

EST.1987

PAPPAS

ON THE SQUARE

SMALL PLATES

Explore the Mediterranean -
Choose A Meze Combo To Share

Starters Of Tasty Meze

5 Plate Meze - 5 Small Plates **425**

VEGETARIAN

Halloumi Strips - Deep Fried	85
Spanakopita - Phyllo Pastry, Spinach & Feta – Baked	89
Falafel - Chickpea-Balls – Deep Fried – Tahini	85
Beetroot Falafel - Beetroot, Chickpeas - Deep Fried – Tahini	85
Feta Cheese In Phyllo - Mastiha, Sesame, Thyme & Honey	89
Dolmades - Vine Leaves, Rice, Tomato, Herbs – Thick Greek Yoghurt	79
Pumpkin and Zucchini Fritters - Pumpkin, Herbs, – Pan Fried	79
Black Mushrooms - Spinach, Melted Mozzarella – Grilled	85

SEAFOOD

Prawns Kataifi - Prawns In Kataifi Pastry, Deep Fried – Peri Mayo Dip	109
Mediterranean Sardines - Olive Oil, Lemon Juice, Oregano – Grilled	89
Fresh Oysters - Cultivated, Crushed Ice, Lemon, Shallot Vinaigrette	119 / 42 ea
Mussels - White Wine, Garlic, Freshly Steamed – Toasted Ciabatta (Also served as creamed)	105
Calamari - Herbs & Garlic, Dash Of Olive Oil, Lemon Juice – Grilled Or Fried	99

MEAT

Souvlaki - Single Skewer - Beef / Chicken - Onion & Green Pepper – Flame Grilled	99 / 85
Lamb Phyllo Cigar - Wrapped Phyllo Pastry, Lamb, Feta, Spinach, Olives – Chunky Tomato Sauce	105
Meatballs Yiaourtlou - Lamb / Beef Mix, Chunky Tomato Sauce, Thick Greek Yoghurt	99
Chicken Livers - Grilled, Mild Peri-Peri Sauce – Toasted Pita	89
Lamb Lollipops - Trimmed Rib Chops, Olive Oil, Lemon Juice, Oregano	209

LIGHTER BITES

Served With A Side

Beetroot Burger – Beetroot Falafel Patty, Lettuce, Tomato, Onion – Tahini	135
Vegetarian Moussaka - Brinjal, Marrow, Béchamel, Halloumi – Stacked & Baked	139
Trout Fillet - Skin On, Lemon & Garlic Butter – Grilled	159
Greek Style Hake - Battered – Deep Fried - Tartare Sauce	139
Lamb Burger - Crispy Lettuce, Balsamic Red Onion – Mint Yoghurt or Cheese	155
Souvlaki - Two Skewers Beef / Chicken – Toasted Pita	195 / 159
Beef Moussaka - Beef, Eggplant, Baby Marrow, Potato, Béchamel	155
Falafel Sliders - Chickpea Patties, Rocket, Tomato, Mini Pita, Tahini	139
Greek Style Chicken - Chicken Breasts, Vegetables, Halloumi – Grilled	155

IN PITA SERVED WITH A SIDE

Yiro – Beef / Chicken - Tomato, Onion, Tzatziki	125 / 109
Souvlaki – Beef / Chicken - Tomato, Onion, Tzatziki	125 / 109
Pulled Lamb - Slow Roasted Lamb Shredded, Tomato, Onion, Greek Mint Yoghurt	155
Calamari - Red Onion, Tomato, Spicy Mayo – Crispy	139
Halloumi - Tomato, Onion, Tzatziki – Fried	119

SIDES

Pita Bread	17	Rice	39
Feta	39	Pap	45
Olives - Kalamata	39	Roasted Butternut	55
Hand Cut Chips - Rock Salt & Herbs	49	Creamed Spinach	55
Roasted Potato - Rosemary Infused	49	Spinach - Tomato, Onion - Fried	55
Crushed Potato - Oregano, Chives & Olive Oil	49	Green Salad	45
		Grilled Vegetables	55

