

beginnings

For more than two decades, Pappas has been dishing out Mediterranean taste sensations and memorable dining experiences to young and old alike.

As the second generation of family restaurateurs, we'll strive to continue this proud heritage.

Thank you for visiting Pappas - please make yourself at home and may you enjoy every generosity our restaurant and experienced staff have to offer.

Ria, Charles and Euros

Please note:

- 1. Service charge is not included in meal prices. In South Africa it is customary to tip 10% for good service. We reserve the right to add a service charge to the bill for groups of 10 or more.*
- 2. All substitutions will be charged without deducting the price of the item substituted.*
- 3. Strictly no split bills.*
- 4. Our restaurant is reserved for dining customers only. Drinks can be enjoyed at our bar or the front end of our restaurant.*
- 5. We cater for corporate and private functions; simply enquire with management.*

meze, starters, piatakia

Traditional small plates of tasty snacks. The perfect accompaniment to drinks or as starters.

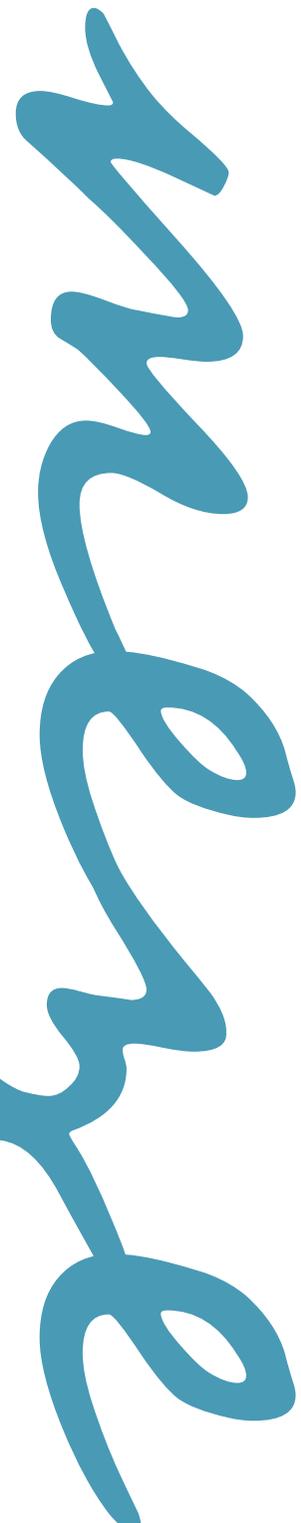
Meat

Keftedes	<i>Pappas' famous meat balls are a mix of beef and lamb</i>	69
Lamb Phyllo "Cigar"	<i>Phyllo pastry filled with lamb, feta, sautéed spinach & olives served on a chunky tomato and red onion sauce</i>	72
Chicken Livers	<i>Grilled and served in a mild peri-peri sauce on our homemade pastry</i>	59
Souvlaki Skewers	<i>Single, flame grilled, skewers of chicken or pork or beef</i>	69/69/72
Lamb Lollipops	<i>3 trimmed rib lamb chops flame grilled with olive oil, oregano and lemon juice</i>	135
Meat Balls Yiaourtlou	<i>Meat balls topped with a chunky tomato sauce and thick Greek yoghurt</i>	72

Seafood

Prawns Saganaki	<i>4 prince prawns in a tomato, garlic and onion sauce and feta cheese</i>	67
Octapodi	<i>Grilled baby octopus. A Greek favourite!</i>	67
Mediterranean Sardines	<i>Perfectly grilled and topped with olive oil & lemon juice</i>	62
Mussels	<i>Freshly steamed and served in a white wine and garlic broth with toasted ciabatta bread</i>	72
Calamari	<i>Grilled or deliciously crispy fried calamari tubes and heads seasoned with Mediterranean herbs and garlic and a dash of olive oil and lemon juice</i>	67
Fresh Oysters	<i>A portion of 3 top cultivated oysters served on a bed of crushed ice with lemon</i>	61/21 ea
Prawns Kataifi	<i>4 deep fried prince prawns wrapped in Kataifi pastry with peri-mayo dip</i>	67
Stuffed Calamari	<i>Bacon, spinach and feta stuffed calamari served with a lime & Cajun sauce</i>	69





