated in our Angolese sauce & grilled over an open flame

BEEF SOUVLAKI / 165

Grilled Sirlion, skewered & made the Cypriot way

V HALLOUMI WRAP / 155

Oven baked halloumi cheese with tomato & onion salad

VEGETARIAN

VEGETARIAN PIZZA / 155

Mozarella cheese - Mushrooms - Capers
- Artichoke - spinach

MUSHROOM DELIGHT / 175

Giant Brown Mushrooms topped with a garlic Mediterranean sauce and Mozzarella cheese

SALADS

GREEK SALAD / 110

Lettuce - cucumber - onion - tomato - feta - olives

VILLAGE SALAD / 95

Cucumber - onion - tomato - feta - olives

CYPRIOT / 110

Tomato - onion - cucumber - sweet baby cauliflower - celery - peppers - coriander - rocket - feta cheese & kalamata olives

ITALIAN / 130

Lettuce - tomato - onion - cucumber - peppers topped with bacon & spicy chicken

HALLOUMI / 130

Tomato - onion - cucumber - kalamata olives topped with Halloumi cheese

THE LITTLE ONES

ONLY FOR BAMBINOS UNDER 12

PIZZA / 95

Margarita pizza with a choice of any 2 extra toppings

250gr LAMB CHOPS & CHIPS / 165

CHICKEN SKEWER / 95

200gr chicken skewer open-flamed grilled served with chips & a mayo dip

250G SIRLION STEAK & CHIPS / 165

OUR FOOD PHILOSOPHY REPRESENTS OUR
MAIN BELIEFS, PRINCIPLES & JOY FOR LIFE...

THE FRESHEST PRODUCE
THE FLAVOURS OF GREECE
THE ATMOSPHERE OF FAMILY

All prices are inclusive of VAT. Ingredients may vary subject to availability and seasonality. Visuals are for descriptive purposes only and meals served may vary. Our menu descriptors do not contain all the ingredients used. Should you be allergic to any food items, please request information regarding the ingredients prior to ordering. Portion weights are raw weight. All extras will be charged for. Great care has been taken to craft and create each dish's recipe and balance the delicious flavours. We regret no substitutes.



SERVED WITH THE GREEK ROASTED POTATO WEDGES & HOUSE SALAD



CHICKEN 'Kotponla'

ESTIMATED WAITING TIME: 30 MINUTES

BABY CHICKEN / 175

CHOOSE PORTUGUESE / LEMON GARLIC SAUCE
Organic Chicken oven baked, the Greek way.

PORTUGUESE FILLET / 175

2 Chicken Breasts marinated in our Portuguese Sauce & roasted in our clay oven

CHICKEN WINGS / 155

CHOOSE BBQ / SPICY CAJUN

600g Organic Chicken wings grilled over an open flame

CHICKEN WINGS FOR 2 / 265

CHOOSE BBQ / SPICY CAJUN

1.2kg Organic Chicken wings grilled over an open flame



SIDE ORDERS 65

KALAMATA OLIVES

BABY HOUSE SALAD

CABBAGE RELISH



FETA CHEESE

OLIVES & FETA CHEESE

MASH POTATO



ROAST POTATO WEDGES

CHIPS

RICE

THE GREEK GRILL / 210

2 Karoo Lamb Chops | 1 Pork Chop | 1 Portuguese Chicken Breast

LAMB 'Ami'

KLEFTIKO / 245

+500g Lamb Shank baked in our clay oven

THIS IS NOT JUST A LAMB SHANK...
IT IS A CHUNK OF THE WHOLE LAMB.

KAROO LAMB CHOPS / 245

CHOOSE BBQ OR SPICY CAJUN

+500g Karoo Lamb chops prepared the Greek way



PORK 'Gourouni'

PORK CHOPS / 210

CHOOSE BBQ OR SPICY CAJUN

± 500g Succulent Rib Chops grilled over open coals

EISBEIN / 210

600g Eisbein baked in our clay oven served with cabbage relish, mash & our homemade spicy mustard

BEEF 'Roodhino'

TSHISANYAMA / 175

CHOOSE BBQ / SPICY CAJUN

+500gr Beef Chuck/Brisket & boerewors grilled over open coals served with pap & sheba

BEEF SIRLION / 225

CHOOSE BBQ OR SPICY CAJUN

500g Sirloin flame grilled

CHOOSE YOUR SAUCE / 65

MUSHROOM / PEPPER / CHEESE / CREAMY GARLIC





PSARIKA

SEAFOOD



CALAMARI STEAKS / 210

400g Calamari Steak oven baked in Marinara sauce

CALAMARI / 225

Local Calamari baked in our clay oven

CALAMARI & LINE FISH COMBO / 285

1/2 portion calamari - fresh local line fish

CALAMARI & PRAWN COMBO / 345

1/2 portion of local calamari - 1/2 portion tiger prawns oven baked in our red secret sauce



FISH & CHIPS / 165

300g Baked Hake served with chips & red secret sauce

CATCH OF THE DAY FILLET / 225

300g fresh local line fish served with red secret sauce

CATCH OF THE DAY PLATE / 225

+800g fresh local line fish with red secret sauce

SUBJECT TO AVAILABILITY.

