

SMALL PLATES

Explore the Mediterranean
- Choose A Meze Combo To
Share

Starters Of Tasty Meze

5 Plate Meze - 5 Small Plates 399

VEGETARIAN

Halloumi Strips - Deep Fried or Grilled 79

Spanakopita - Phyllo Pastry, Spinach & Feta
- Baked 85

Falafel - Chickpea-Balls – Deep Fried – Tahini 79

Beetroot Falafel - Beetroot, Chickpeas - Deep
Fried - Tahini 79

Feta Cheese In Phyllo - Mastiha, Sesame,
Thyme & Honey 85

Dolmades - Vine Leaves, Rice, Tomato, Herbs
- Thick Greek Yoghurt 79

Pumpkin and Zucchini Fritters - Pumpkin,
Herbs – Pan fried 75

SEAFOOD

Prawns Kataifi - Prawns In Kataifi Pastry,
Deep Fried – Peri Mayo Dip 99

Mediterranean Sardines - Olive Oil,
Lemon Juice, Oregano – Grilled 85

Fresh Oysters - Cultivated, Crushed Ice, 109 / 39 ea
Lemon, Shallot Vinaigrette

Mussels - White Wine, Garlic, Freshly
Steamed – Toasted Ciabatta (Also served
as creamed) 95

Calamari - Herbs & Garlic, Dash Of Olive
Oil, Lemon Juice – Grilled Or Fried 95

MEAT

Souvlaki - Single Skewer - Beef / Chicken - 95/75
Onion & Green Pepper – Flame Grilled

Lamb Phyllo Cigar - Wrapped Phyllo 99
Pastry, Lamb, Feta, Spinach, Olives –
Chunky Tomato Sauce

Meatballs Yiaourtlou -Lamb / Beef Mix, 95
Chunky Tomato Sauce, Thick Greek Yoghurt

Chicken Livers - Grilled, Mild Peri-Peri Sauce 85
– Toasted Pita

DIPS

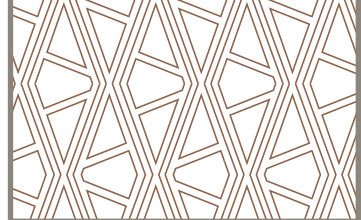
Taramasalata - Cod Roe, Lemon Juice, Garlic 35

Tzatziki - Greek Yoghurt, Cucumber, Garlic, 35
Lemon, Mint

Hummus - Blended Chickpeas, Lemon Juice, 35
Garlic, Tahini

Feta & Olive - Feta Cheese and Kalamata 39
Olive Blend

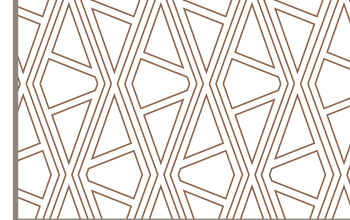
Tahini - Tahini, Lemon Juice, Olive Oil, Garlic, Salt 39



EST. 1987

PAPPAS

ON THE SQUARE



LIGHTER BITES

SERVED WITH A SIDE

Beetroot Burger – Beetroot Falafel Patty, 125
Lettuce, Tomato, Onion, Tahini

Vegetarian Moussaka - Brinjal, Marrow, 135
Béchamel, Halloumi – Stacked & Baked

Trout Fillet - Skin On, Lemon & Garlic Butter – Grilled 149

Greek Style Hake - Battered – Deep Fried - 135
Tartare Sauce

Lamb Burger - Crispy Lettuce, Balsamic Red 145
Onion – Mint Yoghurt or Cheese

Souvlaki - Two Skewers Beef / Chicken 179 / 149
– Toasted Pita

Beef Moussaka - Beef, Eggplant, Baby Marrow, 145
Potato, Béchamel

IN PITA SERVED WITH A SIDE

Yiro – Beef / Chicken - Tomato, 125/109
Onion, Tzatziki

Souvlaki – Beef / Chicken - 125/109
Tomato, Onion, Tzatziki

Pulled Lamb - Slow Roasted Lamb 145
Shredded, Tomato, Onion, Greek Mint
Yoghurt

Calamari - Red Onion, Tomato, 129
Spicy Mayo – Crispy

Halloumi - Tomato, Onion, Tzatziki 119
– Fried

SIDES

Pita Bread 15 **Rice** 39

Feta 39 **Pap** 45

Olives - Kalamata 39 **Roasted Butternut** 49

Hand Cut Chips - 45 **Creamed Spinach** 49
Rock Salt & Herbs **Spinach** - Tomato, 49

