



The **G**reek Fisherman

MENU



SOUPS

Soup of the day..... 65

BREAD

Toasted Pita Bread 12

Homemade Peasant Bread 25

❖ **Bread-board** 49
(homemade peasant bread, pita, koulouri)

MEZE- STARTERS

Oysters 50

❖ **Humus** 39

❖ **Tzatziki** 39

Tarama 45

Trio of Dips 99
tzatziki (yoghurt, cucumber, garlic), taramosalata (caviar), hummus (chickpeas, roasted pine nuts, paprika)

❖ **Baby Marrow Fried** 59
zucchini, skordalia(garlic potato dip) and grated pecorino

❖ **Spanakopita Baked**..... 65
feta, leeks, spinach, dill, béchamel and phyllo pastry

❖ **Tyropita**..... 69
feta cheese, dill, phyllo pastry

❖ **Bruschetta**..... 79
toasted garlic bread, mozzarella, cherry tomatoes, basil and olive oil

❖ **Haloumi** 85
sautéed cypriot cheese with quince jelly

❖ **Dolmades (Homemade)**..... 55
rice, herbs, lemon, vine leaves

Souzoukakia Grecque..... 79
meat rizoles, pomodoro sauce and cumin

Beef Biftekia..... 85
grilled meat patties, origanum stuffed with feta cheese

Sardines Grilled (when available)..... 89
with coarse salt, olive oil, lemon and origanum

Calamari Grilled..... 95
with rock salt, lemon and origanum

Prawn Saganaki 99
sautéed prawns with tomato and feta

Mussels in Tomato & Feta 99
mussels, tomato based sauce, origanum and melted feta

Prawns Grilled..... 139
with garlic, parsley and fresh lemon juice

SALADS

❖ **Greek Village Salad**..... 95
tomato, cucumber, red onion, feta and olives

❖ **Lentil Salad**..... 86
quinoa, lentils, walnuts, coriander, diced cucumber, baby spinach, yoghurt and pomegranate dressing

Smoked Salmon Salad..... 125
with cream cheese, avocado, red onion and capers

FROM THE SEA

Calamari Grilled..... 199
with rock salt, lemon, origanum, spinach-rice and chips

Stuffed Calamari Grilled..... 199
shrimp, mussels, linefish and rice stuffed in calamari tubes with mild curry sauce and chips

Kingklip Grilled..... 220
with olive oil, lemon, origanum, spinach-rice and chips

Linefish Filleted Grilled (Please ask waitron for fish selection)..... 220
island style with olive oil, lemon and origanum, spinach-rice and chips

Norwegian Salmon Grilled 259
with olive oil, lemon, origanum, spinach-rice and chips

Sole Grilled (when available) SQ
with olive oil, lemon, origanum, spinach-rice and chips

Mixed Seafood Skewer Grilled 249
linefish, calamari and prawns served with spinach-rice and chips

Prawns Grilled 285
Himalayan salt, lemon butter, roast pepper salad, spinach-rice and chips

Kakavia Soup (Fisherman's Soup) 195
mixed seafood, cherry tomatoes and toasted garlic bread

Aegean Seafood Platter..... 495
grilled prawns, calamari, mussels, linefish, spinach-rice, mixed seafood stew and chips
add lobster 230 per 100g

CHARCOAL GRILL

Beef Souvlaki 195
skewered with onion, cherry tomato. Tzatziki, spinach-rice and chips

Lamb Chops..... 235
thin cut island style, spinach-rice and chips

Chicken Souvlaki 159
skewered with onion, cherry tomato. Tzatziki, spinach-rice and chips

Chicken Breast Fillet Grilled 149
with olive oil, lemon, origanum, spinach-rice, topped with mushroom sauce and chips

Mediterranean Chicken Breast Grilled 149
topped with cooked cherry tomatoes, olives, origanum and chips

Sirloin Grilled 179
with olive oil, lemon, origanum, spinach-rice and chips

Fillet Steak Grilled..... 250
basted with extra virgin olive oil, lemon and origanum, spinach-rice and chips

FROM THE OVEN

Roast Lamb..... 235
slow oven-roasted on the bone, lemon roast potatoes and tzatziki (note: this dish has a predominantly lemon flavour)

Moussaka..... 179
served with lemon roast potatoes

Mixed Seafood Pasta..... 249
pasta, cherry tomato sauce and a assortment of seafood
add lobster..... 230 per 100g

❖ **Vegetarian Moussaka** 135
baked vegetables, tomato salsa and béchamel sauce

❖ **Vegetarian Platter**..... 135
stuffed tomato (rice, mint,raisins), fried baby marrow (with skordalia), spinach pie and roast potatoes

❖ **Asparagus Pasta** 119
spaghetti, asparagus, cream and grated pecorino

KIDDIES MENU

* **Fried Calamari and Chips**..... 49

* **Souvlaki**..... 49
with chips and tzatziki

* **Souzoukakia**..... 49
meat balls with chips

LIGHT LUNCHES

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

GYROS (Greek Wraps)

Beef Souvlaki in Pita - served with chips 125

Lamb Shaving in Pita - served with chips 125

Chicken Souvlaki in Pita - served with chips 120

all above mixed with homemade tzatziki, onion and tomato wrapped in homemade pita bread

Pint of prawns - fried and served in a beer mug with tartar sauce 139

Fish and Chips - served with tartar sauce 165

DESSERTS

❖ **Traditional Baklava**..... 85
phyllo pastry, nuts, honey syrup and ice-cream

❖ **Loukoumades**..... 59
Greek doughnut balls, spiced honey syrup and vanilla ice cream

❖ **Orange and Yoghurt Bake**..... 65
crumbed phyllo pastry, vanilla gelato

❖ **Feta Cheesecake**..... 79
fresh watermelon (seasonal) or Vissino (sour cherry syrup)

❖ **Home made Greek Yoghurt**..... 65
topped with farm honey and nuts

❖ **Duo of Gelato**..... 69
chocolate and vanilla

MILKSHAKES

Chocolate..... 49

Strawberry..... 49

Vanilla..... 49

❖ - vegetarian

TRADING HOURS

Monday: CLOSED

**Tuesday to Sunday
12pm till 10pm**



www.greekfisherman.co.za

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.