



THE
GREEK
FISHERMAN



EST. 1992

· AUTHENTIC · HOME MADE · NATURAL ·

SALADS

GREEK VILLAGE SALAD 	R 135.00
<i>Tomato, cucumber, red onion, feta and olives</i>	
LENTIL SALAD 	R 119.00
<i>Quinoa, lentil, walnuts, coriander, diced cucumber, baby spinach, yoghurt and pomegranate dressing</i>	
GRILLED CHICKEN SALAD	R 165.00
<i>Lettuce, tomato, onions, spring onions, avocado, topped with grilled, sliced chicken breast fillet</i>	

SOUPS, BREADS & DIPS

SOUP OF THE DAY	R 79.00
TOASTED PITA	R 16.00
HOME MADE PEASANT BREAD	R 49.00
BREAD BOARD	R 69.00
<i>Peasant bread, pita & koulouri</i>	
HUMMUS 	R 55.00
TZATZIKI 	R 55.00
TARAMA	R 59.00

SALADS, SOUPS, BREADS & DIPS

TRIO OF DIPS <i>Tzatziki (yoghurt, cucumber, garlic), taramasalata (caviar), hummus (chickpeas, roasted pine nuts, paprika)</i>	R 119.00	BEEF BIFTEKIA <i>Grilled meat patties, oregano stuffed with feta cheese</i>	R 119.00
BABY MARROW FRIED v <i>Zucchini, skordalia (garlic potato dip) and grated pecorino</i>	R 79.00	SARDINES GRILLED (When available) <i>With coarse salt, olive oil, lemon and oregano</i>	R 99.00
SPANAKOPITA BAKED v <i>Feta, leeks, spinach, dill, béchamel in phyllo pastry</i>	R 79.00	PRAWN SAGANAKI (4) <i>Sautéed prawn with tomato based sauce, oregano and melted feta</i>	R 139.00
TYROPITA v <i>Feta cheese, dill, phyllo pastry</i>	R 69.00	MUSSELS IN TOMATO & FETA <i>Mussels, tomato based sauce, oregano & melted feta</i>	R 110.00
BRUSCHETTA v <i>Single slice of garlic infused ciabatta bread topped with mozzarella, cherry tomatoes basil and drizzled with balsamic vinegar</i>	R 75.00		
HALLOUMI v <i>Sautéed Cypriot cheese with quince jelly</i>	R 105.00		
CALAMARI GRILLED <i>With rock salt, lemon and oregano</i>	R 115.00		

MEZE

CALAMARI GRILLED <i>With rock salt, lemon, oregano served with spinach-rice or chips</i>	R 220.00
STUFFED CALAMARI GRILLED <i>Shrimp, mussels and line fish stuffed in calamari tubes with a mild curry sauce & chips</i>	R 199.00
KINGKLIP GRILLED <i>With butter, lemon served with spinach-rice or chips</i>	R 269.00
FILLETED LINE FISH GRILLED (Please ask waitron for fish selection) <i>Isalnd style with olive oil, lemon, oregano served with spinach-rice or chips</i>	SQ
NORWEGIAN SALMON GRILLED <i>With olive oil, lemon, oregano served with spinach-rice or chips</i>	R 390.00
SOLE GRILLED (When available) <i>With lemon butter, oregano served with spinach-rice or chips</i>	SQ
MIXED SEAFOOD SKEWER GRILLED <i>Linefish, calamari & prawns served with spinach-rice or chips</i>	R 249.00
PRAWNS GRILLED (6) <i>With Himilayan salt, lemon butter & roast pepper salad served with spinach-rice or chips</i>	R 295.00
KAKAVIA SOUP (Fisherman's soup) <i>Mixed seafood, cherry tomatoes & toasted garlic bread</i>	R 249.00
AEGEAN SEAFOOD PLATTER <i>Grilled prawns, calamari, mussels, linefish, spinach-rice mixed seafood stew & chips</i>	R 595.00
**Add Lobster	R 230.00 per 100g

FROM THE SEA

CHARCOAL GRILL

BEEF SOUVLAKI (Fillet) R 220.00
Skewered with onion, cherry tomato & tzatziki served with spinach-rice or chips

LAMB CHOPS (5) R 255.00
Thin cut island style chops served with spinach-rice or chips

CHICKEN SOUVLAKI R 169.00
Skewered with onion, cherry tomato & tzatziki served with spinach-rice or chips

**CHICKEN BREAST
FILLET**
*Olive oil, lemon, oregano served with spinach-rice or chips
(Sauce options below)*

PLAIN R 159.00

MEDITERRANEAN SAUCE R 175.00

MUSHROOM SAUCE R 185.00

SIRLOIN GRILLED R 199.00
With mushroom sauce, olive oil, lemon, oregano served with spinach-rice or chips

FILLET STEAK GRILLED R 265.00
Basted with extra virgin olive oil, lemon & oregano served with spinach-rice or chips

OVEN

ROAST LAMB R 305.00
Slow oven-roasted on the bone, lemon roast potatoes and tzatziki (this dish has predominantly lemon flavor)

MOUSSAKA R 185.00
*(My beloved mother-in-law's recipe)
Served with lemon roast potatoes*

MIXED SEAFOOD PASTA R 249.00
With cherry tomato sauce & assortment of seafood

***Add Lobster R 230.00 per 100g*

VEGETARIAN MOUSSAKA R 155.00
Baked vegetables, tomato salsa & béchamel sauce

PENNE MEDITERRANEAN R 119.00
Tomato based pasta with olives & basil

**Gluten free option R 25.00*

SPAGHETTI BOLOGNESE R 135.00
*(Macaronia me kima)
Classic Greek style*

TRADITIONAL BAKLAVA

Phyllo pastry, nuts, honey syrup & ice-cream

R 95.00

LOUKOUMADES

Greek donut balls, spiced honey syrup & vanilla ice-cream

R 79.00

ORANGE & YOGHURT BAKE

Crumbed phyllo pastry & vanilla ice-cream

R 79.00

FETA CHEESECAKE

With Vissino (Sour cherry syrup)

R 95.00

HOME MADE GREEK YOGHURT

Topped with farm honey & nuts

R 75.00

DUO OF GELATO

Chocolate & vanilla

R 69.00

MILKSHAKES

Chocolate, Vanilla or Strawberry

R 69.00

CLASSIC COFFEES

ESPRESSO R 28.00

MACCHIATO R 28.00

HOT CHOCOLATE R 32.00

CAPPUCCINO R 31.00

DOUBLE ESPRESSO R 35.00

TEA (Assorted flavors) R 28.00

LEMON & HONEY R 10.00

GREEK COFFEES

All Served with traditional Greek spoon desserts

GREEK COFFEE R 35.00

CAPPUCCINO FREDDO R 31.00
The Greek way

GREEK FRAPPE R 29.00

ESPRESSO FREDDO R 28.00
The Greek way

***Add Kourabie (Shortbread)* R 15.00