

THE
FLAMING

REEK



MEZE



FOCACCIA:

FOCACCIA PLAIN / 75

FOCACCIA with garlic / **85**

FOCACCIA / 85

garlic & our homemade tomato salsa

FOCACCIA / 110

with olives, feta cheese & Rosemary

FOCACCIA with mozzarella & garlic / **120**

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 / 135

Black Mushrooms grilled over open coals drizzled with olive oil, lemon juice & garlic *with roasted potato wedges.*

BARBA YIANNIS / 210

Black Mushrooms charcoal grilled & topped with Bacon, Feta & Mozzarella Cheese, baked in clay oven *with roasted potato wedges.*

VEGETARIAN - REPLACE BACON WITH OLIVES

V TIROPITA (2) / 130

Feta, Halloumi, Ricotta & Mozzarella wrapped in phyllo pastry

V DOLMADES / 130

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

V SPANAKOPITA (2) / 135

Spinach & Feta wrapped in phyllo pastry

V HALLOUMI CHEESE (3) / 160

Oven baked Halloumi served with pita bread & fig preserve

CALAMARI / 185

Fresh Calamari, baked in our Mediterranean Lemon Marinade *with roasted potato wedges & red secret sauce.*

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

OCTOPUS EL GRECO / 175

Cooked till tender in the Greek way.

PRAWNS / 175

5 Queen Tiger Prawns baked in our red secret sauce

MUSSELS / 160

10 Fresh Mussels baked in our red secret sauce.



PLATTERS

AEGEAN PLATTER STARTER

FOR 2 / 395 & FOR 4 / 765

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

MEDITERRANEAN PLATTER FOR 1 / 310

300gr Hake fillet | 1 slice Halloumi | spanakopita | 1 mushroom | tzatziki & pita bread | small cypriot salad

THE GREEK PLATTER FOR 2 / 375

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

THE GREEK PLATTER FOR 4 / 485

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

WRAPS

SERVED WITH TZATZIKI /
TAHINI & POTATO WEDGES

FISH WRAP / 210

Fresh local Linefish skewered & made the Cypriot way

CHICKEN SOUVLAKI / 210

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

BEEF SOUVLAKI / 235

Grilled Sirlion, skewered & made the Cypriot way

V HALLOUMI WRAP / 210

Oven baked halloumi cheese with tomato & onion salad

VEGETARIAN

VEGETARIAN PIZZA / 185

Mozarella cheese - Mushrooms - Capers
- Artichoke - spinach

MUSHROOM DELIGHT / 235

Giant Brown Mushrooms topped with a garlic Mediterranean sauce and Mozzarella cheese, served with salad & wedges.

SALADS

GREEK SALAD / 145

Lettuce - cucumber - onion - tomato - feta
- olives

VILLAGE SALAD / 155

Cucumber - onion - tomato - feta - olives

CYPRIOT / 165 *our house salad*

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

ITALIAN / 195

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

HALLOUMI / 195

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

200gr LAMB CHOPS & CHIPS / 195

CHICKEN SKEWER / 125

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

200G SIRLION STEAK & CHIPS / 225

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 / 235

CHOOSE PORTUGUESE / LEMON GARLIC SAUCE

Organic Chicken oven baked, the Greek way.

PORTUGUESE FILLET / 225

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

CHICKEN WINGS / 195

CHOOSE BBQ / SPICY CAJUN /

OVEN-ROASTED IN PORTUGUESE SAUCE

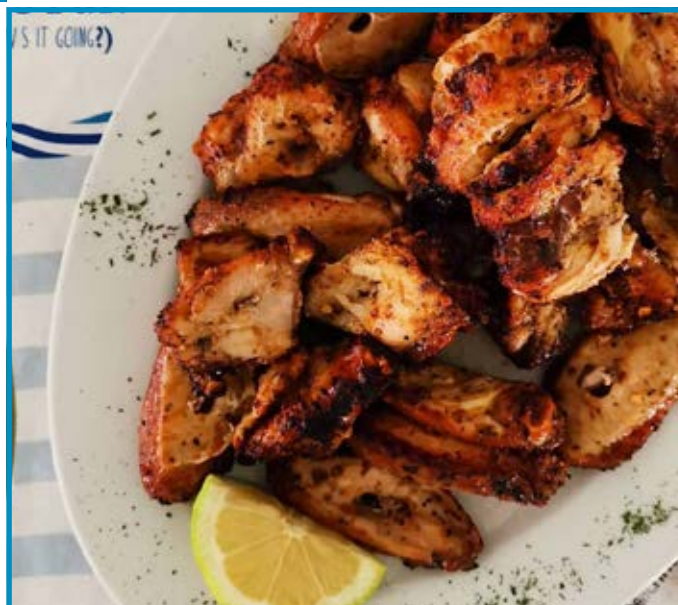
500g Organic Chicken wings grilled over an open flame

