

# PLATIA

GREEK GRILL



## SET MENU 1



R360

### MAINS OF YOUR CHOICE

#### PRAWNS

10 Succulent grilled medium prawns laced with lemon butter, served with rice & vegetables

#### SPICY TAVERNA CHICKEN

Baby chicken marinated in our spicy sauce grilled to perfection, served with chips & vegetables

#### GRILLED HAKE

Tender fillet of hake generously drizzled with lemon butter sauce, served with rice & vegetables

#### MOUSSAKA

Layered brinjals, beef mince, potatoes & béchamel served with a Greek salad

#### CHICKEN BREAST

2 Juicy grilled chicken breast, fire grilled & topped with mushroom or cheese sauce

#### OPEN BEEF / CHICKEN SOUVLAKI PLATE

Beef or chicken marinated & grilled skewers served with a Greek salad, chips, pita bread & tzatziki

#### FALAFEL PLATE

Served with fresh pita, hummus, Greek salad, chips

#### 300g RUMP

Prime cut rump served with a sauce of your choice & a side

#### 300g SKINNY LAMB CHOPS

Grilled lamb loin chops served with a side

### GLIKA / SWEETS OF YOUR CHOICE

#### ICE CREAM WITH BAR-ONE SAUCE

Vanilla ice cream with Bar-One chocolate sauce

#### MALVA PUDDING

Warm served either with ice cream or custard

#### BAKLAVA

Phyllo pastry layered with nuts, sugar & cinnamon soaked in syrup

#### GREEK YOGHURT

Greek yoghurt, crushed biscuits & cinnamon served with honey & nuts

#### HOME MADE TIRAMISU

Our very own home made recipe

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## SET MENU 2



R475

### MEZE / STARTERS

OF YOUR CHOICE

#### BEEF OR CHICKEN SOUVLAKI

Tender chicken or beef skewer served with tzatziki dip

#### CALAMARI

Calamari tubes grilled & served with lemon butter

#### SQUID HEADS

Fried & served with homemade skordalia dip

#### KEFTEDES

Herbed meat balls with tzatziki & pita bread

#### HALOUMI SPRINGROLL

Drizzled with spicy honey

#### GREEK SALAD

Lettuce, red onion, tomato, kalamata olives, cucumber & feta

#### CREAMY BEEF STRIPS

Beef strips grilled in olive oil, rosemary & kalamata olives in a creamy sauce.  
Served with toasted village bread

### MAINS

OF YOUR CHOICE

#### PRAWNS & CALAMARI

6 Succulent grilled prawns & calamari tubes, laced with lemon butter, served with rice & vegetables

#### SPICY TAVERNA CHICKEN

Baby chicken marinated in our spicy sauce & grilled to perfection, served with chips & vegetables

#### OPEN BEEF / CHICKEN SOUVLAKI PLATE

Beef or chicken marinated & grilled skewers served with a Greek salad, chips, pita bread & tzatziki

#### RUMP STEAK

Prime cut rump served with a sauce of your choice & a side

#### RIBS

400g Honey basted ribs flame grilled & served with chips

#### MOUSSAKA

Layered brinjals, beef mince, potatoes & béchamel served with a Greek salad

#### CHICKEN PASTA

Strips in creamy sauce, peppadew & a hint of chilli tossed with tagliatelle & wild rocket

### GLIKA / SWEETS

OF YOUR CHOICE

#### ICE CREAM WITH BAR-ONE SAUCE

Vanilla ice cream with Bar-One chocolate sauce

#### HOME MADE TIRAMISU

Our very own home made recipe

#### ASSORTED GREEK BISCUITS

Kourabiedes, melomakarona & koulourakia

#### BAKLAVA

Phyllo pastry layered with nuts, sugar & cinnamon soaked in syrup

#### MALVA PUDDING

Warm served either with ice cream or custard

#### PISTACHIO HALVA ICE CREAM

# PLATIA

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## SET MENU 3



R550

### MEZE/STARTERS

OF YOUR CHOICE

#### CALAMARI

Calamari tubes grilled & served with lemon butter

#### SNAILS

Snails simmered in a creamy garlic sauce & topped with melted mozzarella cheese or garlic butter

#### CHICKEN LIVERS

Creamy spicy livers grilled in olive oil & rosemary. Served with toasted village bread

#### SKINNY LAMB CHOPS

3 Lamb loin chops served with mash

#### MUSSELS

Mussels poached in creamy garlic white wine sauce served with home made Greek bread

#### CREAMY BEEF STRIPS

Beef strips grilled in olive oil, rosemary & kalamata olives in a creamy sauce. Served with toasted village bread

#### HALOUMI

Grilled or fried

## MAINS

OF YOUR CHOICE

#### MOUSSAKA

Layered brinjals, beef mince, potatoes & béchamel served with a Greek salad

#### SEAFOOD PLATTER FOR 1

3 Medium prawns, hake, calamari, mussels & squid heads. Served with rice & seasonal veg

#### OXTAIL

A true home cooked rich dish braised with red wine & served with mash

#### SPICY TAVERNA CHICKEN

Baby chicken marinated in our spicy sauce & then grilled to perfection

#### PLATIA FILLET

300g Fillet topped with sauteed feta, crispy bacon & topped with avocado

#### FALAFEL PLATE

Served with fresh pita, hummus, Greek salad, chips

#### PORK EISBEIN

Eisbein cooked to perfection & served with mash & honey mustard sauce

#### GRILLED SKINNY LAMB CHOPS

400g Served with chips

## GLIKA/SWEETS

OF YOUR CHOICE

#### HOME MADE TIRAMISU

Our very own home made recipe

#### BAKLAVA

Phyllo pastry layered with nuts, sugar & cinnamon soaked in syrup

#### ICE CREAM WITH BAR-ONE SAUCE

Vanilla ice cream with Bar-One chocolate sauce

#### GREEK YOGHURT

Greek yoghurt, crushed biscuits & cinnamon, honey & flaked almonds

#### MALVA PUDDING

Warm served either with ice cream or custard

# PLATIA

## GREEK GRILL



### SET MENU 4



R395

## MAINS

OF YOUR CHOICE

#### LAMB SHANK "KLEFTICO"

Marinated lamb shank slow roasted on the bone & served with roast potatoes & vegetables

#### KINGKLIP FILLET

Grilled served with rice & vegetables

#### SPICY TAVERNA CHICKEN

A baby chicken marinated in our spicy sauce & then grilled to perfection served with chips & vegetables

#### PRAWNS

10 Prawns laced with lemon butter served with roasted seasonal vegetables & chips

#### VEGETARIAN PLATTER FOR 1

Grilled haloumi, battered & lightly fried slices of seasoned baby marrow, kalamata olives, potatoes, crispy slices of brinjal, tiropita, vine leaves stuffed with rice & herbs, falafels served with hummus & pita bread

#### 300g FILLET

Grilled to your liking in BBQ basting, plain or riganato sauce

#### OXTAIL

A true home cooked rich dish braised with red wine & served with mash

#### PORK EISBEIN

Eisbein cooked to perfection & served with mash & mustard sauce

#### SKINNY LAMB CHOPS

300g Grilled to perfection served with chips

## GLIKA/SWEETS

OF YOUR CHOICE

#### HOME MADE TIRAMISU

Our very own home made recipe

#### HALVA ICE CREAM

Halva & vanilla ice cream, DECADENT.

#### BAKLAVA CHEESE CAKE

Baked cheese cake topped with nuts, cinnamon & syrup

#### MALVA PUDDING

Warm served either with ice cream or custard