

SMALL PLATES

Explore the Mediterranean
- Choose A Meze Combo To
Share

Starters Of Tasty Meze

5 Plate Meze - 5 Small Plates
(Excluding Lamb Lollipops)

359

VEGETARIAN

- Halloumi Strips - Deep Fried** 79
- Spanakopita** - Phyllo Pastry, Spinach & Feta
- Baked 79
- Falafel** - Chickpea-Balls - Deep Fried - Tahini 75
- Beetroot Falafel** - Beetroot, Chickpeas - Deep
Fried - Tahini 75
- Black Mushrooms** - Spinach, Melted Mozzarella
- Grilled 75
- Feta Cheese In Phyllo** - Mastiha, Sesame,
Thyme & Honey 75
- Dolmades** - Vine Leaves, Rice, Tomato, Herbs
- Thick Greek Yoghurt 69
- Pumpkin and Zucchini Fritters** - Pumpkin,
Herbs, Feta - Pan fried 69

SEAFOOD

- Prawns Kataifi** - Prawns In Kataifi Pastry,
Deep Fried - Peri Mayo Dip 89
- Mediterranean Sardines** - Olive Oil, Lemon
Juice, Oregano - Grilled 79
- Octapodi** - Baby Octopus - Pickled 89
- Fresh Oysters** - Cultivated, Crushed Ice,
Lemon, Shallot Vinaigrette 99 / 35 ea
- Mussels** - White Wine, Garlic, Freshly
Steamed - Toasted Ciabatta (Also served
as creamed) 89
- Calamari** - Herbs & Garlic, Dash Of Olive
Oil, Lemon Juice - Grilled Or Fried 89

MEAT

- Souvlaki** - Single Skewer - Beef / Chicken -
Onion & Green Pepper - Flame Grilled 89 / 69
- Lamb Phyllo Cigar** - Wrapped Phyllo
Pastry, Lamb, Feta, Spinach, Olives -
Chunky Tomato Sauce 95
- Meatballs Yiaourtou** - Lamb / Beef Mix,
Chunky Tomato Sauce, Thick Greek Yoghurt 89
- Chicken Livers** - Grilled, Mild Peri-Peri Sauce
- Toasted Pita 75
- Lamb Lollipops** - Trimmed Rib Chops, Olive
Oil, Lemon Juice, Oregano 189

DIPS

- Taramasalata** - Cod Roe, Lemon Juice, Garlic 30
- Tzatziki** - Greek Yoghurt, Cucumber, Garlic,
Lemon, Mint 30
- Hummus** - Blended Chickpeas, Lemon Juice,
Garlic, Tahini 30
- Feta & Olive** - Feta Cheese and Kalamata
Olive Blend 35
- Tahini** - Tahini, Lemon Juice, Olive Oil, Garlic, Salt 35

LIGHTER BITES

SERVED WITH A SIDE

Falafel Sliders - Chickpea Patties, Rocket, Tomato, Mini Pita, Tahini	109
Beetroot Burger – Beetroot Falafel Patty, Lettuce, Tomato, Onion, Tahini	109
Vegetarian Moussaka - Brinjal, Marrow, Béchamel, Halloumi – Stacked & Baked	125
Trout Fillet - Skin On, Lemon & Garlic Butter – Grilled	139
Hake & Chips - Battered – Deep Fried - Tartare Sauce	129
Lamb Burger - Crispy Lettuce, Balsamic Red Onion – Mint Yoghurt or Cheese	139
Souvlaki - Two Skewers Beef / Chicken – Toasted Pita	169 / 139
Beef Moussaka - Beef, Eggplant, Baby Marrow, Potato, Béchamel	139
Greek Style Chicken - Chicken Breasts, Vegetables, Halloumi – Grilled	139

IN PITA SERVED WITH A SIDE

Yiro – Beef / Chicken - Tomato, Onion, Tzatziki	119 / 99
Souvlaki – Beef / Chicken - Tomato, Onion, Tzatziki	119 / 99
Pulled Lamb - Slow Roasted Lamb Shredded, Tomato, Onion, Greek Mint Yoghurt	139
Calamari - Red Onion, Tomato, Spicy Mayo – Crispy	119
Halloumi - Tomato, Onion, Tzatziki – Fried	109

SIDES

Pita Bread	12	Rice	39
Feta	39	Pap	45
Olives - Kalamata	35	Roasted Butternut	45
Hand Cut Chips - Rock Salt & Herbs	42	Creamed Spinach	45
Roasted Potato - Rosemary Infused	42	Spinach - Tomato, Onion - Fried	45
Crushed Potato - Oregano, Chives & Olive Oil	42	Green Salad	39
		Grilled Vegetables	45

