



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

THE *freshest* BEST SOUTH AFRICAN PRODUCE

THE GREEK sources the best local produce from the Eastern Cape & surrounding areas. Using local calamari, the best South African beef, Karoo lamb & locally grown greens that are fresh & full of flavour.

THE *flavours* OF GREECE

THE GREEK proudly shares his heritage, family recipes & flavours of the Mediterranean on fresh South African produce, combining the best of both worlds.

★ *Atmosphere*

Dining out is an experience. At **THE GREEK**, our guests are part of our extended family. We create an atmosphere of contemporary dining.





FOCACCIA:

FOCACCIA PLAIN / 45

FOCACCIA with garlic / 55

FOCACCIA / 55

garlic & our homemade tomato salsa

FOCACCIA / 65

with olives, feta cheese & Rosemary

DIPS: 50

TRY THE FOCACCIA WITH THE FOLLOWING

- Chili Feta Dip
- Olive Tapenade
- Mayo
- Tahini (sesame seed dip)
- Tomato Salsa & Greek Yoghurt
- Humus
- Tzatziki
- Mustard
- Garlic

STARTERS

BARBA YIANNIS / 120

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

V GRILLED BLACK MUSHROOM / 85

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

V SPANAKOPITA (2) / 110

Spinach & Feta wrapped in phyllo pastry

V TIROPITA (2) / 110

Feta, Halloumi, Ricotta & Mozzarella wrapped in phyllo pastry

V HALLOUMI CHEESE (3) / 110

Oven baked Halloumi served with pita bread & fig preserve

LOCAL CALAMARI HEADS / RINGS / 95

Fresh Local Calamari, baked in our Mediterranean Lemon Marinade.

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

OCTOPUS EL GRECO / 120

Cooked till tender in red wine sauce

PRAWNS / 135

5 Queen Tiger Prawns baked in our secret sauce

MUSSELS / 110

8 Fresh Mussels baked in our secret sauce

PLATTERS

AEGEAN PLATTER STARTER FOR 2 / 245

5 Queen Tiger prawns | calamari steak | Octopus | mussels & pita bread

AEGEAN PLATTER STARTER FOR 4 / 385

10 Queen Tiger small prawns | calamari steak | Octopus | mussels & pita bread

THE GREEK PLATTER FOR 2 / 235

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

THE GREEK PLATTER FOR 4 / 345

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



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.

Wraps

SERVED WITH TZATZIKI / TAHINI & POTATO WEDGES

PORK SOUVLAKI / 145

Grilled Pork Fillet, skewered & made the Cypriot way

BEEF SOUVLAKI / 155

Grilled Sirion, skewered & made the Cypriot way

CHICKEN SOUVLAKI / 145

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

V HALLOUMI SOUVLAKI / 145

Oven baked halloumi cheese with tomato & onion salad



SALADS

VILLAGE SALAD / 75

Cucumber - onion - tomato - feta - olives

ITALIAN / 120

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

CYPRIOT / 85

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

HALLOUMI / 110

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



Vegetarian

VEGETARIAN PIZZA / 135

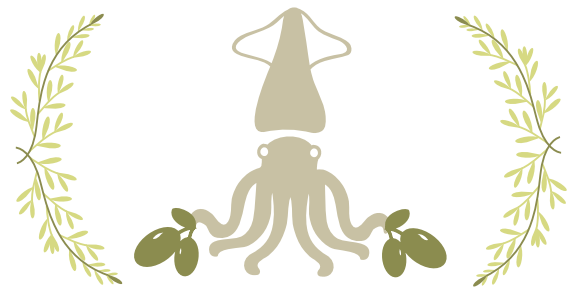
Mozarella cheese - Mushrooms - Capers - Artichoke - spinach

MUSHROOM DELIGHT / 155

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

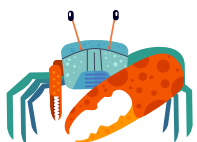
OUR CALAMARI

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 OLIVE OIL

OUR OLIVE OIL IS SOURCED DIRECTLY FROM LESVOS FROM A FAMILY RUN FARM WHERE THE SUNS RAYS ARE PRESSED INTO THE UNIQUE FLAVOUR OF EVERY DROP OF GREEN GOLD.



