

MEZE STARTERS

MEAT

CHICKEN LIVERS Creamy spicy livers	95
SKINNY LAMB CHOPS 200g & side 400g & 2 sides 800g & 2 sides	170 340 675
SOUVLAKI SINGLE (MEAT SKEWER), with CHIPS Lamb Beef Chicken	95 70 60
BEEF STRIPS Creamy beef strips in a creamy paprika sauce	90
GARLIC SNAILS 6 Snails in garlic butter garnished with spring onion or creamy garlic & melted cheese	110
OXTAIL SOUP	90
KEFTEDES (HERBED MEAT BALLS) Served with tzatziki & pita bread	110

VEGETARIAN

HALOUMI Grilled or fried	115
FALAFEL Chickpea balls served with hummus	80
TIROPITA & SPANAKOPITA 2 Pastries with feta cheese & herbs 2 Pastries with spinach & feta	90
CHEESE & GARLIC VILLAGE LOAF Village bread smothered with melted cheese, garlic & herbs Half Full	60 90
ZUCCHINI FRIES Served with hummus	65
DOLMADES Rice & herbs wrapped in vine leaves, accompanied with tzatziki	75
HALOUMI SPRINGROLL Drizzled with spicy honey	110

SEAFOOD

ROCKY RITZ Crumbed prawns, feta & avocado topped with Asian & Platia sauce	125
SQUID HEADS Fried & served with skordalia dip	100
OYSTERS	SQ
MUSSELS Poached in a creamy garlic white wine sauce & served with traditional village bread	95
GARLIC PRAWN PAROS Creamy garlic prawns topped with melted cheese	140
CALAMARI Grilled with creamy lemon butter sauce Served with rice	110

DIPS

DIP PLATTER Choose 3 dips & pita bread	120	SKORDALIA Mashed potatoes blended with extra virgin olive oil, garlic and lemon juice. A perfect companion for fish dishes	48
TZATZIKI Greek yoghurt with cucumber, garlic & herbs	48	TIROSALATA Feta cheese blended with red pepper & chilli	48
TARAMASALATA Creamy spread of red caviar, extra virgin olive oil & fresh lemon	48	OLIVE TAPENADE Kalamata olives blended with a hint of chilli & spring onion	55
HUMMUS Pureed chickpeas, tahini, enhanced with garlic & fresh lemon juice	48	ADD PITA BREAD X 3	25

SIDES

Fresh Cut Chips, Rice, Mash,
Round Chips (when available), Cream Spinach,
Salad, Seasonal Roast Veg

48

MAINS

SALADS

GREEK Lettuce, red onion, tomatoes, kalamata olives, cucumber & feta	130
CHICKEN Grilled strips, kalamata olives, lettuce fried haloumi cheese, & avocado	150
CALAMARI Grilled calamari, mixed lettuce, corn, avocado, feta, rosa tomatoes, sunflower seeds, cucumber served with a honey mustard sauce	160
SALMON Norwegian salmon, lettuce, rosa tomatoes, avocado, feta, mint leaves & strawberries served with an Asian sauce	220

MEAT

OPEN BEEF SOUVLAKI PLATE 2 Beef skewers, served with chips, pita & tzatziki	165
OPEN GYRO PLATE Sliced grilled beef, served with chips, pita & tzatziki	165
OPEN LAMB SOUVLAKI PLATE 2 Lamb skewers, served with chips, pita & tzatziki	250
OPEN TRIO SOUVLAKI PLATE Lamb, beef, chicken skewers, served with chips, pita & tzatziki	265
TOMAHAWK PORK CHOP 500g Pork chop grilled with olive oil, origanum, lemon juice. Served with veg & a choice of chips, rice or mash	205
RUMP Served with veg & a choice of chips, rice or mash 200g 300g	180 230
FILLET Served with veg & a choice of chips, rice or mash 200g 300g	230 295
T-BONE 500g Served with veg & a choice of chips, rice or mash	300

CHICKEN

CHICKEN BREAST / KOTOPOULO 2 Grilled chicken breasts, served with either cheese or mushroom sauce	175
OPEN CHICKEN SOUVLAKI PLATE 3 Chicken skewers, served with chips & pita bread	140
FRESH BABY TAVERNA CHICKEN Grilled to perfection in your choice of a creamy spicy sauce or lemon, olive oil & origanum Full Half	220 115

PASTA

Served with penne or spaghetti

CHICKEN PASTA Strips in a creamy garlic sauce, peppadew, a hint of chilli & wild rocket	170
GREEK BOLOGNESE Slow braised mince with tomato & herbs	175
VEGETARIAN Fresh veg of the day tossed with olive oil	140

SEAFOOD

KINGKLIP	285
GRILLED CALAMARI	225
BABY KINGKLIP Grilled & topped with lemon butter	SQ
LARGE HAKE & CHIPS Grilled hake topped with lemon butter	210
PRAWNS All prawns served with a choice of lemon butter, garlic or peri peri sauce & 2 sides	
10 MEDIUM PRAWNS	255
12 MEDIUM PRAWNS	300
18 MEDIUM PRAWNS (serves 2)	430
8 LARGE PRAWNS	370
10 LARGE PRAWNS	450