ESTIMATED WAITING TIME: 30 MINUTES



SIDE ORDERS 65

KALAMATA OLIVES

BABY HOUSE SALAD

CABBAGE RELISH



FETA CHEESE

OLIVES & FETA CHEESE

MASH POTATO



ROAST POTATO WEDGES

CHIPS

RICE



PRAWN & LINE-FISH COMBO / 295

300g fresh local line fish - 5 Queen Tiger prawns

TIGER PRAWNS FOR 1 / 265

500g Queen Tiger prawns oven baked in our red secret sauce.

ESTIMATED WAITING TIME: 30 MINUTES

TIGER PRAWNS FOR 2 / 465

1kg fresh tiger prawns oven baked in our red secret sauce.

ESTIMATED WAITING TIME: 30 MINUTES

SEAFOOD PLATTER FOR 2 / 650

8 mussels - 1/2 portion calamari - 10 Queen Tiger prawns - octopus & 1 fresh local line fish fillet

ESTIMATED WAITING TIME: 30 MINUTES

SEAFOOD PLATTER FOR 4 / 950

12 mussels - full portion calamari - 1kg prawns - octopus & 2 fresh local line fish fillets.

ESTIMATED WAITING TIME: 30 MINUTES

***THE PRAWNS & MUSSELS ARE COOKED IN OUR RED SECRET SAUCE**



THE EASTERN CAPE HAS THE BEST CALAMARI IN THE WORLD, PROVEN BY ITS EXPORT PRICE.

WE ARE PROUD TO SERVE IT

BE AWARE IT HAS A DISTINCTIVE TEXTURE THAT IS MISUNDERSTOOD AS TOUGH.





OUR CLASSICAL
NEAPOLITAN THIN
CRUST PIZZAS ARE
PREPARED WITH OUR
TOMATO CONCASSE &
MOZZARELLA CHEESE

BEST OF BOTH / 175

Half & half of any two pizzas of your choice

MARGARITA / 110

Homemade Tomato sauce & Mozzarella

TROPICAL / 125

Ham - Pineapple

REGINA / 125

Mushrooms - Ham

KYRA'S SPECIAL / 165

Crispy bacon - Spicy chicken - Salami - Mushrooms
- Guacamole

CHEF'S FAVOURITE / 165

Chorizo sausage - peppers - olives - fresh onion

OOM CAS'S SPECIAL / 165

Crispy bacon - Spicy chicken - Guacamole - Feta

ITALIANO / 165

Marinated Anchovy - Capers - Artichokes -
Olives - Sun-dried tomato

PIZZA NYAMA / 165

Salami - Bacon - Chorizo sausage - Chicken

THE GREEK / 165

Salami - Artichokes - Spinach - Capers - Feta

THE SWEET ONE / 165

Halloumi - Blue cheese - Preserved figs

PEPPERONI / 165

Double Salami - Peppers - Olives - Garlic

LOLLA'S PIZZA / 165

Black mushrooms - Sun-dried Tomato - Olives
- Feta - rocket

PORTUGUESE / 165

Chorizo sausage - Peppers - Olives -
Sun-dried Tomato

<ALZON<

(FOLDED PIZZA) / +55

Any pizza of your choice specially prepared,
folded & baked.



EXTRA TOPPINGS

CAPERS | CARAMELIZED ONIONS | CHILLI | GARLIC | MUSHROOMS |
OLIVES | ROCKET | PEPPERS | PINEAPPLE | SPINACH

50

ANCHOVY | ARTICHOKE | BACON | BLUE CHEESE | CHICKEN | CHORIZO |
FETA CHEESE | HICKORY HAM | HALLOUMI | MOZZARELLA | SALAMI

55

GLYKA

DESSERT

BAKLAVA / 110

Phyllo pastry filled with almonds & pecan nuts drizzled with honey & lemon served with ice-cream

GHALATOBUREKO / 95

Greek milk tart wrapped in phyllo pastry

CHOCOLATE MOUSSE / 85

Rich & decadent mousse with a hint of espresso



VANILLA ICE CREAM / 75

Topped with chocolate sauce / turkish delight syrup

HALVA ICE CREAM / 95

A Greek favourite



AFTER DINNER DRINKS

DON PEDRO

75

OUZO

40

CINZANO BIANCO

45

IRISH COFFEE

75

SHERRY

40

& ROSSO



HOT DRINKS

AMERICANA

28

CAFE LATTE

40

ESPRESSO SINGLE

25

ESPRESSO DOUBLE

30

CAPPUCCINO

38

CHOCOCCINO

39

GREEK COFFEE - SWEET / MEDIUM

30

CAFE FRAPPE

45

FIVE ROSES / ROOIBOS

27

HOT CHOCOLATE

40





OUR HOUSE WINES:



SAUVIGNON BLANC

A light and refreshing palate teaser, packed with sunny, tropical passion fruit and pineapple, invigorated by a citrus twang and a lively lemon and lime surge on the dry, frisky finish.

