

Freshly-prepared,
freshly-frozen and
home-catered food.

Tzatziki -R40 (250g)

Taramasolata - R50 (250g)

Spanakopita

Baked phyllo pastry filled with feta, leeks, spinach, dill and béchamel sauce

- R160 (12 pieces)

Tiropita

Baked phyllo pastry filled with feta cheese

-R160 (12 pieces)

Roast Lamb

Slow oven roasted lamb on the bone with lemon, olive oil and organum. Served with roast potatoes.

- R340 (serves 2)

Lentil Soup

Lentils, diced vegetables cooked in Greek style.

- R100 (serves 2)

Pastitsio

A traditional Greek baked dish made of mincemeat layered with pasta and topped with a béchamel sauce

-R180 (serves 2)

Vegetarian Bake

Layers of aubergine, mixed vegetables and béchamel sauce.

- R190 (serves 2)

Moussaka

Layers of aubergine, beef mince and béchamel sauce. -

R250 (serves 2)

Soudzoukakia

Meat rizoles with a tomato and cumin sauce. Served with spinach rice.

- R200 (serves 2)

Beef Stifado

A traditional beef and tomato stew, pearl onions, served with rice.

- R240 (serves 2)



Prawn Curry

Served with savoury rice with chutney and chopped tomato with onion.

-R260 (serves 2)

Lamb Curry

Typical South African curry served on a bed of savoury rice with chutney and chopped tomato with onion.

- R260 (serves 2)

Oxtail Stew – R330 (serves 2)

Chicken Mediterranean

Chicken breast fillet in a tomato-based sauce with olives. Served with mashed potato.

- R220 (serves 2)

Spinach Rice – R60
(serves 2)

Roast Potato- R60
(serves 2)

Mash Potato – R60
(serves 2)

Orange Cake

A traditional Greek orange cake made with phyllo pastry softened in Greek yogurt, orange zest and juice with vanilla flavour, covered in honey.

– R160 (serves 4-6)

Baklava

Sheets of phyllo pastry layered with chopped nuts, butter and cinnamon, baked and soaked in syrup.

– R190 (serves 4-6)

Bougatsa

A Greek pastry with a custard filling between layers of phyllo.

– R160 (16 pieces)

***Delivery fee: R30** (Atlantic Seaboard and CBD), anything further is **R50**.

***Please WhatsApp orders to:**
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Corina: **0767780057**