Vegetarian

Halloumi Strips	<i>Fresh Cypriot cheese deep fried or grilled and served with a lemon wedge</i>	67
Zucchini Fritters	<i>Fried zucchini patties served with hummus</i>	59
Spanakopita	<i>Baked phyllo pastry triangles stuffed with spinach and feta cheese</i>	59
Dolmades	<i>Rice and herbs wrapped in vine leaves and topped with a chunky tomato sauce</i>	59
Falafel	<i>Fried Chick pea balls served with tzatziki</i>	59
Black Mushrooms	<i>Grilled and topped with spinach and melted mozzarella cheese</i>	59
Moussaka Stuffed Aubergine	<i>layers of potato and mixed vegetables, topped with a Bechamel Sauce</i>	59

Meze style eating

This is how we want you to eat. Choose 5 meze starter plates and our waiters will place them in the middle of your table for you all to share. You are now eating like a Greek!

5 plate meze		295
<i>(excludes lamb lollipops)</i>		

Extras

Pita Bread	<i>Toasted</i>	12
Dips	<i>Taramosalata – fish roe dip</i>	30
	<i>(V) Tzatziki</i>	30
	<i>(V) Humus</i>	30
	<i>(V) Feta and olive dip</i>	30
Cheese	<i>Feta cheese – drizzled with extra virgin olive oil and a sprinkle of oregano</i>	49
	<i>Goats cheese – soft white cheese rich in flavour</i>	49
Olives	<i>Kalamata olives</i>	29

salads

Greek Village Salad	<i>(V) Greek feta cheese, kalamata olives, tomato, red onion & cucumber</i>	89
Greek Salad	<i>(V) Greek feta cheese, lettuce, kalamata olives, tomato, red onion & cucumber</i>	89
Cypriot	<i>(V) Cabbage, red onion, coriander, chick peas, tomato, cucumber & olives</i>	89
Duo Seafood Phyllo Salad	<i>One phyllo pocket filled with red onion, cherry tomatoes and crispy calamari and another filled with exotic greens, avo (seasonal), feta and Cajun prawns</i>	109
Calamari	<i>Crispy, fried calamari tubes and heads, rocket, lettuce, red onion, tomato & pickled cucumber garnished with sesame seeds</i>	109
Chicken, Avo and Halloumi	<i>Grilled free range chicken strips, avo (seasonal), fried halloumi, peppers, lettuce, cherry tomatoes & cucumber drizzled with our homemade dressing</i>	115
Roasted Beetroot and Goat's Cheese	<i>(V) Fresh goat's cheese, oven roasted beetroot, lettuce, roasted cashews, cherry tomatoes, red onion & peppers</i>	95
Pappas Rocka	<i>(V) Rocket, baby spinach, feta, sugar snap peas, red onion, tomato & cucumber</i>	95
Add:	<i>Chicken</i>	59
	<i>Avo</i>	39
	<i>Halloumi</i>	65
	<i>Calamari</i>	67

salads

all time favourites

Our All Time Favourites are served with your choice of a freshly prepared side dish

Our Famous Kleffiko	<i>Greek Lamb Pappas style is served with roasted potatoes. Our signature dish requires us to talk to the Lamb and change its nationality, then we cook it slowly with herbs and a touch of garlic using our traditional recipe passed down from family to family</i>	199
Pappas Rack of Ribs	<i>A generous portion of pork belly ribs marinated in our famous homemade (sticky) sauce and flame grilled, served with freshly cut chips</i>	239
Lamb Chops	<i>A generous portion of succulent chops, flame grilled in the traditional Greek way with olive oil, oregano and lemon juice</i>	209
Souvlaki Platter	<i>3 skewers flame grilled, served with pita bread, tzatziki, chopped tomato and onion</i>	
	<i>A-grade Beef (Rump)</i>	149
	<i>Free range Chicken</i>	139
	<i>Pork</i>	139
Pappas Chicken	<i>Rolled free range chicken fillets filled with spinach & feta and topped with a light cheese sauce</i>	145
Chicken "El Greco"	<i>Flame grilled, free range spatchcock baby chicken, cut into 8 pieces, prepared either in lemon & herb topped with Kalamata olives or peri-peri</i>	139
Vegetarian or Beef Moussaka	<i>Oven baked layers of mixed vegetables or ground beef, potato & eggplant, topped with béchamel sauce</i>	119/125
Dolmades	<i>Vegetables with rice wrapped in vine leaves and topped with a chunky tomato sauce</i>	119

