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PAPPAS

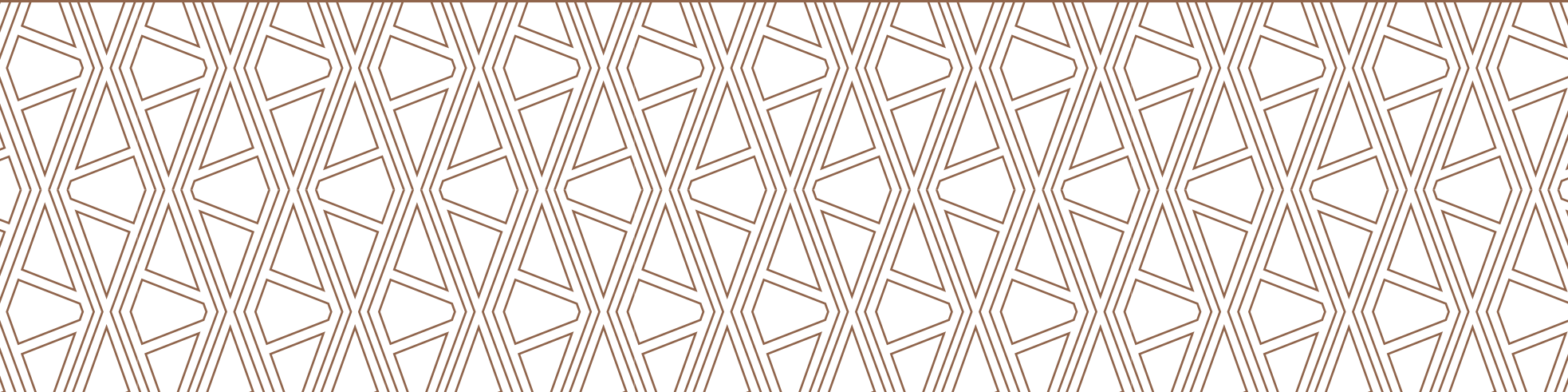
ON THE SQUARE



## BEGINNINGS

For three decades, Pappas has been dishing out Mediterranean taste sensations and memorable dining experiences. As the second generation of 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.



# SMALL PLATES – Small Plates Of Tasty Meze

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## MEAT

**Souvlaki** ..... 69 | 72 | 69  
Pork, Beef, Chicken – Flame Grilled  
**Keftedes** ..... 69  
Meatballs, Mix Of Beef And Lamb – Tzatziki Dip

**Lamb Phyllo Cigar** ..... 75  
Wrapped Phyllo Pastry, Lamb, Feta, Spinach,  
Olives – Chunky Tomato Sauce  
**Chicken Livers** ..... 62  
Grilled, Mild Peri–Peri Sauce – Toasted Pita

**Lamb Lollipops** ..... 145  
Trimmed Rib Chops, Olive Oil, Lemon  
Juice, Oregano

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## SEAFOOD

**Trout Ceviche** ..... 75  
Avocado, Onion, Tomato, Lime & Coriander –  
Toasted Ciabatta  
**Prawns Kataifi**..... 72  
Prawns In Kataifi Pastry, Deep Fried –  
Peri Mayo Dip

**Sardines** ..... 65  
Olive Oil, Lemon Juice, Oregano – Grilled  
**White Bait** ..... 65  
Lemon – Deep Fried  
**Fresh Oysters**..... 65 | 22 Each  
Cultivated, Crushed Ice, Lemon, Shallot Vinaigrette

**Mussels** ..... 75  
White Wine, Garlic, Freshly Steamed –  
Toasted Ciabatta  
**Calamari** ..... 70  
Herbs & Garlic, Dash Of Olive Oil, Lemon Juice –  
Grilled Or Fried

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## VEGETARIAN

**Halloumi Strips** ..... 67  
Deep Fried  
**Zucchini Fritters**..... 59  
Pan Fried – Hummus  
**Spanakopita** ..... 59  
Phyllo Pastry, Spinach & Feta – Baked

**Falafel**..... 59  
Chickpea–Balls – Deep Fried – Tzatziki Dip  
**Moussaka Stuffed Aubergine**..... 62  
Brinjal, Potato, Marrows, Béchamel, Halloumi –  
Baked

**Black Mushrooms** ..... 62  
Spinach, Melted Mozzarella – Grilled  
**Feta Cheese In Phyllo** ..... 65  
Mastiha, Sesame, Thyme & Honey

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## EAT LIKE A GREEK! Choose A Meze Combo And Our Waiters Will Place Them In The Middle Of Your Table For You All To Share