SALADS

Pappas Greek Salad - Lettuce, Rocket, Olives, Tomato, Cucumber, Feta, Dried Mint	125
Greek Village Salad - Tomato, Cucumber, Olives Feta, Dried Mint	135
Calamari Salad - Crispy Fried Calamari, Rocket, Lettuce, Red Onion, Tomato, Pickled Cucumber, Sesame Seeds	145
Chicken, Avocado, Halloumi Salad - Peppers, Tomato, Lettuce, Cucumber – Homemade Dressing	155
Duo Seafood Phyllo Salad - 2 Phyllo Pockets: Cherry Tomato, Red Onion, Crispy Calamari, Feta, Avocado & Cajun Prawns	169
Bulgar Salad - Crushed Bulgar Wheat, Cucumber, Feta, Olives, Celery, Mint, Dill, Origanum, Parsley	145

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	315
Beef Ribs - Rosemary, Bbq Sauce & Spicy Slaw – Grilled	209
Lamb Chops - Loin Chops, Olive Oil, Lemon Juice, Oregano – Flame Grilled	299
Baby Chicken - Cut In Eight Pieces , Peri-Peri or Lemon & Herb – Flame Grilled	229
Pappas Chicken - Rolled Breasts, Spinach & Feta Filling, Light Cheese Sauce – Grilled	209

GREEK POTJIES

Served With A Side

Mussels - White Wine, Garlic, Freshly Steamed – Toasted Ciabatta	229
Prawn & Mussel Curry - Light Curry Sauce	239
Oxtail Casserole - Carrots, Peas, Red Wine, Onion	315
Braised Lamb Neck - Tomato, Red Wine Sauce	259

MEDITERRANEAN FISH MARKET

Served With A Side

PRAWNS

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

Half Kilo SS	209
12 Prince	265
8 Queen	309
6 King	345
4 Tiger Medium Prawns	749
2 Tiger Giant Prawns	659
5 Langoustines	599
Combo Prawn Platter - 2 Tiger Mediums, 3 Langoustines, 4 Queens	849
Prawns Each: Prince 24 Queen 40 King 55 TM 189 TG 335 Langoustines 125	

SEAFOOD

Pappas Seafood Platter - Baby Lobster, 6 Queens, Filleted Kingklip, Calamari, Mussels	849
Prawn & Calamari Platter - Grilled Calamari, 6 Prince Prawns, Lemon Butter	235
Baby Kingklip - On The Bone, Lemon Butter – Grilled	295
Calamari - Herbs & Garlic, Dash Of Olive Oil, Lemon Juice – Grilled Or Fried	225
Sea Combo - Baby Sole, Grilled Calamari & Prawns – Lemon Butter	239
Whole Linefish (Subject to availability)	SQ
Stuffed Calamari - Spinach, Feta – Grilled – Lime & Cajun Sauce	199
Prawn Pasta – Linguine, Tomato, Garlic, Feta (No Side)	199

PAPPAS FAMOUS STEAKS

Served With A Side

STEAK - BASTED OR SPICED

Fillet 300G	309
Rump 350G	239
Sirloin 350G	239
T-Bone 400G	249
Rib Eye 300G	309

SAUCES

Mushroom Garlic Pepper Madagascar Monkeygland Cheese	45
--	----

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	349
Rump 350G	269
Sirloin 350G	269
Rib Eye 300G	349

SPECIALTY STEAKS

Pappas – 300G Fillet, Spinach & Melted Mozzarella Cheese – Flame Grilled	329
Fillet Camembert – 300G Fillet, Camembert Cheese, Caramelised, Red Onion, Pepper Sauce – Flame Grilled	339
Riganato – 300G Fillet, Sliced, Olive Oil & Oregano – Flame Grilled	319

DIPS

Taramasalata - Cod Roe, Lemon Juice, Garlic	39
Tzatziki - Greek Yoghurt, Cucumber, Garlic, Lemon, Mint	39
Hummus - Blended Chickpeas, Lemon Juice, Garlic, Tahini	39
Feta & Olive - Feta Cheese and Kalamata Olive Blend	45
Tahini - Tahini, Lemon Juice, Olive Oil, Garlic, Salt	45

DESSERTS

Baklava - Phyllo Pastry, Ground Almonds, Spices & Syrup – Baked. Vanilla Ice Cream	85
Bougatsa - Homemade Creamy Custard - Crispy Phyllo - Icing Sugar & Cinnamon	85
Malva Pudding - South African Favourite, Custard & Vanilla Ice Cream	85
Frozen Sorbet: Selection of Strawberry, Lemon and Pineapple	89
Cake Of The Day	89