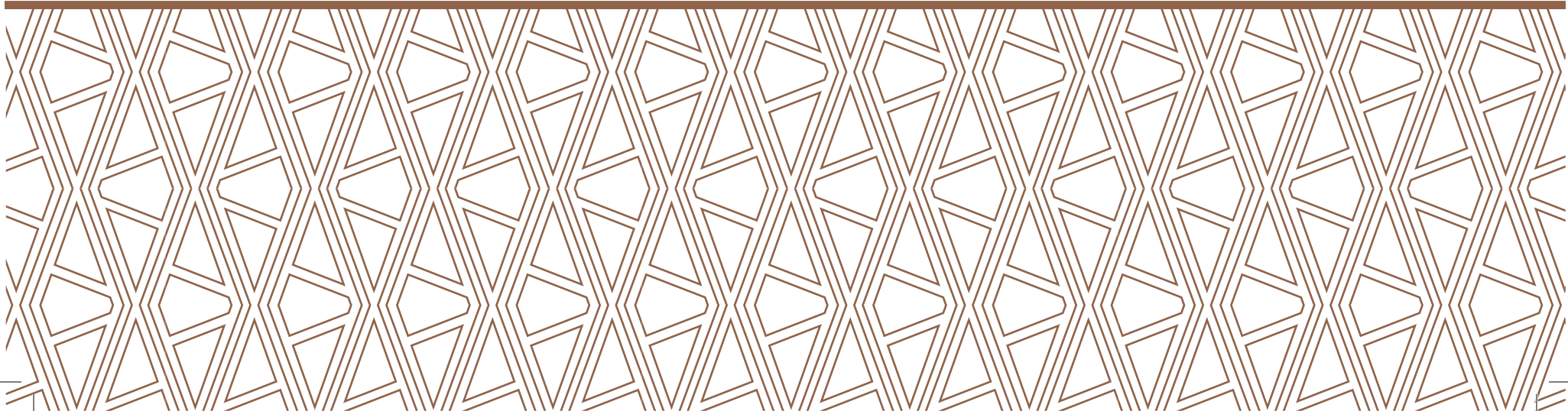
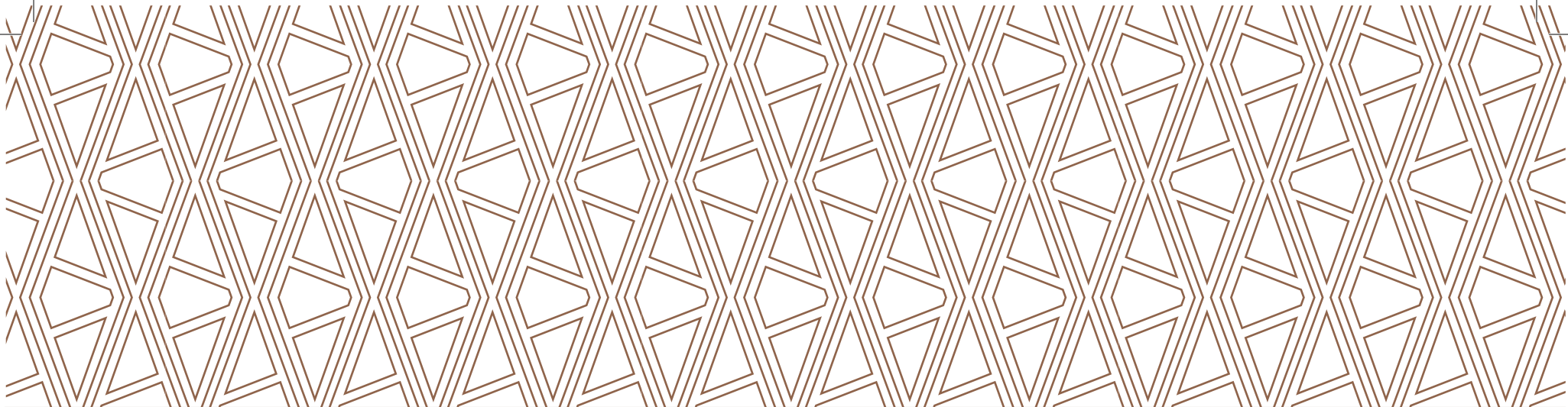