**5 Plate Meze**..... 309  
5 Small Plates (Excluding Lamb Lollipops)

**8 Plate Meze**..... 695  
4 Small Plates, 3 Medium Plates & Salad

**10 Plate Meze**..... 875  
5 Small Plates, 4 Medium Plates & Salad

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## EXTRAS

**Pita Bread** ..... 12  
Toasted  
**Dips** ..... 30  
Taramosalata, Tzatziki, Hummus, Feta & Olive

**Cheese** ..... 49  
Feta, Goat’s Cheese  
**Olives** ..... 35  
Kalamata

# MEDIUM PLATES – To Add To Your Meze Or Enjoy As A Light Meal

## MEAT

**Pappas Chicken**..... 119  
Rolled Breast, Spinach & Feta Filling, Light Cheese  
Sauce – Grilled

**Half Baby Chicken**..... 99  
Cut Into 4 Pieces, Almond/Walnut Dressing, Grilled

**Beef Ribs** ..... 139  
Rosemary, Bbq Sauce & Spicy Slaw – Grilled

**Souvlaki**..... 109 | 115 | 109  
Pork/Beef/Chicken – Toasted Pita

**Braised Lamb Neck**..... 159  
Red Wine – Bed Of Mash

**Meatballs Yiaourtlou** ..... 99  
Chunky Tomato Sauce, Thick Greek Yoghurt –  
Toasted Pita

**Beef Moussaka**..... 119  
Beef, Eggplant, Baby Marrow, Potato, Béchamel

## SEAFOOD

**Trout Fillet**..... 129  
Skin On, Lemon & Garlic Butter – Grilled –  
Crushed Potato

**Hake & Chips** ..... 115  
Battered – Deep Fried

**Prawn & Mussel Curry**..... 119  
Light Curry Sauce – Rice

**Stuffed Calamari**..... 135  
Bacon, Spinach, Feta – Grilled – Lime &  
Cajun Sauce

**Prawns Saganaki**..... 119  
Tomato, Garlic, Feta – Baked

## VEGETARIAN

**Dolmades** ..... 119  
Vine Leaves, Rice, Herbs – Thick Greek Yoghurt

**Yemista** ..... 109  
Stuffed Vegetables, Rice, Herbs

**Moussaka** ..... 115  
Brinjal, Marrow, Béchamel, Halloumi –  
Stacked & Baked

**Falafel Sliders**..... 99  
Chickpea Patties, Mini Pita, Hummus

## SALADS

**Greek Salad**..... 95  
Feta, Olives, Tomato, Red Onion, Cucumber,  
Lettuce, Oregano

**Greek Village Salad** ..... 95  
Greek Salad, No Lettuce

**Chickpea Salad** ..... 95  
Cabbage, Red Onion, Coriander, Tomato,  
Cucumber, Olives

**Duo Seafood Phyllo Salad**..... 115  
2 Phyllo Pockets, Cherry Tomato, Red Onion,  
Crispy Calamari, Feta, Avocado & Cajun  
Prawns (Sauce)

**Calamari Salad**..... 115  
Crispy Calamari, Rocket, Lettuce, Red Onion,  
Tomato, Pickled Cucumber, Sesame Seeds

**Chicken, Avocado, Halloumi Salad** ..... 125  
Peppers, Tomato, Lettuce, Cucumber –  
Homemade Dressing

**Beetroot & Goat Cheese Salad**..... 109  
Lettuce, Roasted Cashews, Cherry Tomato, Red  
Onion, Peppers

**Rocket Salad** ..... 99  
Rocket, Baby Spinach, Feta, Sugar Snap Peas,  
Red Onion, Tomato & Cucumber

## IN PITA

**Yiro** – Tomato, Onion, Tzatziki

**Beef**..... 99

**Chicken** ..... 95

**Souvlaki** – Tomato, Onion, Tzatziki

**Beef**..... 99

**Chicken** ..... 95

**Pork** ..... 95

**Calamari** ..... 95

Red Onion, Tomato, Spicy Mayo – Crispy

**Soft Shell Crab**..... 109

Red Onion, Rocket, Cabbage, Pickled  
Cucumber, Spicy Mayo – Deep Fried

**Halloumi** ..... 95

Tomato, Onion, Tzatziki – Fried

**Pulled Lamb** ..... 115

Shredded, Tomato, Onion, Greek Mint Yoghurt  
– Slow Roasted

# FAVOURITES

– Timeless Recipes Enjoyed By Our Patrons For Over 30 Years. Served with a side

<b>Kleftiko</b> ..... 219 We Talk To The Lamb And It Changes Nationality. Our Signature Dish Is Slow Roasted, Rosemary, Garlic, 7 Hours & Lots Of Love	<b>Lamb Chops</b> ..... 239 Rib Chops, Olive Oil, Lemon Juice, Oregano – Flame Grilled	<b>Lamb Burger</b> ..... 125 Crispy Lettuce, Balsamic Red Onion – Mint Yoghurt Or Cheese
<b>Pappas Ribs</b> ..... 245 Sticky Bbq Sauce – Flame Grilled	<b>Peri-Peri Chicken</b> ..... 149 Spatchcock Baby Chicken, Peri-Peri – Flame Grilled	<b>Greek Style Chicken</b> ..... 115 Chicken Breasts, Vegetables, Halloumi – Grilled