CHICKEN WINGS FOR 2 / 325

CHOOSE BBQ / SPICY CAJUN /

OVEN-ROASTED IN PORTUGUESE SAUCE

1 kg 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

LAMB

'Ami'

KLEFTIKO / 325

+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 / 335

CHOOSE BBQ OR SPICY CAJUN

500g Karoo Lamb chops prepared the Greek way



THE GREEK GRILL / 295

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



PORK

'Gourouni'

PORK CHOPS / 275

CHOOSE BBQ OR SPICY CAJUN

± 500g Succulent Rib Chops grilled over open coals

EISBEIN / 295

+700g Eisbein baked in our clay oven served with cabbage relish, mash & our homemade spicy mustard

BEEF

'Roodhino'

TSHISANYAMA / 295

CHOOSE BBQ / SPICY CAJUN

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

BEEF SIRLION / 295

CHOOSE BBQ OR SPICY CAJUN

400g Sirloin flame grilled

CHOOSE YOUR SAUCE / 75

MUSHROOM / PEPPER / CHEESE / CREAMY GARLIC





PSARIKA

SEAFOOD



CALAMARI STEAKS / 275

400g Calamari Steak oven baked in Marinara sauce

CALAMARI / 310

Local Calamari baked in our clay oven

CALAMARI & LINE FISH COMBO / 355

1/2 portion calamari - fresh local line fish

CALAMARI & HAKE COMBO / 325

1/2 portion calamari & 300gr Baked Hake.

CALAMARI & PRAWN COMBO / 385

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



FISH & CHIPS / 210

300g Baked Hake served with chips & red secret sauce

CATCH OF THE DAY FILLET / 265

300g fresh local line fish served with red secret sauce

CATCH OF THE DAY PLATE / 330

+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



OUR PRAWNS ARE QUIETLY KNOWN TO BE THE BEST IN THE EASTERN CAPE.

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



PRAWN & LINE-FISH COMBO / 385

300g fresh local line fish - 5 Queen Tiger prawns

TIGER PRAWNS FOR 1 / 295

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

ESTIMATED WAITING TIME: 30 MINUTES

TIGER PRAWNS FOR 2 / 485

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

ESTIMATED WAITING TIME: 30 MINUTES

SEAFOOD PLATTER FOR 1 / 410

6 mussels - 1/2 portion calamari - 5 Queen Tiger prawns - 300gr Baked Hake.

ESTIMATED WAITING TIME: 30 MINUTES

SEAFOOD PLATTER FOR 2 / 885

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 / 1300

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

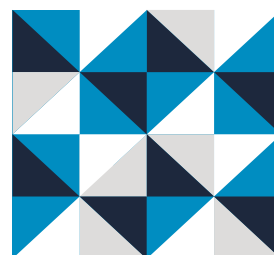
ESTIMATED WAITING TIME: 30 MINUTES



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 / 195

Half & half of any two pizzas of your choice

MARGARITA / 135

Homemade Tomato sauce & Mozzarella

TROPICAL / 155

Ham - Pineapple

REGINA / 155

Mushrooms - Ham

KYRA'S SPECIAL / 195

Crispy bacon - Spicy chicken - Salami - Mushrooms
- Guacamole

CHEF'S FAVOURITE / 195

Chorizo sausage - peppers - olives - fresh onion

OOM CAS'S SPECIAL / 195

Crispy bacon - Spicy chicken - Guacamole - Feta

ITALIANO / 195

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

PIZZA NYAMA / 195

Salami - Bacon - Chorizo sausage - Chicken

THE GREEK / 195

Salami - Artichokes - Spinach - Capers - Feta

THE SWEET ONE / 195

Halloumi - Blue cheese - Preserved figs

PEPPERONI / 195

Double Salami - Peppers - Olives - Garlic

LOLLA'S PIZZA / 195

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

PORTUGUESE / 195

Chorizo sausage - Peppers - Olives -
Sun-dried Tomato

CALZONE

(FOLDED PIZZA) / +65

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



EXTRA TOPPINGS

CAPERS | CARAMELIZED ONIONS | MUSHROOMS | OLIVES | ROCKET | 30
PEPPERS | PINEAPPLE | SPINACH

ANCHOVY | ARTICHOKE | BACON | BLUE CHEESE | CHICKEN | CHORIZO | 35
FETA CHEESE | HICKORY HAM | HALLOUMI | MOZZARELLA | SALAMI