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PAPPAS

ON THE SQUARE

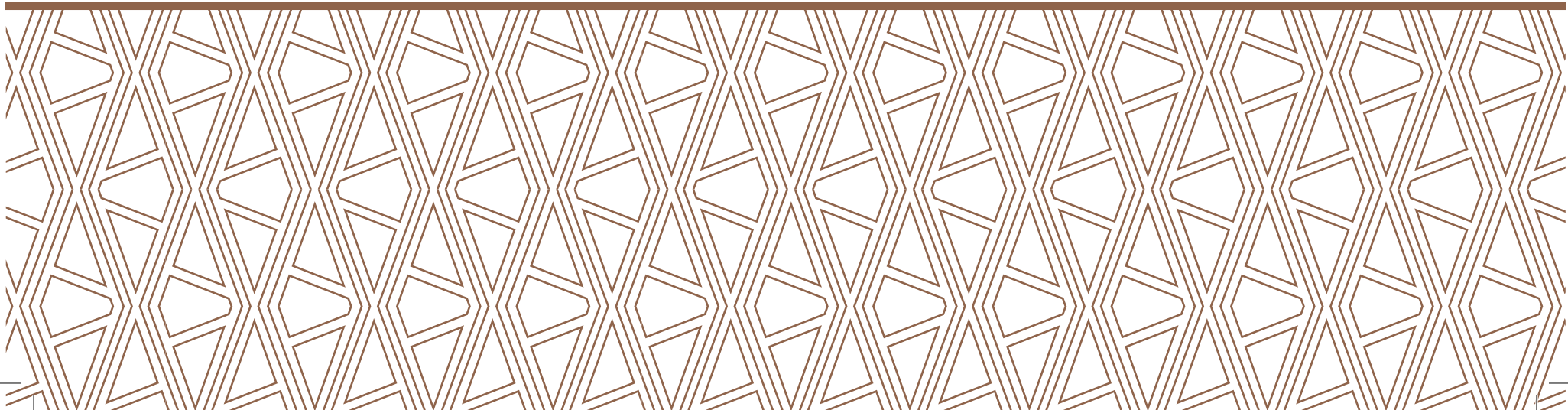




## **BEGINNINGS**

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/Starters Of Tasty Meze

### MEAT

<b>Souvlaki</b> ..... 75   79   75 Pork, Beef, Chicken Skewer – Flame Grilled	<b>Lamb Phyllo Cigar</b> ..... 85 Wrapped Phyllo Pastry, Lamb, Feta, Spinach, Olives – Chunky Tomato Sauce	<b>Lamb Lollipops</b> ..... 195 Trimmed Rib Chops, Olive Oil, Lemon Juice, Oregano
<b>Keftedes</b> ..... 75 Meatballs, Mix Of Beef And Lamb – Tzatziki Dip	<b>Chicken Livers</b> ..... 69 Grilled, Mild Peri-Peri Sauce – Toasted Pita	

### SEAFOOD

<b>Trout Ceviche</b> ..... 95 Avocado, Onion, Tomato, Lime & Coriander – Toasted Ciabatta	<b>Sardines</b> ..... 75 Olive Oil, Lemon Juice, Oregano – Grilled	<b>Mussels</b> ..... 99 White Wine, Garlic, Freshly Steamed – Toasted Ciabatta
<b>Prawns Kataifi</b> ..... 89 Prawns In Kataifi Pastry, Deep Fried – Peri Mayo Dip	<b>White Bait</b> ..... 69 Lemon – Deep Fried	<b>Calamari</b> ..... 79 Herbs & Garlic, Dash Of Olive Oil, Lemon Juice – Grilled Or Fried
	<b>Fresh Oysters</b> ..... 85   29 Each Cultivated, Crushed Ice, Lemon, Shallot Vinaigrette	