side dishes

Freshly cut chips; Grilled vegetables; Crushed potato; Fried onion rings; Roasted potato; Rice; Creamed spinach (also available without cream); Roasted butternut; Green salad

pappas famous steaks

All our prime beef steaks are prepared basted or spiced and served with your choice of a freshly prepared side dish

Fillet	<i>Naturally tender and deliciously juicy</i> 300g	209
Rump	<i>Aged and grilled to perfection</i> 300g	159
Sirloin	<i>Classic cut, full of flavour</i> 300g	159
On The Bone Steaks		
Prime Rib	600g <i>A prized cut offering unrivalled flavour</i>	245
T-bone	400g <i>Flame grilled to perfection</i>	159
T-bone	1kg <i>By far the biggest and tastiest T-bone this side of the equator</i>	269

speciality steaks

Pappas	<i>Flame grilled 300g rump, topped with spinach & melted mozzarella cheese</i>	179
Fillet Camembert	<i>300g fillet topped with camembert cheese & caramelised red onion served on a bed of pepper sauce. An amazing fusion of flavours!</i>	229
Riganato	<i>Beautifully marbled and flavourful 300g sirloin, sliced and infused with olive oil & oregano</i>	165

side dishes

Freshly cut chips – seasoned with rock salt & herbs	Rice	
Grilled vegetables	Creamed spinach (also available without cream)	
Crushed potato – oregano, chives & olive oil	Roasted butternut	
Fried Onion rings	Green salad	
Roasted potato – rosemary infused		39 ea

sauces

Mushroom, Garlic, Pepper, Madagascar, Cheese	32 ea
Monkeyland	29



mediterranean fish market

All our seafood dishes are served with your choice of a freshly prepared side dish

prawns - Succulent and juicy, our grilled prawns are served steaming hot with our famous light lemon butter sauce in special copper pans

12 Prince	185	2 Tiger Giant Prawns	415
8 Queen	255	5 Langoustines	425
6 King	275	Combo Prawn Platter	559
4 Tiger Medium Prawns	445	2 tiger medium prawns, 3 langoustines, 4 queen prawns. Fit for a king!	

(Prawns each: Prince **R16**; Queen **R33**; King **R47**; TM **R129**; TG **R209**; Langoustine **R89**)

seafood - Our seafood is bought whole, fresh and filleted in-house, where applicable

Pappas Seafood Platter	<i>Satisfy your seafood craving with a baby lobster, 6 queens, filleted Cape Salmon, 6 mussels, calamari tubes and heads served with accompanying sauces. A generous dish for two.</i>	675
Prawn and Calamari Platter	<i>The perfect combination of grilled calamari and 6 prince prawns</i>	189
Grilled Baby Kingklip	<i>Extra plump fish on the bone and deliciously succulent</i>	199
Mussel Pot	<i>Freshly steamed and served in a white wine and garlic broth with toasted ciabatta bread</i>	155
Filleted Linefish	<i>Grilled and drizzled with fresh herbs, olive oil and lemon juice topped with a vegetable salsa</i>	SQ
Grilled or Fried Calamari	<i>Fried or grilled medium sized calamari tubes & heads seasoned with herbs and garlic and a dash of olive oil and lemon juice</i>	145
<i>speciality seafood</i>		
Whole Linefish (when available)	<i>Our linefish is grilled in olive oil, lemon juice and oregano</i>	SQ
Stuffed Calamari	<i>Bacon, spinach and feta stuffed calamari served with a lime & Cajun sauce on a bed of rice</i>	165

side dishes

Freshly cut chips; Grilled vegetables; Crushed potato; Fried onion rings; Roasted potato; Rice; Creamed spinach (also available without cream); Roasted butternut; Green salad

in pita

Pappas Yiro

In Pita meals are served with your choice of a freshly prepared side dish

Grilled strips wrapped in pita bread with chopped tomato, onion & tzatziki
A-grade Beef (Rump) 99
Free range Chicken 95
Crispy calamari in a spicy mayonnaise 95
(V) Halloumi 95
(V) Falafel 89