## SIDES

<b>Freshly Cut Chips</b> ..... 42 Rock Salt & Herbs	<b>Roasted Butternut</b> ..... 45	<b>Green Salad</b> ..... 39
<b>Roasted Potato</b> ..... 42 Rosemary Infused	<b>Creamed Spinach</b> ..... 45 Available With Or Without Cream	<b>Grilled Vegetables</b> ..... 45
<b>Rice</b> ..... 39	<b>Crushed Potato</b> ..... 42 Oregano, Spring Onion & Olive Oil	<b>Fried Onion Rings</b> ..... 39

## MEDITERRANEAN FISH MARKET

### PRAWNS

With Our Famous Light Lemon Butter Sauce In Special Copper Pans – Butterflied, Grilled – Served With A Side

<b>12 Prince</b> ..... 199	<b>4 Tiger Medium Prawns</b> ..... 459	<b>Combo Prawn Platter</b> ..... 575 2 Tiger Mediums, 3 Langoustines, 4 Queens
<b>8 Queen</b> ..... 269	<b>2 Tiger Giant Prawns</b> ..... 429	<b>Prawns Each:</b> Prince <b>17</b>   Queen <b>34</b>   King <b>48</b>
<b>6 King</b> ..... 289	<b>5 Langoustines</b> ..... 439	TM <b>115</b>   TG <b>215</b>   Langoustines <b>88</b>

### SEAFOOD

<b>Pappas Seafood Platter</b> ..... 699 Baby Lobster, 6 Queens, Filleted Kingklip, 6 Mussels, Calamari, Accompanying Sauces	<b>Mussels</b> ..... 169 White Wine, Garlic, Freshly Steamed – Toasted Ciabatta	<b>Whole Fish (When Available)</b> ..... S.Q. Head And Tail On – Grilled
<b>Prawn And Calamari Platter</b> ..... 195 Grilled Calamari, 6 Prince Prawns, Lemon Butter	<b>Linefish (When Available)</b> ..... S.Q. Filleted, Herbs, Olive Oil, Vegetable Salsa – Grilled	
<b>Baby Kingklip</b> ..... 219 On The Bone, Lemon Butter – Grilled	<b>Calamari</b> ..... 155 Herbs & Garlic, Dash Of Olive Oil, Lemon Juice – Grilled Or Fried	

# PAPPAS FAMOUS STEAKS

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## STEAKS – Basted Or Spiced. Served With A Side

<b>Fillet 300G</b> ..... 229	<b>Sirloin 300G</b> ..... 169	<b>T-Bone 1 Kg</b> ..... 289
<b>Rump 300G</b> ..... 169	<b>T-Bone 400G</b> ..... 179	

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## STEAK ON THE ROCK – A Speciality Unique To Pappas

Your Favourite Cut On A Hot Volcanic Rock Cooking Right In Front Of You! Includes Our Recommended Selection Of Three Sauces. Served With A Side

<b>Fillet 300G</b> ..... 289	<b>Rump 300G</b> ..... 229	<b>Sirloin 300G</b> ..... 229
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## SAUCES

<b>Mushroom</b> ..... 35	<b>Pepper</b> ..... 35	<b>Monkeygland</b> ..... 32
<b>Garlic</b> ..... 35	<b>Madagascar</b> ..... 35	<b>Cheese</b> ..... 35

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## SPECIALITY STEAKS

<b>Pappas</b> ..... 189 300G Rump, Spinach & Melted Mozzarella Cheese – Flame Grilled	<b>Fillet Camembert</b> ..... 249 300G Fillet, Camembert Cheese, Caramelised Red Onion,Pepper Sauce – Flame Grilled	<b>Riganato</b> ..... 175 300G Sirloin, Sliced, Olive Oil & Oregano – Flame Grilled
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# DESSERTS

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<b>Baklava</b> ..... 62 Phyllo Pastry, Ground Almonds, Spices & Syrup – Baked	<b>Gelato</b> ..... 75 Vanilla, Chocolate & Mint Gelato. Choice Of 3 Scoops	<b>Chocolate Mousse</b> ..... 65
<b>Loukoumades</b> ..... 59 Dough Balls Dipped In Syrup, Topped With Cinnamon – Deep Fried	<b>Trio Of Halva Balls</b> ..... 69 Rolled In Cocoa, Coconut, Sesame	
	<b>Mastiha Panacotta</b> ..... 69 Sweetened Cream, Mastiha – Greek Twist	