

# SMALL PLATES / MEZEDAKIA

## Explore the Mediterranean - Choose A Meze Combo To Share

**5 Plate Meze - 5 Small Plates (Excluding Lamb Lollipops) 475**

### VEGETARIAN

**Halloumi - Grilled or Fried and Served with Lemon 79**

**Spanakopita - Phyllo Pastry, Spinach & Feta – Baked 89**

**Falafel - Chickpea Balls – Deep Fried – Tahini 89**

**Beetroot Falafel - Beetroot, Chickpeas - Deep Fried – Tahini 89**

**Feta Cheese In Phyllo - Mastiha, Sesame, Honey & Thyme 95**

**Dolmades - Vine Leaves, Rice, Tomato, Herbs – Thick Greek Yoghurt 85**

**Pumpkin and Zucchini Fritters - Pumpkin, Herbs – Pan Fried 85**

**Black Mushrooms - Spinach, Melted Mozzarella – Grilled 89**

### SEAFOOD

**Oysters - Fresh, Cultivated, Lemon, Shallot Vinaigrette 145 for 3 / 50 ea**

**Prawns Kataifi - Prawns In Kataifi Pastry, Deep Fried – Peri Mayo Dip 129**

**Mediterranean Sardines - Olive Oil, Lemon Juice, Oregano – Grilled 95**

**Mussels - White Wine, Garlic, Freshly Steamed – Toasted Ciabatta (Also Served As Creamed) 119**

**Calamari - Herbs & Garlic, Dash Of Olive Oil, Lemon Juice – Grilled Or Fried 119**

### MEAT

**Souvlaki - Single Skewer, Flame Grilled With Toasted Pita  
Chicken 89 | Beef 99 | Lamb 109**

**Lamb Phyllo Cigar - Wrapped Phyllo Pastry, Lamb, Feta, Spinach, Olives – Chunky Tomato Sauce 129**

**Meatballs Yiaourtlou - Lamb & Beef Mix, Chunky Tomato Sauce, Thick Greek Yoghurt – Toasted Pita 115**

**Chicken Livers - Grilled, Mild Peri-Peri Sauce – Toasted Pita 89**

**Lamb Lollipops - Two Trimmed Rib Chops, Olive Oil, Lemon Juice, Oregano, Tzatziki 189**

**Mediterranean Dips - Taramasalata, Tzatziki, Hummus, Tahini 59  
- Spicy Feta, Olive & Feta 65**

**Dip Trio - Choose Any 3 Dips To Compliment Your Starter 125**

**Pita Bread 20 | Feta 39 | Olives 39**

# LIGHTER BITES

Served With A Side

<b>Beetroot Burger</b> - Beetroot Falafel Patty, Lettuce, Tomato, Onion - Tahini	<b>145</b>
<b>Vegetarian Moussaka</b> - Eggplant, Baby Marrow, Potato, Bechamel, Grated Halloumi – Stacked & Baked	<b>149</b>
<b>Trout Fillet</b> - Skin On, Lemon & Garlic Butter – Grilled	<b>189</b>
<b>Greek Style Hake</b> - Battered – Deep Fried – Skordalia (Greek Garlic Dip)	<b>139</b>
<b>Lamb Burger</b> - Crispy Lettuce, Balsamic Red Onion – Mint Yoghurt or Cheese	<b>179</b>
<b>Souvlaki</b> - Two Skewers Perfectly Marinated, Flame Grilled Topped With Tzatziki - Toasted Pita <b>Chicken 179   Beef 189   Lamb 199</b>	
<b>Beef Moussaka</b> - Traditional Recipe - Ground Beef, Eggplant, Baby Marrow, Potato, Béchamel	<b>169</b>
<b>Falafel Sliders</b> - Chickpea Patties, Rocket, Tomato, Mini Pita, Tahini	<b>149</b>
<b>Greek Style Chicken</b> - Chicken Breasts, Vegetables, Halloumi – Grilled	<b>159</b>
<b>Beef Short Rib Pasta</b> - Beef Short Rib, Tomato, Garlic – Linguine (No Side)	<b>199</b>

