



**THAT
GREEK
PLACE**

**TAPAS
BAR
GRILL**

MENU



DIPS

✓Vegetarian ✓Vegan







- Tsatziki ✓ R45
Homemade yogurt, cucumber and garlic
- Melitzanosalata ✓ R45
Oven roasted aubergines blended with garlic
- Hummus ✓ R45
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 ✓ R45
Feta cheese blended with mild peppers and fresh chilli
- Olive Tapanade ✓ R45
Calamata olive paste with fresh basil

GYRO

- Lamb R85
Pork or chicken R75
- Haloumi ✓ R85
Falafel ✓ R70

MEZE

- Falafel ✓ R65
Homemade with ground chickpeas, fresh herbs, hand rolled and fried to perfection
- Haloumi ✓ R75
Fried Cypriot hard cheese
- Pita Bread ✓ R12
- Kolokithia keftedes ✓ R65
Homemade baby marrow patties fried to a golden hue
- Dolmades ✓ R75
Classic Greek vine leaves stuffed with rice
- Souvlaki R95
2 x skewers of meat marinated the traditional Greek way - pork or chicken

Pickled octopus	R75
Olives 	R45
Feta 	R45
Greek salad 	Small R49 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	R75
Grilled chicken strips in a creamy garlic mustard sauce	
Spanakopita 	R65
Spinach and feta cheese wrapped in phyllo pastry	
Moussaka	R90
Layers of eggplant, potatoes and mince baked with béchamel topping	
Vegetarian Moussaka 	R75
Layers of eggplant and baby marrows covered in a tomato based sauce and topped with a béchamel, baked in the oven	
Lamb chops	R110
Thin cutlets. Flame grilled with lemon, oregano and olive oil	
Biftekia	R98
Delicious mince patties stuffed with feta cheese, grilled on open charcoal	
Keftedes	R95
Traditional Greek meat ball recipe	
Soutzoukalia	R105
Homemade Greek meatballs cooked in a fresh tomato sauce, seasoned with herbs and strong flavor of cumin	
Kleftiko	R125
Stolen Lamb – slow cooked for hours to perfection.	

SEAFOOD MEZE

Squid heads	R95
Tastefully grilled or deep fried	
Calamari	R95
Tender Patagonia tubes grilled or fried to perfection, seasoned with garlic lemon butter	
Hake fillet	R65
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	



DESSERT

Yogurt, Honey & Nuts ✓ R65
Double thick Greek Yogurt drizzled with Honey and Nuts

Ice Cream & Chocolate Sauce ✓ R60
Vanilla Ice cream drizzled with melted chocolate sauce

Baklava ✓ R75
Baklava, an all-time classic Greek pastry – Layers of phyllo filled with chopped nuts and held together with syrup or honey

DRINKS

Spirits

Smirnoff Vodka	R20
Bacardi Rum	R20
Captain Morgan Rum	R20
Spiced Gold Rum	R20
Southern Comfort	R20
Gordon's Gin	R20
Wright's Gin Amber Spiced	R25
Olof Bergh Brandy	R20
Richelieu Brandy	R20
Vat 69 Whisky	R20
Jameson Whisky	R30
Bell's Whisky	R25
Ouzo	R00
Cointreau	R35

Shots

Jägermeister	R30
Jose Cuervo tequila	R30

Mixers & Soft Drinks

Coke / Zero	R20
Soda	R20
Tonic / Sugar free	R20
Ginger ale	R20
Sprite / Zero	R20
Crema soda	R20
Fanta	R20
Appletizer	R25
Grapetizer	R25
Cappi orange and tropical	R20
M Juice 200ml	R15
Red Bull	R35
Water Still / Sparkling	R20
Lime cordial	R5
Passion fruit cordial	R5

Wines

Darling Cellars

Winemaker's choice	
Sauvignon blanc/Chenin	R150
Rosé Merlot	R120
Cab/Sav/Merlot Dry Red	R120
Chocoholic Pinotage	R180
DC Merlot	R180

Blake's 16 Mile Range

Swemgat - Chenin Colombard	R165
Blomtuin - Pinotage, Shiraz, Malbec	R195
Blake's Single Vineyard Chenin Blanc 2021	R275
Blake's Single Vineyard Malbec 2020	R275

Wine by the glass

White & Red	R30
Sweet Rosé	R25

Beers

Darling Brewery Slow Beer	R35
Rogue Pony Ale	R35
Windhoek Draught	R35
Castle Light	R25
Black Label	R25

Ciders

Savanna Dry	R45
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Liquers

Amarula	R20
Kahlúa	R30

Hot drinks

Cappuccino	R35
Filter coffee	R30
Tea	R25