Roasted Potato - 45 **Onion** - Fried

Green Salad 45

Crushed Potato - 45 **Grilled Vegetables** 49

Oregano, Chives
& Olive Oil

SALADS

Pappas Greek Salad - Lettuce, Rocket, Olives, 119
Tomato, Cucumber, Feta, Dried Mint

Greek Village Salad - Tomato, Cucumber, Olives 129
Feta, Dried Mint

Calamari Salad - Crispy Fried Calamari, Rocket, 139
Lettuce, Red Onion, Tomato, Pickled Cucumber,
Sesame Seeds

Chicken, Avocado, Halloumi Salad - Peppers, 145
Tomato, Lettuce, Cucumber – Homemade Dressing

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 299
Nationality. Slow Roasted, Rosemary, Garlic,
7 Hours & Lots Of Love

Beef Ribs - Rosemary, Bbq Sauce & Spicy 199
Slaw – Grilled

Lamb Chops - Loin Chops, Olive Oil, Lemon 299
Juice, Oregano – Flame Grilled

Baby Chicken - Cut In Eight Pieces , Peri-Peri 219
or Lemon & Herb – Flame Grilled

GREEK POTJIES

SERVED WITH A SIDE

Mussels - White Wine, Garlic, Freshly Steamed – 219
Toasted Ciabatta

Prawn & Mussel Curry - Light Curry Sauce 229

Oxtail Casserole - Carrots, Peas, Red Wine, Onion 299

Braised Lamb Neck - Tomato, Red Wine Sauce 249

MEDITERRANEAN FISH MARKET

SERVED WITH A SIDE

PRAWNS

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

Half Kilo SS 199

12 Prince 249

8 Queen 289

6 King 329

Prawns Each: Prince 22 | Queen 39 | King 55

SEAFOOD

Pappas Seafood Platter - Baby Lobster, 799
6 Queens, Filleted Kingklip, Calamari, Mussels

Prawn & Calamari Platter - Grilled Calamari, 219
6 Prince Prawns, Lemon Butter

Baby Kingklip - On The Bone, Lemon Butter 279
– Grilled

Calamari - Herbs & Garlic, Dash Of Olive Oil, 209
Lemon Juice – Grilled Or Fried

Sea Combo - Baby Sole, Grilled Calamari 229
& Prawns – Lemon Butter

PAPPAS FAMOUS STEAKS

SERVED WITH A SIDE

STEAK - BASTED OR SPICED

Fillet 300G 279

Rump 300G 219

Sirloin 300G 219

T-Bone 400G 229

Rib Eye 300G 279

SAUCES

Mushroom | Garlic | Pepper | 39
Madagascar Monkeygland | Cheese

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

Rib Eye 350g 309

SPECIALTY STEAKS

Pappas – 300G Fillet, Spinach & Melted 295
Mozzarella Cheese – Flame Grilled

Fillet Camembert – 300G Fillet, 319
Camembert Cheese, Caramelised, Red
Onion, Pepper Sauce – Flame Grilled

Riganato – 300G Fillet, Sliced, Olive Oil 289
& Oregano – Flame Grilled

DESSERTS

Baklava - Phyllo Pastry, Ground Almonds, 79
Spices & Syrup – Baked. Vanilla Ice Cream

Bougatsa - Homemade Creamy Custard - 79
Crispy Phyllo - Icing Sugar & Cinnamon

Malva Pudding - South African Favourite, 79
Custard & Vanilla Ice Cream

Frozen Sorbet: Selection of Strawberry, 75
Lemon and Pineapple

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 PappasOnTheSquare

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or visit our website
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