### VEGETARIAN

<b>Halloumi Strips</b> ..... 75 Deep Fried	<b>Falafel</b> ..... 69 Chickpea-Balls – Deep Fried – Tahini	<b>Dolmades</b> ..... 69 Vine Leaves, Rice, Tomatoe, Herbs – Thick Greek Yoghurt
<b>Zucchini Fritters</b> ..... 69 Pan Fried – Tahini	<b>Black Mushrooms</b> ..... 72 Spinach, Melted Mozzarella – Grilled	<b>Moussaka Stuffed Aubergine</b> ..... 72 Brinjal, Potato, Marrows, Béchamel, Halloumi – Baked
<b>Spanakopita</b> ..... 72 Phyllo Pastry, Spinach & Feta – Baked	<b>Feta Cheese In Phyllo</b> ..... 75 Mastiha, Sesame, Thyme & Honey	

### 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

<b>5 Plate Meze</b> ..... 349 5 Small Plates (Excluding Lamb Lollipops)	<b>8 Plate Meze</b> ..... 849 4 Small Plates, 3 Medium Plates & Salad (Excluding Lamb Lollipops)
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### EXTRAS

<b>Pita Bread</b> ..... 12 Toasted	<b>Olives</b> ..... 35 Kalamata
<b>Cheese</b> ..... 49 ea Feta, Goat's Cheese	<b>Dips</b> ..... 30 ea Taramosalata, Tzatziki, Hummus, Tahini, Feta & Olive

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

### MEAT

<b>Pappas Chicken</b> ..... 119	<b>Beef Ribs</b> ..... 169	<b>Meatballs Yiaourtlou</b> ..... 99
Rolled Breast, Spinach & Feta Filling, Light Cheese Sauce – Grilled	Rosemary, Bbq Sauce & Spicy Slaw – Grilled	Chunky Tomato Sauce, Thick Greek Yoghurt – Toasted Pita
<b>Half Baby Chicken</b> ..... 99	<b>Souvlaki</b> ..... 115   129   115	<b>Beef Moussaka</b> ..... 119
Cut Into 4 Pieces, Almond/Walnut Dressing, Roasted Cherry Tomatoes - Grilled	Two Skewers Pork/Beef/Chicken – Toasted Pita	Beef, Eggplant, Baby Marrow, Potato, Béchamel
	<b>Braised Lamb Neck</b> ..... 159	<b>Greek Style Chicken</b> ..... 109
	Red Wine – Bed Of Mash	Chicken Breasts, Vegetables, Halloumi – Grilled

### SEAFOOD

<b>Trout Fillet</b> ..... 135	<b>Prawn &amp; Mussel Curry</b> ..... 145	<b>Prawns Saganaki</b> ..... 115
Skin On, Lemon & Garlic Butter – Grilled – Crushed Potato	Light Curry Sauce – Rice	Tomato, Garlic, Feta – Baked - Toasted Ciabatta
<b>Hake &amp; Chips</b> ..... 115	<b>Stuffed Calamari</b> ..... 119	
Battered – Deep Fried	Bacon, Spinach, Feta – Grilled – Lime & Cajun Sauce	

### VEGETARIAN

<b>Yemista</b> ..... 109	<b>Moussaka</b> ..... 115
Stuffed Vegetables, Tomato, Rice, Herbs	Brinjal, Marrow, Béchamel, Halloumi – Stacked & Baked
<b>Falafel Sliders</b> ..... 99	
Chickpea Patties, Rocket, Tomato, Mini Pita, Tahini	