ROSÉ

Red cherry lollipops, raspberry and strawberry jelly, Turkish Delight and cotton candy. A wine with instantly alluring ripe fruity and rose petal floral aromas. A beautifully balanced wine with a softly sweet and succulent summer berry aftertaste that is tantalisingly more-ish.

OUR CELLAR:

FEEL FREE TO CHOOSE YOUR OWN WINE FROM OUR SELECTION OF CELLAR WINES OR ASK YOUR WAITER.

BOTTLES ARE COLOUR CODED ACCORDING TO PRICE:

GREEN  130

RED  155

ORANGE  175

GOLD  240

WINE BY THE GLASS 55
CORKAGE 55



BLACK MOUNTAIN: 70
KAROO FLORA PINK GIN

RUMKAT & RASBERRY (RUM) 70




BEER & CIDERS

AMSTEL 32
STELLA ARTO 40
CARLING BLACK LABEL 32
CASTLE LAGER | HANSA PILSNER 32
CASTLE LITE 32
HUNTERS DRY / GOLD 38
SAVANNA DRY / LIGHT 38
WINDHOEK DRAUGHT | HEINEKEN 40
WINDHOEK LAGER 34
FLYING FISH LEMON BEER 34
SOL CERVEZA 40
STRONGBOW APPLE CIDER 34
BREWHABA DRAFT 65





SOFT DRINKS



LEMONADE	200ml	26
GINGER ALE		
SODA WATER		
DRY LEMON		
COKE	300ml	32
COKE ZERO		
COKE LIGHT		
SPITE ZERO		
CREME SODA		
FANTA		
SPRITE		
BOSS ICE TEA		35
APPETIZER GRAPETIZER		35
PASSION FRUIT & LEMONADE		
ROCK SHANDY		58
RED BULL		40
CORDIALS:		15
PASSION FRUIT		
KOLA TONIC		
LIME		
JUICE		35

SODA FLOATS 60

CREME SODA | COKE FLOAT

MILKSHAKES 60

CHOCOLATE | BUBBLEGUM | STRAWBERRY
LIME **OR TRY** GREEK TURKISH DELIGHT

KIDDIES MILKSHAKES 38

WHITE SPIRITS

VODKA | GORDON'S GIN 29
MALIBU | MAINSTAY CANE

LIQUERS

AMARULA | PEPPERMINT | NACHTMUSIK 30
KAHLUA | AMARETTO | FRANGELICO 35

RUM

RED HEART **OR** BACCARDI 30
CAPTAIN MORGAN **OR** SPICE GOLD 30

BRANDY

RICHELIEU | KLIPDRIFT | OLOF BERGH 30
KLIPDRIFT PREMIUM 35
HENNESSY V.S.O.P 75

WHISKEY

BELLS 35
JAMESON 45
JOHNIE WALKER RED 40
JOHNIE WALKER BLACK 45
JACK DANIELS 40
J & B 30
SOUTHERN COMFORT 30

SHOOTERS

TEQUILA 35
JAGERMEISTER 40
SAMBUKA 30
CARAMEL VODKA 40

WATER

SMALL 25

500 ml STILL | 500 ml SPARKLING

LARGE 38

1 liter STILL | 1 liter SPARKLING



La Cotte Mill

CHENIN BLANC

Animated pear and pineapple, fleshy peach, nectarine and litchi aromas supported by a line of bright citrus and tropical fruit that blossom with leesy intrigue on the palate, and finish with zesty freshness and grace.

Our Town Hall

CHARDONNAY

Radiant pale gold with a youthful green glow. Attractive pineapple and lemon & lime fruit purity with an intensity on both the nose and palate. A gracious and engaging wine even without oak.

The Old Museum

MERLOT

Bright ruby red with attractive plum and black cherry aromas tinged with herbal tea, liquorice and gentle oak spice. Soft and juicy with mouth-filling summer berry flavours that finish smoothly with sour cherry succulence.

The Churchyard

CABERNET SAUVIGNON

A wine with a great presence and poise. It shows blackcurrants and violets on the nose, followed by concentrated dark berry flavours integrated with tobacco and spice from savoury oak, a rich mouthfeel, and a smooth and juicy-lingering finish.



THE FLAMING GREEK

PROUDLY SHARES HIS HERITAGE, FAMILY RECIPES & FLAVOURS OF THE MEDITERRANEAN ON FRESH SOUTH AFRICAN PRODUCE, COMBINING THE BEST OF BOTH WORLDS IN ONE FLAMING FANTASTIC FOOD EXPERIENCE.