



**THAT
GREEK
PLACE**

**TAPAS
BAR
GRILL**

MENU



DIPS

✓ Vegetarian  Vegan

- Tzatziki ✓ R49
Homemade yogurt, cucumber and garlic
- Melitzanosalata  R49
Oven roasted aubergines blended with garlic
- Hummus  R49
Chickpeas blended with tahini, lemon juice, garlic, olive oil and roasted peppers
- Skordalia  R45
Potatoes blended with extra virgin olive oil, garlic and lemon juice
- Tirokafteri ✓ R55
Feta cheese blended with mild peppers and fresh chilli
- Olive Tapanade  R55
Calamata olive paste with fresh basil
- Taramasalata R60
Cod Roe dip

GYRO

- Traditional homemade pita wrap with tzatziki, onions, tomato and potato chips
- Lamb R90
- Pork or chicken R80
- Haloumi ✓ R85
- Falafel  R78

MEZE

- Falafel  R70
Homemade with ground chickpeas, fresh herbs, hand rolled and fried to perfection
- Haloumi ✓ R80
Fried Cypriot hard cheese
- Pita Bread  R14
- Dolmades  R75
Classic Greek vine leaves stuffed with rice
- Souvlaki R95
2 x kebab skewers of meat marinated the traditional Greek way - pork or chicken
- Olives  R45

Chicken livers with pita	R75	
Sautéed in creamy tomato sauce, ask for chilli		
Melitzanes ✓	R59	
Deep fried aubergine slices in a beer batter, topped with parmesan and lemon		
Kolokithia ✓	R59	
Deep fried baby marrow slices in a beer batter, topped with parmesan and lemon		
Feta ✓	R55	
Greek salad ✓	Small R65	Big R99
Traditional Greek salad with fresh tomatoes, cucumber, red onion, olives, feta, oregano, red wine vinegar and extra virgin olive oil		
Chips 🌿	R40	
Hand cut potato chips with oregano and lemon		
Kota	R80	
Grilled chicken strips in a creamy garlic mustard sauce		
Spanakopita ✓	R70	
Spinach and feta cheese wrapped in phyllo pastry		
Moussaka	R95	
Layers of eggplant and mince baked with béchamel topping		
Vegetarian Moussaka ✓	R80	
Layers of eggplant and baby marrows covered in a tomato based sauce and topped with a béchamel, baked in the oven		
Lamb chops	R125	
Thin cutlets. Flame grilled with lemon, oregano and olive oil		
Biftekia	R 98	
Delicious mince patties stuffed with feta cheese, grilled on open charcoal		
Soutzoukakia	R110	
Homemade Greek meatballs cooked in a fresh tomato sauce, seasoned with herbs and strong flavor of cumin		
Kleftiko	R130	
Stolen Lamb – slow cooked for hours to perfection.		
Fried feta parcel ✓	R75	
Feta wrapped in phyllo with honey & sesame seeds		

SEAFOOD MEZE

Calamari	R110	
Tender Patagonia tubes grilled or fried to perfection, seasoned with garlic lemon butter		
Hake fillet	R99	
Grilled with lemon butter, garlic and oregano or deep-fried to a golden hue		
Maritha (when available)	R110	
White bait fried to a golden hue		
Shrimp saganaki	R115	
Shrimps sauteed in a garlic, tomato based sauce, topped with feta		



DESSERT

Yogurt, Honey & Nuts ✓ R70

Double thick Greek Yogurt drizzled with Honey and Nuts

Ice Cream & Homemade Chocolate Sauce ✓ R65

Vanilla Ice cream drizzled with melted chocolate sauce

Ice Cream ✓ R45

Galaktoboureko ✓ R75

Greek style milk tart made with semolina custard and wrapped in flaky, crispy, phyllo

Baklava ✓ R75

Baklava, an all-time classic Greek pastry – Layers of phyllo filled with chopped nuts and held together with syrup or honey

KIDS MENU

Hake bites and chips R59

Chicken nuggets and chips R59

Biftekia and chips R59