

THE
GREEK
FISHERMAN

EST. 1992

· AUTHENTIC · HOME MADE · NATURAL ·

DEAR CUSTOMER

Please Note

All our food is lovingly home made on the premises
including our dips,
greek yoghurt and bread

We use only high quality natural ingredients.
All our home cooked food with the exception of deep
fried food is cooked with extra virgin olive oil.

We use only salt pepper lemon and oreganum
for seasoning in true greek style
with the odd exception.

Our food does not contain any preservatives, colorants,
stabilisers or additives.

KALI OREXI

SALADS

GREEK VILLAGE SALAD 	R 149.00
<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>	
CAESAR SALAD	R 140.00
<i>Cos lettuce, pecorino cheese, croutons and the OG anchovy dressing</i>	
**Add Chicken	R 59.00

SOUPS, BREADS & DIPS

SOUP OF THE DAY	R 89.00	TYROKAFTERI 	R 65.00
<i>Served with a slide of toasted ciabatta</i>		<i>Spicy cheese dip</i>	
TOASTED PITA 	R 22.00	SKORDALIA 	R 59.00
		<i>Potatoe and garlic</i>	
HOMEMADE PEASANT BREAD	R 59.00	HUMMUS 	R 59.00
		<i>Chickpea and sesame dip</i>	
BREAD BOARD	R 89.00	TZATZIKI 	R 59.00
<i>Peasant bread, pit & koulouri</i>		<i>Yogurt and garlic dip</i>	
		TARAMA	R 65.00
		<i>Caviar dip</i>	

SALADS, SOUPS, BREADS & DIPS

TRIO OF DIPS <i>Any 3 dips of your choice served with one pita bread</i>	R 129.00	BEEF BIFTEKIA <i>Grilled meat patties, oregano stuffed with feta cheese</i>	R 129.00
BABY MARROW FRIED  <i>Zucchini, skordalia(garlic potato dip) and grated pecorino</i>	R 79.00	SARDINES GRILLED <i>(When available) With coarse salt, olive oil, lemon and oregano</i>	R 105.00
SPANAKOPITA BAKED  <i>Feta, leeks, spinach, dill, béchamel in phyllo pastry</i>	R 79.00	PRAWN SAGANAKI (ς) <i>Sautéed prawn with tomato based sauce, oregano and melted feta</i>	R 149.00
FETAMELI  <i>Feta cheese, phyllo pastry with honey+sesame seeds</i>	R 129.00	MUSSELS IN TOMATO & FETA <i>Mussels, tomato based sauce, oregano & melted feta</i>	R 110.00
BRUSCHETTA  <i>Garlic infused French loaf bread topped with mozzarella, cherry tomatoes basil and drizzled with balsamic vinegar</i>	R 79.00		
HALLOUMI  <i>Sautéed Cypriot cheese with quince jelly</i>	R 125.00		
CALAMARI GRILLED <i>With rock salt, lemon and oregano</i>	R 115.00		

CALAMARI GRILLED R 220.00
With rock salt, lemon, oregano served with rice or chips

KINGKLIP GRILLED
Served with spinach-rice or chips

BUTTER LEMON R 285.00

MEDITERRANEAN SAUCE R 309.00

FILLETED LINE FISH GRILLED SQ
(Please ask waitron for fish selection)
Isalnd style with olive oil, lemon, oregano served with rice or chips

NORWEGIAN SALMON GRILLED R 390.00
With olive oil, lemon, oregano served with rice or chips

SOLE GRILLED SQ
(When available)
With lemon butter, oregano served with rice or chips

MIXED SEAFOOD SKEWER GRILLED R 285.00
Linefish, calamari & prawns served with rice or chips

PRAWNS GRILLED (6) R 295.00
With Himilayan salt, lemon butter & roast pepper salad served with rice or chips

KAKAVIA SOUP R 259.00
(Fisherman's soup)
Mixed seafood, cherry tomatoes & toasted garlic bread

AEGEAN SEAFOOD PLATTER R 650.00
Grilled prawns, calamari, mussels, linefish, rice mixed seafood stew & chips
****Add Lobster** R 250.00 per 100gm

CHEFS PLATTER R 2200.00
(Serves 4)
A sexy fiesta of seafood including; 2 Whole crayfish 12 queen prawns, 2 types of fish, calamari, mussels, bouillabaisse, rice and chips

WHOLE GRILLED CRAYFISH R 890.00
(400-600 grams)
Served with rice and chips

CHARCOAL GRILL

BEEF SOUVLAKI (Fillet) R 230.00
Skewered with onion, cherry tomato & tzatziki served with rice or chips

LAMB CHOPS (5) R 265.00
Thin cut island style chops served with rice or chips

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

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

PLAIN R 169.00

MUSHROOM SAUCE R 195.00

SIRLOIN GRILLED R 239.00
With mushroom sauce, olive oil, lemon, oregano served with trice or chips

FILLET STEAK GRILLED R 295.00
Basted with extra virgin olive oil, lemon & oregano served with rice or chips

OVEN

ROAST LAMB R 339.00
Slow oven-roasted on the bone, lemon roast potatoes and tzatziki (this dish has predominantly lemon flavor)

MOUSSAKA R 195.00
*(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 250.00 per 100gm*

VEGETARIAN MOUSSAKA  R 185.00
Baked vegetables, tomato salsa & béchamel sauce

PENNE MEDITERRANEAN  R 125.00
Tomato based pasta with olives & basil

**Gluten free option R 25.00*

SPAGHETTI BOLOGNESE R 139.00
*(Macaronia me kima)
Classic Greek style*

DESSERTS

TRADITIONAL BAKLAVA <i>Phyllo pastry, nuts, honey syrup & ice-cream</i>	R 95.00	HOME MADE GREEK YOGHURT <i>Topped with farm honey & nuts</i>	R 79.00
LOUKOUMADES <i>Greek donut balls, spiced honey syrup & vanilla ice-cream</i>	R 79.00	CHOCOLATE KATAIFI <i>Kataifi pastry & chocolate mouse syrup topped with toasted almonds</i>	R 109.00
ORANGE & YOGHURT BAKE <i>Crumbed phyllo pastry & vanilla ice-cream</i>	R 89.00	DUO OF GELATO <i>Chocolate & vanilla</i>	R 79.00
FETA CHEESECAKE <i>With Vissino (Sour cherry syrup)</i>	R 109.00	MILKSHAKES <i>Chocolate, Vanilla or Strawberry</i>	R 69.00

CLASSIC COFFEES

ESPRESSO	R 30.00
MACCHIATO	R 32.00
HOT CHOCOLATE	R 39.00
CAPPUCCINO	R 35.00
DOUBLE ESPRESSO	R 40.00
TEA (Assorted flavors)	R 30.00
LEMON & HONEY	R 15.00

GREEK COFFEES

All Served with traditional Greek spoon desserts

GREEK COFFEE	R 45.00
CAPPUCCINO FREDDO <i>The Greek way</i>	R 35.00
GREEK FRAPPE	R 32.00
ESPRESSO FREDDO <i>The Greek way</i>	R 30.00