*All seafood dishes are served with 2 sides

ADD A SAUCE

Pepper, Cheese, Mushroom, Garlic,
Riganato (olive oil, lemon & origanum)

45

COMBOS

Served with veg & choice of chips, rice or mash

CHICKEN BREAST & CALAMARI	185
HALF SPICY CHICKEN & 6 PRAWNS	270
6 PRAWNS & CALAMARI	245
350G RIBS & 4 PRAWNS	275
RUMP & PRAWNS	260
HALF CHICKEN & RIBS	270
200G SKINNY LAMB CHOPS & 200G RUMP	340

PLATIA FAVOURITES

LAMB SHANK "KLEFTIKO" Our Signature Dish A tender fresh 550g lamb shank slow roasted with herbs Served with mash & veg	SQ
YIAYIAS MOUSSAKA Layered brinjals, beef mince, potatoes & bechamel. Served with a salad	180
EISBEIN Crispy eisbein served with mash & a honey mustard sauce	220
OXTAIL Served with mash & veg	295
RIBS & CHIPS 450g - 500g Honey basted ribs flame grilled & served with chips	260
PLATIA FILLET 300g fillet steak grilled to your liking and topped with crispy bacon, feta and avocado. Served with veg and choice of chips, mash, rice	325
HENNESSY STEAK 300g Fillet steak, pan-fried with mushrooms, spring onions, Hennessy cognac & cream, served with mash	310

KIDS' CORNER

PORK RIBS	80
CHICKEN STRIPS	75
CREAMY CHICKEN PASTA	75
CRUMBED CHICKEN STRIPS	70
BEEF/CHICKEN SOUVLAKI WITH CHIPS	75
VANILLA ICE CREAM WITH JELLYTOTS OR SMARTIES	45

SWEETS

BAKLAVA Nuts, sugar & cinnamon layered in phyllo pastry baked & soaked in syrup	105
MALVA PUDDING Warm malva with ice cream or custard or cream	85
ICE CREAM & BAR-ONE SAUCE	70
PISTACHIO HALVA ICE CREAM	95
BAKLAVA CHEESE CAKE Baked cheese cake topped with nuts, cinnamon & syrup	100
GREEK YOGHURT Crushed biscuit, honey & nuts	90
ASSORTED GREEK BISCUITS Any 4	40
HOMEMADE TIRAMISU	85

IN PITAS

Wrapped in a fresh pita with tzatziki, tomato & onion,
served with fresh chips

BEEF GYRO	120
CHICKEN	115
LAMB	135
HALOUMI	120
FALAFEL (CHICKPEA BALLS)	110



DRINKS MENU



RED BLENDS

	BY THE GLASS	BOTTLE
WOLFTRAP RED	78	235
“The easy one” - Full of black fruits, red & black berries with some violet flavours		
NEDERBURG BARONNE		290
Smooth, suave & iconic. One of the selling red blends in the recent years		
KANONKOP KADETTE		375
Full-bodied with ripe sweet banana & berry		
RUPERT & ROTHSCHILD CLASSIQUE		675
Blend of cabernet sauvignon & merlot. Exceptionally elegant		
CHOCOLATE BLOCK		750
Berry fruit, violet & white pepper aromas		
MEERLUST RUBICON		1500
Violets, ripe plum, cedar wood & intense spiciness		

CABERNET SAUVIGNON

PORCUPINE RIDGE		230
Flavours of dark fruit, plum & cedar box with lots of complexity & lingering palate		
NEDERBURG WINEMASTERS		335
Ruby red. Aromas of of sweet fruit & blackcurrant, with a hint of spice		
KWV CABERNET SAUVIGNON		295
SHIRAZ		
ARABELLA	80	240
Deep burgundy red in colour with inviting aromas of vanilla & mocha. With lingering flavours of liquorice & ripe black berries		
NEDERBURG		345
Smooth soft berries with a hint of spicy oak		
SARONSBERG		990
Succulant ripe fruit flavours supported by expressive yet delicate floral notes		

WHITE BLENDS

DROSTDY HOF EXTRA LIGHT		175
Low in alcohol, low in kilojoules		
GRAÇA		190
South African favourite		
ZONNEBLOEM BLANC DE BLANC	65	195
Full of guava with a tropical finish		
BOSCHENDAL BOSCHEN BLANC		245
Easy drinking citrus infused with some pear drop sweetness on the palate		
SAUVIGNON BLANC		
TWO OCEANS		195
Crisp, fresh, elegant with tropical fruit		
ZONNEBLOEM		270
DURBANVILLE HILLS		270
Complex combination of papaya, grapefruit, lime & winter melon		
PORCUPINE RIDGE		220
DIEMERSDAL		295
Tropical fruit & ripe fig		
MERLOT		
NEDERBURG CLASSIC	78	235
Medium-bodied with rich strawberry, blackcurrant aromas & a hint of vanilla on the nose		
KWV MERLOT		295
Prominent aromas of ripe plum & sour cherry with nuances of black pepper & cedary oak		
GUARDIAN PEAK		335
Typically spicy shiraz with notes of pepper, toast & cured meat that combine with cranberry & a perfumed floral note		