## IN PITA Served With A Side

<b>Yiro</b> - Sliced Meat Served With Onion, Tomato And Tzatziki And Wrapped In Warm Pita <b>Chicken 120   Beef 135</b>	
<b>Souvlaki</b> - Warm Pita Pocket Filled With Cubed Meat, Tomato, Onion And Tzatziki <b>Chicken 120   Beef 139   Lamb 149</b>	
<b>Pulled Lamb</b> - Slow Roasted Lamb Shredded, Tomato, Onion, Greek Mint Yoghurt	<b>179</b>
<b>Calamari</b> - Red Onion, Tomato, Spicy Mayo – Crispy	<b>149</b>
<b>Halloumi</b> - Tomato, Onion, Tzatziki – Fried	<b>129</b>
<b>Soft Shell Crab</b> - Rocket, Baby Tomato, Pickled Cucumber, Red Onion, Spicy Mayo – Fried	<b>199</b>

## SALADS

<b>Pappas Greek Salad</b> - Lettuce, Rocket, Olives, Tomato, Cucumber, Feta, Dried Mint	<b>139</b>
<b>Greek Village Salad</b> - Tomato, Cucumber, Olives Feta, Dried Mint	<b>149</b>
<b>Calamari Salad</b> - Crispy Fried Calamari, Rocket, Lettuce, Red Onion, Tomato, Pickled Cucumber, Sesame Seeds	<b>169</b>
<b>Chicken, Avocado, Halloumi Salad</b> - Peppers, Tomato, Lettuce, Cucumber – Homemade Dressing	<b>175</b>
<b>Duo Seafood Phyllo Salad</b> - 2 Phyllo Pockets: Cherry Tomato, Red Onion, Crispy Calamari, Feta, Avocado & Cajun Prawns	<b>199</b>
<b>Filleted Trout Salad</b> - Grilled Trout Fillet, Avo, Baby Spinach, Rocket – Vinaigrette	<b>189</b>
<b>Beef &amp; Sesame Feta Salad</b> - Sliced Beef, Sesame Crusted Feta, Baby Spinach, Rocket, Tomato, Cucumber, Red Onion – Vinaigrette	<b>185</b>

# MAINS

Served With A Side

## ALL TIME FAVOURITES

Timeless Recipes Enjoyed By Our Patrons For Over 30 Years.

<b>Greek Lamb</b> - We Talk To The Lamb And It Changes Nationality. Slow Roasted, Rosemary, Garlic, 7 Hours & Lots Of Love (Kleftiko)	<b>359</b>
<b>Pappas Beef Ribs</b> - Rosemary, Bbq Sauce & Spicy Slaw – Grilled	<b>249</b>
<b>Lamb Chops</b> - Loin Chops, Olive Oil, Lemon Juice, Oregano – Flame Grilled	<b>339</b>
<b>Baby Chicken</b> - Cut In Eight Pieces, Peri-Peri or Lemon & Herb – Flame Grilled	<b>249</b>
<b>Pappas Chicken</b> - Rolled Breasts, Spinach & Feta Filling, Light Cheese Sauce – Grilled	<b>229</b>

## GREEK POTS

<b>Mussels</b> - White Wine, Garlic, Freshly Steamed – Toasted Ciabatta	<b>249</b>
<b>Prawn &amp; Mussel Curry</b> - Light Curry Sauce	<b>269</b>
<b>Oxtail Casserole</b> - Carrots, Peas, Red Wine, Onion	<b>359</b>
<b>Braised Lamb Neck</b> - Tomato, Red Wine Sauce	<b>299</b>
<b>Goat Stew</b> - Tender Goat pieces on the Bone, Peppers, Mushrooms, Spinach	<b>315</b>

## PLATTERS

<b>Pappas Meat Platters</b> - Beef Ribs, Lamb Shoulder Chops, Baby Chicken Pieces	
Meat Platter for 2	<b>349</b>
Meat Platter for 4	<b>699</b>