Souvlaki in Pita

Grilled cubes wrapped in a pita pocket with chopped tomato, onion & tzatziki
A-grade Beef (Rump) 99
Free range Chicken 95
Pork 95

Pulled Lamb in Pita

Slow roasted lamb shredded and served in pita pocket with tomato, onion and Greek mint yoghurt 119

light meals

Light meals are served with your choice of a freshly prepared side dish unless otherwise specified

Grilled rainbow trout fillet

Grilled and drizzled with fresh herbs olive oil and lemon and served on crushed potato and chives 120

My Big Fat Greek Burger

200g homemade lamb burger with crispy lettuce, balsamic red onion with your choice of cheddar cheese or mint yoghurt 119

Greek Style Chicken

Grilled free range chicken breasts topped with grilled vegetables & halloumi 105

Greek Style Fish and Chips

Grilled hake fillet lightly basted with olive oil, lemon juice & oregano served with freshly cut chips 109

Souvlaki

Two grilled skewers on pita served with chopped onion, tomato and tzatziki
A Grade Beef (Rump) 109
Free Range Chicken 105
Pork 105

Briami

(V) Oven baked seasonal vegetables in a savoury plum tomato sauce with herbs topped with grated halloumi served with a green side salad 95

side dishes

Freshly cut chips; Grilled vegetables; Crushed potato; Fried onion rings; Roasted potato; Rice; Creamed spinach (also available without cream); Roasted butternut; Green salad





dessert

Pappas Dessert	<i>A heavenly treat made with Greek yoghurt, sprinkled with nuts, honey and a blessing from Mr Pappas</i>	55
Baklava	<i>The classic Greek dessert layered in phyllo with almonds, walnuts & orange honey syrup</i>	49
Homemade Ice Cream	Halva: world famous Macedonian Halva (sesame paste) Pastelli: Sesame seeds, almonds & honey brittle	55 55
Chocolate Mousse	<i>Made right here at Pappas, by far the most delicious on the Square</i>	55
Milopita	<i>Apple Tart with Vanilla Ice Cream</i>	59
Cheese cake	<i>Ask your waitron for the cheese cake of the day</i>	65

artisanal teas

Our tea is freshly brewed with the following blends: 32

Ceylon, super fine rooibos, chamomile, earl grey, spicy chai, ginger chilli chocolate, green tea, mint herbal, peach green rooibos, strawberry burst

iced teas

All our iced teas are brewed fresh with honey or sugar 35

Peach green

Strawberry burst

freshly squeezed juices

Our choice of juice blends comes highly recommended 45

Apple, pear and ginger

Carrot, orange and ginger

Apple, cucumber and mint

Red juice

Beetroot, apple, carrot and celery

Yellow juice

Pineapple, lemon, ginger, honey and mint

Green juice

Spinach, lettuce, kale celery, apple, cucumber

iced smoothies

Lemon and mint crush

Kiwi and mint frappe

45

coffee

Greek Coffee

Cappuccino

Espresso

Espresso Coretto

Machiato

Americano

Can be ordered plain, metrio or sweet

Single or double

served with a shot of grappa

Single or double

25

25

22/29

45

23/30

22

lattes

Traditional

Chocochino

Nutella hot chocolate

Cinnamon latte

Mochanilla

Spicy Chai

26

27

35

29

29

29

iced coffees

Freezocino

Frappe

35

25

liquor coffee

Irish, Kahlua, Amarula Coffee

Metaxa Coffee

Dom Pedros

Premium Greek Brandy (when available)

Whisky, Kahlua, Amarula, Ouzo

45

45

49







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