

# The **G** Greek Fisherman



**STREETSMART**  
SOUTH AFRICA  
HELPING STREET CHILDREN  
SINCE 2005



## SOUPS

Soup of the day	52
Kakavia Soup (Fishermans Soup) – mixed seafood, cherry tomatoes and toasted garlic bread	189

## BREAD

✓ Bread-board – toasted pita bread, homemade peasant bread and koulouri	32
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## MEZE- STARTERS

Trio of Dips – tzatziki (yoghurt, cucumber and garlic), taramosalata (caviar), organic hummus and roasted pine nuts	95
Prawn Saganaki – tomato, feta, prawns sautéed	99
✓ Haloumi Saganaki – sautéed cheese, quince jelly	79
✓ Cheese Saganaki – sautéed piquant cheese, honey and sesame seeds	79
Mussels in Tomato & Feta – mussels, tomato based sauce origanum and feta	85
Calamari Grilled – rock salt, lemon and origanum	89
Sardines Grilled – coarse salt, olive oil, lemon, origanum and roasted pine nuts	85
✓ Spanakopita Baked – feta, leeks, spinach, dill, béchamel and phyllo pastry	60
✓ Baby Marrow Fried – zucchini, macadamia skordalia and grated pecorino	55
Octopus Grilled – lemon, olive oil and origanum	99
Octopus – tomato and red wine sauces	99
✓ Chips – origanum and feta cheese	49
Prawns Grilled – garlic, parsley and fresh lemon juice	SQ
Soudzoukakia Grecque – meat rizoles, pomodoro sauce and cumin	70
Beef Biftekia – grilled meat patties, origanum and stuffed with feta cheese	80

## SALADS

✓ Greek Village Salad – tomato, cucumber, red onion, feta and olives	90
Green Salad – lettuce, dill, egg, spring onion and toasted garlic breadcrumbs	60
✓ Lentil Salad – quinoa, lentils, walnuts, coriander, diced cucumber, baby spinach, yoghurt and pomegranate dressing	85



## VEGETARIAN

<b>Vegetarian Moussaka</b> – vegetables, tomato salsa and bechamel sauce	<b>110</b>
<b>Vegetarian Platter</b> – stuffed tomato (rice, pine nuts and raisins), fried baby Marrow (with Scordalia), Spinach Pie and Roast Potatoes	<b>110</b>

## CHARCOAL GRILL AND SOUVLA (SPIT ROAST)

<b>Grilled Kingklip</b> – olive oil, lemon, origanum, spananakorizo (spinach, rice and tomato)	<b>215</b>
<b>Linefish Grilled</b> (please ask watron for fish selection) - olive oil, lemon, origanum. Island Style	<b>189-195</b>
<b>Calamari Grilled</b> – rock salt, lemon, origanum, spananakorizo (spinach, rice and tomato)	<b>189</b>
<b>Mixed Seafood Skewer Grilled</b> – linefish, calamari and prawns	<b>189</b>
<b>Prawns Grilled</b> – Himalayan salt, lemon butter, roast pepper salad and rice	<b>SQ</b>
<b>Lamb Souvla Shavings</b> (off rotisserie) – olive oil, lemon, baked tomato with rice, raisins and pine nuts	<b>165</b>
<b>Beef Souvlaki</b> – onion and cherry tomato	<b>155</b>
<b>Lamb Chops</b> – thin cut, island style and hand cut chips	<b>199</b>
<b>Chicken Souvlaki</b> – onion, cherry tomato, hand cut chips	<b>149</b>
<b>Fillet Steak Grecque</b> – melted feta, kefalograviera cheese, cherry tomato and olive skewer	<b>260</b>
<b>Fillet Steak</b> – basted with extra virgin olive oil, lemon and origanum	<b>230</b>

## FROM THE OVEN

<b>Roast Lamb</b> – slow oven-roasted on the bone and tzatziki (note, this dish has a predominantly lemon flavour)	<b>199</b>
<b>Stifado</b> – traditional beef and tomato stew, pearl onions, bay leaves and cloves	<b>140</b>
<b>Moussaka</b> – my mother's recipe	<b>159</b>
<b>Mixed Seafood Pasta</b> – pasta, cherry tomato sauce and a assortment of seafood – add lobster	<b>199</b> <b>130 per 100g</b>

## KIDDIES MENU

* <b>Fried Calamari and Chips</b>	<b>35</b>
* <b>Souvlaki</b> – with chips and tzatziki	<b>35</b>
* <b>Soudzoukakia</b> – meat balls with chips	<b>35</b>



## LIGHT LUNCHES

(Served strictly between noon and 6pm, not served on Christmas Day, Boxing Day, New Years Day and special holidays)

### GYROS (Greek Sandwiches)

Beef Souvlaki Cubes in Pita - Served with chips	115
Lamb Shavings in Pita - Served with chips	115
Chicken Souvlaki in Pita - Served with chips	110
all above mixed with homemade tzatziki, onion and tomato wrapped in homemade pita bread	
<b>Fish and Chips</b> – served with tartar sauce	139

## DESSERTS

✓ <b>Traditional Baklava</b> – honey syrup and ice-cream	69
✓ <b>Chocolate Hazelnut Baklava</b> – honey syrup and sour cherry ice-cream	69
✓ <b>Loukoumades</b> – Greek doughnut balls, spiced honey syrup and vanilla ice cream	52
✓ <b>Orange and Yoghurt Bake</b> – crumbed phyllo pastry, vanilla gelato	59
✓ <b>'Dodoni' Feta Cheesecake</b> – fresh watermelon (seasonal) or Vissino (sour cherry syrup)	69
✓ <b>Home made Greek Yoghurt</b> – farm honey and nuts	59
✓ <b>Duo of Gelato</b> – (chocolate and vanilla)	59

## COFFEE SELECTION (All served with traditional Greek spoon desserts)

Greek Coffee	20	Greek Frappe	20
Cappuccino Freddo (The Greek way)	25	Espresso Freddo (The Greek way)	18

## COFFEE CLASSICS

Espresso	25	Cappuccino	26
Macchiato	25	Double Espresso	28
Hot Chocolate	25	Tea (assorted flavours)	18

## MILKSHAKES

Chocolate	39	Strawberry	39
Vanilla	39		

VAT INCLUDED. ALL CREDIT CARDS WELCOME. NO CHEQUES ACCEPTED. SERVICE CHARGE NOT INCLUDED.

A 10% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 10 OR MORE.



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