THE *little* BUSY ONES

ONLY FOR BAMBINOS UNDER 12



PIZZA / 79

Margarita pizza with a choice of any 2 extra toppings

CHICKEN SKEWER / 85

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

3 LAMB CHOPS & CHIPS / 135

250G SIRLION STEAK & CHIPS / 135

Mains



SERVED WITH THE GREEK
ROASTED POTATO WEDGES
& HOUSE SALAD



BEEF (Kodhino)

CHOOSE BETWEEN

MUSHROOM / PEPPER SAUCE / CHEESE SAUCE / 65

RUMP / 180

CHOOSE BBQ OR SPICY CAJUN

300g Rump grilled over open coals to your preference

BEEF SIRLOIN / 225

CHOOSE BBQ OR SPICY CAJUN

500g Sirloin flame grilled with The Greek Spice Rub



PORK (Gouromni)

PORK CHOPS / 175

CHOOSE BBQ OR SPICY CAJUN

± 500g Succulent Rib Chops grilled over open coals spiced with our special mix

EISBEIN / 185

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

THE GREEK GRILL / 195

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



LAMB (Arni)

KAROO LAMB CHOPS / 225

CHOOSE BBQ OR SPICY CAJUN

500g Karoo Lamb chops prepared the Greek way



CHICKEN (Kotponia)

PORTUGUESE FILLET / 145

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

CHICKEN WINGS / 135

CHOOSE BBQ OR SPICY CAJUN

600g Organic Chicken wings grilled with our secret spice over an open flame

ESTIMATED WAITING TIME: 30 MINUTES

CHICKEN WINGS FOR 2 / 235

CHOOSE BBQ OR SPICY CAJUN

1.2kg Organic Chicken wings grilled with our secret spice over an open flame

ESTIMATED WAITING TIME: 30 MINUTES

CHICKEN FOR 2 / 235

CHOOSE BBQ OR SPICY CAJUN

1.4kg Organic Chicken grilled with THE GREEK RUB over an open flame cut into 10 pieces

ESTIMATED WAITING TIME: 30 MINUTES



Kleftiko / 225

+500g Lamb Shank
baked in our clay oven

This is not just a lamb shank...
It is a **chunk**
of the whole lamb.



psavrika

SEAFOOD

FISH & CHIPS / 135

300g Baked Hake served with chips

CATCH OF THE DAY FILLET / 195

300g fresh local line fish served with olive oil, lemon & coriander sauce

CATCH OF THE DAY PLATE / 175

+800g fresh local line fish served with lemon & coriander sauce (entire fish)

SUBJECT TO AVAILABILITY.

ESTIMATED WAITING TIME: 30 MINUTES

CALAMARI STEAKS / 175

350g Calamari Steak oven baked in Marinara sauce

CALAMARI / 195

Local Calamari baked in our clay oven

CALAMARI & LINE FISH COMBO / 265

1/2 portion calamari - fresh local line fish

CALAMARI & PRAWN COMBO / 325

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

PRAWN & LINE-FISH COMBO / 275

300g fresh local line fish - 5 Queen Tiger prawns

TIGER PRAWNS FOR 1 / 245

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

ESTIMATED WAITING TIME: 30 MINUTES

TIGER PRAWNS FOR 2 / 425

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

ESTIMATED WAITING TIME: 30 MINUTES

SEAFOOD PLATTER FOR 2 / 595

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

SIDE ORDERS

55

- | | |
|--------------------|------------------------|
| • Kalamata Olives | • Olives & Feta Cheese |
| • Baby house salad | • Roast Potato Wedges |
| • Feta Cheese | • Mash Potato |
| • Cabbage Relish | • Chips |
| • Secret sauce | • Rice |



OUR *prawns* ARE QUIETLY KNOWN
TO BE THE *best* IN THE EASTERN CAPE.



CALZONE (FOLDED PIZZA) / +55
Any pizza of your choice specially prepared, folded & baked.

BEST OF BOTH / 145
Half & half of any two pizzas of your choice

MARGARITA / 95
Homemade Tomato sauce & Mozzarella

TROPICAL / 110
Ham - Pineapple

REGINA / 110
Mushrooms - Ham

KYRA'S SPECIAL / 145
Crispy bacon - Spicy chicken - Salami - Mushrooms - Guacamole

MEXICAN / 145
Mince - Pickled Jalapeños

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

OOM CAS'S SPECIAL / 145
Crispy bacon - Spicy chicken - Guacamole - Feta

ITALIANO / 145
Marinated Anchovy - Capers - Artichokes - Olives - Sun-dried tomato - Mozzarella