CHARDONNAY

PORCUPINE RIDGE	78	235
Well balanced with a medium body & a pleasing, creamy mouthfeel. Hints of lemongrass & marmalade linger on the finish		
KWV CHARDONNAY		255
Elegantly styled chardonnay with orange blossom, pineapple & lime on the nose with undertones of minerality, followed by a creamy, lingering finish		
PINOTAGE		
BEYERSKLOOF		340
South Africa's most popular pinotage		
ZONNEBLOEM		350
Bursting with cherry flavours & spice		
VAN LOVEREN AFRICAN JAVA		275
Oak matured with vibrant plum & ripe berry fruit on the plate Intese aroma of roasted coffee beans followed by smokey mocha-java		
OFF DRY - SEMI SWEET		
JOHANNISBERGER LEGACY		165
A full gently sweet entry with a lush & juicy feel on the mouth		
FOUR COUSINS NATURAL SWEET	65	195
A fragrant sunshine coloured wine with honeysuckle on the nose		
ROSÉ		
Porcupine Ridge Rosè	78	235
Fruity flavours of strawberries, a touch of spice on the nose with a good long dry finish		

FRENCH CHAMPAGNE

MOËT & CHANDON BRUT	2550
Subtly complex champenoise style wine with a bone dry finish	
MOËT & CHANDON ROSÈ NECTAR	2680

BUBBLY WINES

JC LE ROUX LA CHANSON	295	PONGRÁCZ BRUT	525
A delightful melange of sweet fruity flavours		A timeless Cap Classique with great elegance & complexity	
JC LE ROUX LA FLEURETTE	295	PONGRÁCZ ROSÈ	525
Delight your pallet with this sweet finesse		Creates wonderful foamy mouthful of black berry fruit flavours with a lingering brut aftertaste	

COCKTAILS

WATERMELON COSMOPOLITAN	90	MARGARITA (Frozen or shaken)	90
CLASSIC MOJITO	90	LONG ISLAND ICE TEA	135
WATERMELON MOJITO	90	BLUE HAWAIIAN	100
PLATIA DESTINY		Bacardi, Piña Colada, Blue Lagoon	
Sex On The Beach, Strawberry Daiquiri		ELECTRIC G&T	
Piña Colada, & Blue Lagoon		Gin, Blue Lagoon & Tonic Water	
SEX ON THE BEACH	90	WATERMELON CRANBERRY G&T	90
STRAWBERRY DAIQUIRI		Gin, watermelon, cranberry & Tonic Water	
PIÑA COLADA	90	AEGEAN MULE	90
		Vodka, Ouzo, Blue Lagoon	

SPECIALITY COFFEE

GREEK COFFEE	38	ICED FREEZOS	75
AMARULA		Caramel, Coffee, Aero Peppermint Freezo	
FRANGELICO		TEA	
IRISH WHISKY		A choice of Green Tea, Mint, Five Roses & Rooibos	
KAHLUA		HOT CHOCOLATE	
DOM PEDRO		MILO	
Vanilla ice cream with your choice of Whisky, Kahlua, Frangelico or Amarula		MILKSHAKES	
		Banana, Bubbegum, Strawberry, Chocolate	
		Caramel, Oreo	

MOCKTAILS

FROZEN KIWI DAIQUIRI	75	STRAWBERRY DAIQUIRI	75
MOJITO	75	COSMOPOLITAN	75
PIÑA COLADA	75		

SHOOTERS

MEXICAN BLOW JOB	50	BLOW JOB	50
FLAMING LAMBORGHINI	160	CHOCOLATE CAKE	50
JÄGERBOMB	80	LIQUID COCAINE	75
SPRINGBOKKIE	50	JELLY BABY	50
B52	50	BEAM ME UP	50
SOWETAN TOILET	50	DIESEL FUEL	50

HOT BEVERAGES

AMERICANO	30	CARAMEL CAPPUCCINO	55
ESPRESSO SINGLE	30	DECAFFEINATED COFFEE	35
ESPRESSO DOUBLE	35	CAFFE LATTE	38
CAPPUCCINO	38		



Terms and conditions apply. While stocks last. All prices include VAT. Ingredients may vary subject to availability & seasonality. Menu descriptors do not contain full list of ingredients. Some products may contain traces of nuts. If you require any allergen information prior to ordering, please ask a member of our team to assist. We use a lot of different ingredients & shared equipment in our kitchens, as well as some products that have been produced by suppliers. Due to this, we cannot guarantee that our food is completely free of allergens or traces of allergens. Portion weights are raw weights. Any change or addition to our original recipes will result in kilojoule count variations. All visuals are for descriptive purposes only and actual products served may vary. Background items serve as food styling props only. Paper straws available on request. We reserve the right to add a 10% service charge to tables of 8 or more.