### SALADS

<b>Greek Salad</b> ..... 99	<b>Calamari Salad</b> ..... 119
Feta, Olives, Tomato, Red Onion, Cucumber, Lettuce, Oregano	Crispy Calamari, Rocket, Lettuce, Red Onion, Tomato, Pickled Cucumber, Sesame Seeds
<b>Greek Village Salad</b> ..... 99	<b>Chicken, Avocado, Halloumi Salad</b> ..... 135
Greek Salad, No Lettuce	Peppers, Tomato, Lettuce, Cucumber – Homemade Dressing
<b>Chickpea Salad</b> ..... 99	<b>Beetroot &amp; Goat Cheese Salad</b> ..... 119
Cabbage, Red Onion, Coriander, Tomato, Cucumber, Olives	Lettuce, Roasted Cashews, Cherry Tomato, Red Onion, Peppers
<b>Duo Seafood Phyllo Salad</b> ..... 129	<b>Rocket Salad</b> ..... 105
2 Phyllo Pockets, Cherry Tomato, Red Onion, Crispy Calamari, Feta, Avocado & Cajun Prawns (Sauce)	Rocket, Baby Spinach, Feta, Sugar Snap Peas, Red Onion, Tomato & Cucumber

### IN PITA – Served with fries

<b>Yiro</b> – Tomato, Onion, Tzatziki
Beef ..... 109
Chicken ..... 99

<b>Souvlaki</b> – Tomato, Onion, Tzatziki
Beef ..... 109
Chicken ..... 99
Pork ..... 99

<b>Pulled Lamb</b> ..... 129
Shredded, Tomato, Onion, Greek Mint Yoghurt – Slow Roasted

<b>Calamari</b> ..... 99
Red Onion, Tomato, Spicy Mayo – Crispy

<b>Halloumi</b> ..... 99
Tomato, Onion, Tzatziki – Fried

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

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### **Kleftiko ..... 279**

We Talk To The Lamb And It Changes Nationality. Our Signature Dish Is Slow Roasted, Rosemary, Garlic, 7 Hours & Lots Of Love

### **Pappas Ribs..... 265**

Sticky Bbq Sauce – Flame Grilled

### **Lamb Chops..... 279**

Rib Chops, Olive Oil, Lemon Juice, Oregano – Flame Grilled

### **Baby Chicken..... 209**

Spatchcock Baby Chicken, Peri-Peri or Lemon & Herb – Flame Grilled

### **Lamb Burger ..... 139**

Crispy Lettuce, Balsamic Red Onion – Mint Yoghurt Or Cheese

## SIDES

### **Freshly Cut Chips..... 42**

Rock Salt & Herbs

### **Roasted Potato..... 42**

Rosemary Infused

### **Rice ..... 39**

### **Roasted Butternut..... 45**

### **Creamed Spinach..... 45**

Available With Or Without Cream

### **Crushed Potato ..... 42**

Oregano, Spring Onion & Olive Oil

### **Green Salad..... 39**

### **Grilled Vegetables ..... 45**

### **Fried Onion Rings ..... 39**

## MEDITERRANEAN FISH MARKET – Served with a side.

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## PRAWNS

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

### **12 Prince ..... 239**

### **8 Queen ..... 289**

### **6 King..... 299**

### **4 Tiger Medium Prawns ..... 499**

### **2 Tiger Giant Prawns..... 489**

### **5 Langoustines..... 499**

### **Combo Prawn Platter ..... 749**

2 Tiger Mediums, 3 Langoustines, 4 Queens

**Prawns Each:** Prince **19** | Queen **36** | King **49** |

TM **125** | TG **245** | Langoustines **99**

## SEAFOOD

### **Pappas Seafood Platter..... 749**

Baby Lobster, 6 Queens, Filleted Kingklip, 6 Mussels, Calamari, Accompanying Sauces

### **Prawn And Calamari Platter ..... 209**

Grilled Calamari, 6 Prince Prawns, Lemon Butter

### **Baby Kingklip ..... 259**

On The Bone, Lemon Butter – Grilled

### **Mussels ..... 199**

White Wine, Garlic, Freshly Steamed – Toasted Ciabatta

### **Calamari ..... 169**

Herbs & Garlic, Dash Of Olive Oil, Lemon Juice – Grilled Or Fried

# PAPPAS FAMOUS STEAKS - Served With A Side

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## STEAKS – Basted Or Spiced.

