

The **G** Greek

Fisherman



SOUPS

Soup of the day

BREAD

✓ **Bread-board** – toasted pita bread, homemade peasant bread and koulouri

MEZE- STARTERS

✓ **Trio of Dips** – tzatziki (yoghurt, cucumber and garlic), taramosalata (caviar), organic hummus and roasted pine nuts

Prawn Saganaki - tomato, feta, prawns oven baked

Haloumi Saganaki – sautéed cheese, quince jelly

Cheese Saganaki - sautéed piquant cheese, honey and sesame seeds

Mussels in Tomato & Feta – mussels, tomato based sauce oreganum and feta

Calamari Grilled/Fried – rock salt, lemon and oreganum

Sardines Grilled – coarse salt, olive oil, lemon, oreganum and roasted pine nuts

✓ **Spanakopita Baked** – feta, leeks, spinach, dill, béchamel and phyllo pastry

✓ **Baby Marrow Fried** – zucchini, macadamia skordalia and grated kefalotiri/pecorino

Maritha Fried – white bait, macadamia skordalia and shavings of kefalotiri/pecorino

✓ **Chips** – olive-oil, oreganum, roasted garlic and feta cheese

Kakavia Soup (Fishermans Soup) – mixed seafood, cherry tomatoes and toasted garlic bread

Prawns Grilled – garlic, parsley and fresh lemon juice

Soudzoukakia Grecque – meat rizoles, pomodoro sauce and cumin

Beef Biftekia – grilled meat patties, oreganum feta cheese



SALADS

▼ **Greek Village Salad** – tomato, cucumber, red onion, feta and olives

Green Salad – lettuce, dill, egg, spring onion and toasted garlic breadcrumbs

▼ **Grain Salad** – quinoa, lentils, walnuts, coriander, diced cucumber, baby spinach, yoghurt and pomegranate dressing

CHARCOAL GRILL AND SOUVLA (SPIT ROAST)

Lamb Souvla will only be served from 6pm onwards.

Grilled Kingklip – olive oil, lemon, oreganum, spananakorizo (spinach, rice and tomato)

Whole Grilled Linefish/Filleted (when available) - olive oil, lemon, oreganum. Island Style.

Calamari Grilled/Fried – rock salt, lemon, oreganum, spananakorizo (spinach, rice and tomato)

Mixed Seafood Skewer Grilled – linefish, calamari and prawns

Prawns Grilled – Himalayan salt, lemon butter, roast pepper salad and rice

Whole Lamb Souvla (when available)

Lamb Souvla Pieces – olive oil, lemon, baked tomato with rice, raisins and pine nuts

Beef Souvlaki – fillet, onion and cherry tomato

Lamb Chops – thin cut, island style and hand cut chips

Chicken Souvlaki – onion, cherry tomato, hand cut chips

Fillet Steak Grecque – melted feta, kefalograviera cheese, cherry tomato and olive skewer



FROM THE OVEN

Roast Lamb – slow oven-roasted on the bone and tzatziki

Stifado – traditional beef and tomato stew, pearl onions, bay leaves and cloves

Moussaka – my mother's recipe

V Vegetarian Moussaka – vegetables, tomato salsa and béchamel sauce

Mixed Seafood Pasta – pasta, cherry tomato sauce and a assortment of seafood
– add lobster

KIDDIES MENU

* **Fried Calamari and Chips**

* **Souvlaki** – with chips and tzatziki

* **Soudzoukakia** – meat balls with chips

GYROS

Greek Sandwiches (Served between 11am and 6pm)

Your choice of either beef or chicken skewer, or shaved lamb mixed with tzatziki, tomato, onion and chips and wrapped in pita bread.

DESSERTS

V Chocolate Hazelnut Baklava – honey syrup and sour cherry ice-cream

V Loukoumades – Greek doughnut balls, spiced honey syrup and vanilla ice cream

V Orange and Yoghurt Bake – crumbed phyllo pastry, vanilla gelato

V 'Dodoni' Feta Cheesecake – fresh watermelon (seasonal) or Vissino (sour cherry syrup)

V Home made Greek Yoghurt – farm honey and nuts

V Duo of Gelato – (chocolate and vanilla)



COFFEE SELECTION

All served with traditional Greek spoon desserts	
Greek Coffee	Greek Frappe
Cappuccino Freddo (The Greek way)	Espresso Freddo (The Greek way)

COFFEE CLASSICS

Espresso

Macchiato

Hot Chocolate

Cappuccino

Double Espresso

Tea (assorted flavours)

MILKSHAKES

Chocolate

Vanilla

Strawberry

MEZE SET MENUS

WHOLE TABLE ONLY- 4 persons or more
12 noon till 3pm and 6pm onwards

OMEGA (R 220 per person)
with wine pairing add R80

Pita Bread
Greek Salad
Taramosalata
Tzatziki
Hummus

Haloumi saganaki
Spinach and feta cheese pie

Chicken Souvlaki

Greek Orange and Yoghurt bake
with ice cream

ALPHA (R280 per person)
with wine pairing add R80

Pita bread
Greek salad Special
Taramosalata
Tzatziki
Hummus

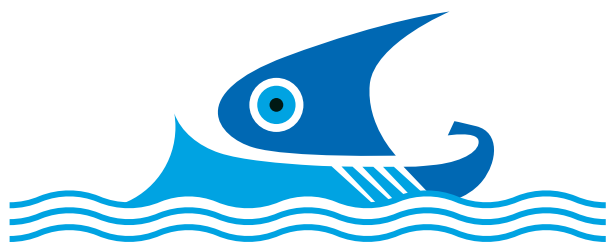
Soudzoukakia
Mussels with tomato and feta
Grilled calamari
Spinach and feta cheese pie
Beef Biftekia

Roast Lamb (Lunch) or
Lamb Souvla (Dinner)

Chocolate Hazelnut Baklava



"Food is family, family is life, life is everything"
Renowned Greek Chef



It's all Greek to me!

We often switch over to Greek when we get excited.

So, when we're talking about our food,
it happens all the time!

Here are a few words so you can keep up with us...

Meze - little plates of tasty titbits - *meh-ZEH*

Hortarika - vegetables (generally leafy) - *hor-tah-ree-KAH*

Thalassina - seafood - *than-lah-see- NAH*

Pagota - ice cream - *pay-gho-TAH*

Krasia - wines - *krahs-YAH*

VAT INCLUDED. ALL CREDIT CARDS WELCOME. NO CHEQUES ACCEPTED. SERVICE CHARGE NOT INCLUDED.

A 10% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 10 OR MORE.



www.greekfisherman.co.za