CHILLI | GARLIC 25

GLYKA

DESSERT

BAKLAVA / 135

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

GHALATOBUREKO / 135

Greek milk tart wrapped in phyllo pastry

CHOCOLATE MOUSSE / 115

Rich & decadent mousse with a hint of espresso



VANILLA ICE CREAM / 65

Topped with chocolate sauce / turkish delight syrup

HALVA ICE CREAM / 115

A Greek favourite



AFTER DINNER DRINKS

DON PEDRO

90

OUZO

45

CINZANO BIANCO

65

IRISH COFFEE

90

SHERRY

50

& ROSSO



HOT DRINKS

AMERICANA

34

CAFE LATTE

50

ESPRESSO SINGLE

25

ESPRESSO DOUBLE

30

CAPPUCCINO

40

CHOCOCCINO

45

GREEK COFFEE - SWEET / MEDIUM

35

CAFE FRAPPE

48

FIVE ROSES / ROOIBOS

30

HOT CHOCOLATE

50





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		155
RED		175
ORANGE		195
GOLD		265

WINE BY THE GLASS **55**
CORKAGE **60**



BLACK MOUNTAIN: **95**
KAROO FLORA PINK GIN

RUMKAT & RASBERRY (RUM) **95**

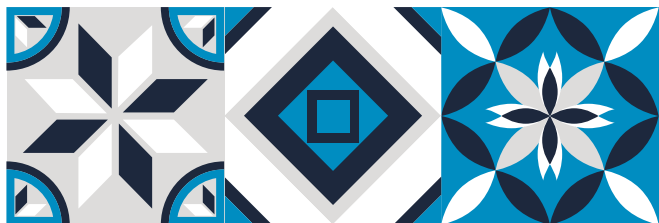


BEER & CIDERS



AMSTEL / AMSTEL RADLE	40
CARLING BLACK LABEL	40
CASTLE LAGER HANSA PILSNER	40
CASTLE LITE	40
FLYING FISH LEMON BEER	45
JACK BLACK CRAFT BEER / STELLA ARTO DRAUGHT	75
HEINEKEN / HEINEKEN ZERO	50
HUNTERS DRY: GOLD / EXTREME	45
SAVANNA: DRY / ZERO / LIGHT	45
SOL CERVEZA / CORONA / CORONA ZERO	50
STELLA ARTO	50
STRONGBOW APPLE CIDER	45
WINDHOEK: DRAUGHT / LAGER	50





SOFT DRINKS

LEMONADE	200ml	33
GINGER ALE		
SODA WATER		
DRY LEMON		
COKE	300ml	37
COKE ZERO		
COKE LIGHT		
SPITE ZERO		
CREME SODA		
FANTA		
SPRITE		
BOSS ICE TEA		40
APPETIZER GRAPETIZER		40
PASSION FRUIT & LEMONADE		
ROCK SHANDY		60
RED BULL		45
CORDIALS:		20
PASSION FRUIT		
KOLA TONIC		
LIME		
JUICE		38

SODA FLOATS 75

CREME SODA | COKE FLOAT

MILKSHAKES 85

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

KIDDIES MILKSHAKES 45

WHITE SPIRITS

VODKA | CRUZ VODKA | MALIBU 35
GORDON'S GIN | CAPE TO RIO CANE

LIQUERS

AMARULA | PEPPERMINT | NACHTMUSIK 35
KAHLUA | AMARETTO | FRANGELICO 45

RUM

RED HEART **OR** BACCARDI 35
CAPTAIN MORGAN **OR** SPICE GOLD 35

BRANDY

RICHELIEU | KLIPDRIFT | OLOF BERGH 30
KLIPDRIFT PREMIUM 37
HENNESSY V.S.O.P 100

WHISKEY

BELLS 38
JAMESON 45
JOHNIE WALKER RED 40
JOHNIE WALKER BLACK 45
JACK DANIELS 40
J & B 37
SOUTHERN COMFORT 38

SHOOTERS

TEQUILA 45
JAGERMEISTER 45
SAMBUKA 35
CARAMEL VODKA 45



WATER

SMALL 30
500 ml STILL | 500 ml SPARKLING

LARGE 40
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.