# STEAKS

Served With A Side

## PAPPAS FAMOUS STEAKS

<b>Steak - Basted Or Spiced</b>	
<b>Fillet 250G</b>	<b>299</b>
<b>Rump 350G</b>	<b>249</b>
<b>Sirloin 350G</b>	<b>249</b>
<b>Sirloin 200G</b>	<b>199</b>
<b>T-Bone 400G</b>	<b>279</b>
<b>Rib Eye 300G</b>	<b>319</b>

## 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

<b>Fillet 250G</b>	<b>379</b>
<b>Rump 350G</b>	<b>329</b>
<b>Sirloin 350G</b>	<b>329</b>
<b>Rib Eye 300G</b>	<b>379</b>

## SPECIALTY STEAKS

<b>Pappas - 250G Fillet, Spinach &amp; Melted Mozzarella Cheese - Flame Grilled</b>	<b>359</b>
<b>Fillet Camembert - 250G Fillet, Camembert Cheese, Caramelised, Red Onion, Pepper Sauce - Flame Grilled</b>	<b>379</b>
<b>Riganato - 250G Fillet, Sliced, Olive Oil &amp; Oregano - Flame Grilled</b>	<b>359</b>
<b>Madagascar Steak - 250g Fillet, Homemade Madagascar Sauce - Flame Grilled</b>	<b>359</b>
<b>Mushroom Steak - 250g Fillet, Mushroom Sauce - Flame Grilled</b>	<b>359</b>

## SAUCES

Mushroom / Garlic	<b>59</b>
Pepper / Madagascar	
Monkey Gland /Cheese	

## SIDES

<b>Hand Cut Chips - Rock Salt &amp; Herbs</b>	<b>49</b>	<b>Sweet Potato Fries</b>	<b>49</b>
<b>Roasted Potato - Rosemary Infused</b>	<b>49</b>	<b>Rice</b>	<b>45</b>
<b>Crushed Potato - Oregano, Chives &amp; Olive Oil</b>	<b>49</b>	<b>Pap &amp; Sauce</b>	<b>49</b>
<b>Spinach - Tomato, Onion - Fried</b>	<b>55</b>	<b>Roasted Butternut</b>	<b>55</b>
		<b>Creamed Spinach</b>	<b>55</b>
		<b>Green Salad</b>	<b>45</b>
		<b>Grilled Vegetables</b>	<b>55</b>



# MEDITERRANEAN FISH MARKET Served With A Side

## PRAWNS

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

<b>Half Kilo SS</b>	<b>189</b>
<b>12 Prince</b>	<b>259</b>
<b>8 Queen</b>	<b>299</b>
<b>6 King</b>	<b>299</b>
<b>Tiger Medium</b>	<b>195</b>
<b>Tiger Giant</b>	<b>349</b>

## SEAFOOD

<b>Whole Linefish</b> - (Subject To Availability)	<b>SQ</b>
<b>Baby Kingklip</b> - On The Bone, Lemon Butter – Grilled	<b>349</b>
<b>Calamari</b> - Herbs & Garlic, Dash Of Olive Oil, Lemon Juice – Grilled Or Fried	<b>249</b>
<b>Filleted Line Fish</b> - Catch of the Day	<b>319</b>
<b>Stuffed Calamari</b> - Spinach, Feta – Grilled – Lime & Cajun Sauce	<b>229</b>
<b>Prawn Pasta</b> - Linguine, Tomato, Garlic, Feta (No Side)	<b>199</b>

## FISH PLATTERS

<b>Pappas Seafood Platter</b> - Baby Lobster, 6 Queens, Filleted Kingklip, Calamari, Mussels	<b>SQ</b>
<b>Sea Combo</b> - Baby Sole, Grilled Calamari & Prawns – Lemon Butter	<b>295</b>
<b>Prawn &amp; Calamari Platter</b> - Grilled Calamari, 6 Prince Prawns, Lemon Butter	<b>279</b>
<b>Hake &amp; Calamari Platter</b> - Lemon Butter – Grilled	<b>235</b>