Fillet 300G.....	279	Sirloin 300G.....	209	T-Bone 1 Kg.....	359
Rump 300G.....	209	T-Bone 400G.....	229		

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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

Fillet 300G.....	299	Rump 300G.....	239	Sirloin 300G.....	239
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## SAUCES

Mushroom.....	35	Pepper.....	35	Monkeygland.....	32
Garlic.....	35	Madagascar.....	35	Cheese.....	35

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## SPECIALITY STEAKS

<b>Pappas</b> .....	<b>235</b>	<b>Fillet Camembert</b> .....	<b>309</b>	<b>Riganato</b> .....	<b>225</b>
300G Rump, Spinach & Melted Mozzarella Cheese – Flame Grilled		300G Fillet, Camembert Cheese, Caramelised Red Onion,Pepper Sauce – Flame Grilled		300G Sirloin, Sliced, Olive Oil & Oregano – Flame Grilled	

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## DESSERTS

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<b>Baklava</b> .....	<b>69</b>	<b>Loukoumades</b> .....	<b>59</b>	<b>Mastiha Panacotta</b> .....	<b>69</b>
Phyllo Pastry, Ground Almonds, Spices & Syrup – Baked		Light Dough Balls Dipped In Syrup,Topped With Cinnamon & Nuts – Deep Fried		Sweetened Cream, Mastiha, Berries – Greek Twist	
<b>Paul's Homemade Gelato</b> .....	<b>82</b>	<b>Chocolate Mousse</b> .....	<b>65</b>		
Vanilla, Chocolate & Mint Gelato. Choice Of 3 Scoops		Strawberries, Whipped Cream			

# BEVERAGES

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## FRESHLY SQUEEZED JUICES Our Choice Of Juice Blends Comes Highly Recommended

<b>Apple, Pear And Ginger</b> ..... 49	<b>Red Juice</b> ..... 49	<b>Green Juice</b> ..... 49
<b>Carrot, Orange And Ginger</b> ..... 49	Beetroot, Apple, Carrot And Celery	Spinach, Lettuce, Kale Celery, Apple, Cucumber
<b>Apple, Cucumber And Mint</b> ..... 49	<b>Yellow Juice</b> ..... 49	
	Pineapple, Lemon, Ginger, Honey And Mint	

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## ICED SMOOTHIES

<b>Lemon And Mint Crush</b> ..... 45	<b>Kiwi And Mint Frappe</b> ..... 45
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## ARTISANAL TEAS

<b>Freshly Brewed Blends</b> ..... 35
Ask your waiter about our selection

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## COFFEE

<b>Greek/Cypriot Coffee</b> ..... 25	<b>Double Espresso</b> ..... 33	<b>Double Machiato</b> ..... 35
Can Be Ordered Plain, Metrio Or Sweet	<b>Espresso Coretto</b> ..... 45	<b>Americano</b> ..... 25
<b>Cappuccino</b> ..... 27	Served With A Shot Of Grappa	
<b>Single Espresso</b> ..... 23	<b>Single Machiato</b> ..... 24	

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## LATTES

<b>Traditional</b> ..... 27	<b>Nutella Hot Chocolate</b> ..... 45	<b>Spicy Chai</b> ..... 35
<b>Chocochino</b> ..... 30	<b>Cinnamon Latte</b> ..... 35	

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## ICED COFFEES

<b>Freezocino</b> ..... 37	<b>Frappe</b> ..... 29
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## LIQUER COFFEE

<b>Irish, Kahlua, Amarula Coffee</b> ..... 49	<b>Dom Pedros</b> ..... 55
<b>Metaxa Coffee</b> ..... 49	Whisky, Brandy, Kahlua, Amarula, Ouzo, Frangelico