SALADS

Pappas Greek Salad - Lettuce, Rocket, Olives, Tomato, Cucumber, Feta, Dried Mint	109
Greek Village Salad - Tomato, Cucumber, Olives Feta, Dried Mint	109
Duo Seafood Phyllo Salad - 2 Phyllo Pockets: Cherry Tomato, Red Onion, Crispy Calamari, Feta, Avocado & Cajun Prawns	145
Calamari Salad - Crispy Fried Calamari, Rocket, Lettuce, Red Onion, Tomato, Pickled Cucumber, Sesame Seeds	129
Chicken, Avocado, Halloumi Salad - Peppers, Tomato, Lettuce, Cucumber – Homemade Dressing	135
Beetroot, Bulgar & Goat Cheese Salad - Crushed Bulgar Wheat, Roasted Beetroot, Goat Cheese, Cherry Tomato, Red Onion, Peppers	119

ALL TIME FAVOURITES

TIMELESS RECIPES ENJOYED BY OUR PATRONS FOR OVER 30 YEARS.
SERVED WITH A SIDE.

Kleftiko - We Talk To The Lamb And It Changes Nationality. Slow Roasted, Rosemary, Garlic, 7 Hours & Lots Of Love	279
Beef Ribs - Rosemary, Bbq Sauce & Spicy Slaw – Grilled	179
Lamb Chops - Loin Chops, Olive Oil, Lemon Juice, Oregano – Flame Grilled	269
Baby Chicken - Cut In Eight Pieces , Peri-Peri or Lemon & Herb – Flame Grilled	189
Pappas Chicken - Rolled Breasts, Spinach & Feta Filling, Light Cheese Sauce – Grilled	159

GREEK POTJIES

SERVED WITH A SIDE

Mussels - White Wine, Garlic, Freshly Steamed – Toasted Ciabatta	179
Prawn & Mussel Curry - Light Curry Sauce	209
Prawns Saganaki - Tomato, Garlic, Feta - Baked - Toasted Ciabatta	199
Oxtail Casserole - Carrots, Peas, Red Wine, Onion	249
Braised Lamb Neck - Tomato, Red Wine Sauce	189

MEDITERRANEAN FISH MARKET

SERVED WITH A SIDE

PRAWNS

With our famous lemon butter sauce in special copper pans – butterflied, grilled

Half Kilo SS	189
12 Prince	229
8 Queen	269
6 King	299
4 Tiger Medium Prawns	399
2 Tiger Giant Prawns	449
5 Langoustines	599
Combo Prawn Platter - 2 Tiger Mediums, 3 Langoustines, 4 Queens	649
Prawns Each: Prince 20 Queen 34 King 50 TM 100 TG 225 Langoustines 120	

SEAFOOD

Whole Linefish (Subject to availability)	SQ
Pappas Seafood Platter - Baby Lobster, 6 Queens, Filleted Kingklip, Calamari, Mussels	749
Prawn & Calamari Platter - Grilled Calamari, 6 Prince Prawns, Lemon Butter	199
Baby Kingklip - On The Bone, Lemon Butter – Grilled	259
Calamari - Herbs & Garlic, Dash Of Olive Oil, Lemon Juice – Grilled Or Fried	195
Stuffed Calamari - Macon, Spinach, Feta – Grilled – Lime & Cajun Sauce	189
Sea Combo - Baby Sole, Grilled Calamari & Prawns – Lemon Butter	209

PAPPAS FAMOUS STEAKS

SERVED WITH A SIDE

STEAK - BASTED OR SPICED

Fillet 300G	279
Rump 300G	209
Sirloin 300G	209
T-Bone 400G	229
Rib Eye 350G	279

SAUCES

Mushroom Garlic Pepper Madagascar Monkeygland Cheese	35
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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.

Fillet 300G	309
Rump 300G	249
Sirloin 300G	249

SPECIALTY STEAKS

Pappas – 300G Rump, Spinach & Melted Mozzarella Cheese – Flame Grilled	249
Fillet Camembert – 300G Fillet, Camembert Cheese, Caramelised, Red Onion, Pepper Sauce – Flame Grilled	319
Riganato – 300G Sirloin, Sliced, Olive Oil & Oregano – Flame Grilled	239

DESSERTS

Baklava - Phyllo Pastry, Ground Almonds, Spices & Syrup – Baked. Vanilla I Cream	79
Bougatsa - Homemade Creamy Custard - Crispy Phyllo - Icing Sugar & Cinnamon	75
Malva Pudding - South African Favourite, Custard or Vanilla Ice Cream	75
Frozen Sorbet: Selection of Strawberry, Lemon and Pineapple	75
Cake Of The Day	79