ARUBA / 110
Banana - Hickory Ham - Mozzarella

THE GREEK / 135
Salami - Artichokes - Spinach - Capers - Feta

THE SWEET ONE / 145
Halloumi - Blue cheese - Preserved figs

PEPPERONI / 145
Double Salami - Peppers - Olives - Garlic

LOLLA'S PIZZA / 135
Black mushrooms - Sun-dried Tomato - Olives - Feta - rocket

PORTUGUESE / 145
Chorizo sausage - Peppers - Olives - Sun-dried Tomato

extra toppings:

OLIVES | CAPERS | CARAMELIZED ONIONS | SPINACH | ROCKET | BANANA | GARLIC | MUSHROOMS | CHILI | PEPPERS | PINEAPPLE **45**

ARTICHOKES | SALAMI | MOZZARELLA | ANCHOVY | BACON | BLUE CHEESE | FETA CHEESE | MINCE CHORIZO | HICKORY HAM | CHICKEN | HALLOUMI **55**



BAKLAVA / 110
Phyllo pastry filled with almonds & pecan nuts drizzled with honey & lemon served with ice-cream

GHALATOBoureko / 95
Greek milk tart wrapped in phyllo pastry

GREEK YOGURT / 75
Creamy Greek yogurt topped with homemade preserves

KOURABIEDES / 45
4 Greek almond shortbread cookies

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 / 85
A Greek favourite



OUR *house* WINES:

the 
beachhouse

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.

BOTTLES ARE COLOUR CODED ACCORDING TO PRICE:

GREEN		110
RED		135
ORANGE		150
SILVER		175
GOLD		225

WINE BY THE GLASS **45** / CORKAGE **50**



Franschoek Cellar is home to an exquisite range of award-winning Methode Cap Classique, white and red wines.

AFTER DINNER

drinks 

DON PEDRO	65
IRISH COFFEE	65
OUZO	40
SHERRY	30
CINZANO BIANCO & ROSSO	45





BLACK MOUNTAIN: 55
KAROO FLORA PINK GIN

CARLSBERG DRAFT 50

RAMKAT & RASBERRY (RUM) 55

SOFT DRINKS

GINGER ALE | SODA WATER | DRY LEMON 22
COKE | COKE ZERO | COKE LIGHT | 26
SPITE ZERO | CREME SODA | FANTA | SPRITE

BOSS ICE TEA 30

APPETIZER | GRAPETIZER | 32
PASSION FRUIT & LEMONADE

ROCK SHANDY 50

RED BULL 40

CORDIALS:

PASSION FRUIT | KOLA TONIC | LIME 15

SODA FLOATS 50

CREME SODA | COKE FLOAT

MILKSHAKES 50

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

HOT DRINKS

AMERICANA 25

CAFE LATTE 35

ESPRESSO SINGLE 20

ESPRESSO DOUBLE 25

CAPPUCCINO 30

CHOCOCCINO 35

GREEK COFFEE 25

CAFE FRAPPE 35

FIVE ROSES / ROOIBOS 25

HOT CHOCOLATE 35

SHOOTERS

TEQUILA 35

JAGERMEISTER 40

SAMBUKA 30

CARAMEL VODKA 40

BEER & CIDERS

AMSTEL 29

STELLA ARTO 35

CARLING BLACK LABEL 29

CASTLE LAGER | HANSA PILSNER 29

CASTLE LITE 29

HUNTERS DRY / GOLD 29

SAVANNA DRY / LIGHT 29

WINDHOEK DRAUGHT | HEINEKEN 35

WINDHOEK LAGER 28

FLYING FISH LEMON BEER 28

SOL CERVEZA 38

STRONGBOW APPLE CIDER 28

BREWHAHA BLOND ALE /

BREWHAHA GERMAN FESTIVE BEER 50

CARLSBERG DRAFT 50

WHITE SPIRITS

VODKA | GORDON'S GIN 28

MALIBU | MAINSTAY CANE

LIQUERS

AMARULA | PEPPERMINT | NACHTMUSIK 25

KAHLUA | AMARETTO | FRANGELICO 35

RUM

RED HEART **OR** BACCARDI 30

CAPTAIN MORGAN **OR** SPICE GOLD 30

BRANDY

RICHELIEU | KLIPDRIFT 30

KLIPDRIFT PREMIUM 35

REMY MARTIN VOSP 75

WHISKEY

BELLS 35

JAMESON 45

JOHNIE WALKER RED 40

JOHNIE WALKER BLACK 45

JACK DANIELS 40

J & B 30

SOUTHERN COMFORT 30