# DESSERTS

<b>Baklava</b> - Phyllo Pastry, Ground Almonds, Spices & Syrup – Baked. Mastiha Gelato	<b>89</b>
<b>Ekmek Kataifi</b> - Crispy Kataifi, Rose Water, Creamy Custard, Chantilly Cream and Nuts	<b>89</b>
<b>Malva Pudding</b> - South African Favourite, Custard Gelato & Caramel Sauce	<b>85</b>
<b>Homemade Soft Gelato</b> - Fior Di Latte, Chocolate Sauce & Honeycomb	<b>99</b>
Mastiha & Rose	<b>89</b>
Creamy Custard	<b>89</b>
<b>Frozen Sorbet</b> - Seasonal Fruit Selection	<b>89</b>
<b>Cake Of The Day</b>	<b>89</b>

## COFFEE

<b>Greek / Cypriot Coffee</b>	<b>30</b>
Plain / Metrio / Sweet	
<b>Espresso</b>	<b>25</b>
<b>Americano</b>	<b>35</b>
<b>Cortado</b>	<b>35</b>
<b>Macchiato</b>	<b>29</b>
<b>Cappuccino</b>	<b>39</b>
<b>Flat White</b> 250ml	<b>45</b>

## LIQUER COFFEE

<b>Irish, Kahlua, Amarula Coffee</b>	<b>69</b>
<b>Dom Pedros</b>	<b>85</b>
Whisky, Brandy, Kahlua, Amarula, Ouzo, Frangelico	

## ARTISANAL TEAS

<b>Freshly Brewed Blends</b>	<b>42</b>
<b>Black:</b> Ceylon Classic, Chocolate Mint, Earl Grey Finest, English Breakfast	
<b>Herbal:</b> Chamomile, Peppermint, Rooibos O, Rooibos Chai	
<b>Green:</b> Emperor's Green O, Green Lemongrass & Ginger	



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# DRINKS

## COLD PRESSED JUICES

OUR CHOICE OF JUICE BLENDS  
COMES HIGHLY RECOMMENDED

<b>Apple, Pear &amp; Ginger</b>	<b>65</b>
<b>Carrot, Orange &amp; Ginger</b>	<b>65</b>
<b>Apple, Cucumber &amp; Mint</b>	<b>65</b>
<b>Red Juice</b> - Beetroot, Apple, Carrot & Celery	<b>65</b>
<b>Yellow Juice</b> - Pineapple, Lemon, Ginger, Honey & Mint	<b>69</b>
<b>Green Juice</b> - Spinach, Lettuce, Kale Celery, Apple & Cucumber	<b>69</b>

## ICED SMOOTHIES

<b>Lemon &amp; Mint Crush</b>	<b>59</b>
<b>Kiwi &amp; Mint Frappe</b>	<b>69</b>

## ARTISANAL ICE TEAS

<b>Doubleshot Light Lemon</b>	<b>59</b>
<b>Doubleshot Cling Peach</b>	<b>59</b>
<b>Doubleshot Hibiscus &amp; Vanilla</b>	<b>59</b>

## LATTES

<b>Café Latte</b>	<b>42</b>
<b>Café Mocha</b>	<b>45</b>
<b>Spicy Chai</b>	<b>49</b>
<b>Cinnamon</b>	<b>49</b>
<b>Nutella Hot Chocolate</b>	<b>59</b>
<b>Red Cappuccino</b>	<b>45</b>

## FREEZOS

<b>Coffee</b>	<b>59</b>
<b>White Chocolate Vanilla</b>	<b>59</b>
<b>Chocolate</b>	<b>59</b>
<b>Frappe</b> - Greek Iced Coffee Drink	<b>45</b>

## SHAKES

<b>Iced Coffee</b>	<b>55</b>
<b>Original Shakes</b> - Chocolate / Vanilla / Strawberry Bubblegum / Lime / Banana	<b>59</b>
<b>Peppermint Crisp</b>	<b>65</b>
<b>Blueberry Cheesecake</b>	<b>69</b>