PLATÍA
GREEK GRILL

MENU

MEZE STARTERS

MEAT

CHICKEN LIVERS 110
Creamy spicy livers

SKINNY LAMB CHOPS
150g & side 160
300g & 2 sides 330

SOUVLAKI SINGLE (MEAT SKEWER) WITH CHIPS
Lamb 105
Beef 75
Chicken 65

BEEF STRIPS 110
Beef strips in a creamy paprika sauce

GARLIC SNAILS 115
6 Snails in garlic butter garnished with spring onion or creamy garlic & melted cheese

OXTAIL SOUP 110

KEFTEDES (HERBED MEAT BALLS) 120
Served with tzatziki & pita bread

VEGETARIAN

HALOUMI 130
Grilled or fried

FALAFEL 95
Chickpea balls served with hummus

TIROPITA & SPANAKOPITA 100
2 Pastries with feta & herbs
2 Pastries with spinach & feta

CHEESE & GARLIC VILLAGE LOAF
Village bread smothered with melted cheese, garlic & herbs
Half 65
Full 100

ZUCCHINI FRIES 75
Served with hummus

DOLMADES 90
Rice & herbs wrapped in vine leaves, accompanied with tzatziki

HALOUMI SPRINGROLL 135
Drizzled with spicy honey

SEAFOOD

ROCKY RITZ 145
Crumbed prawns, feta & avocado topped with Asian & Platia sauce

SQUID HEADS 130
Crispy squid heads served with skordalia dip

OYSTERS SQ

MUSSELS 110
Poached in a creamy garlic white wine sauce & served with traditional village bread

GARLIC PRAWN PAROS 165
Creamy garlic prawns topped with melted cheese

CALAMARI 130
Grilled with creamy lemon butter sauce
Served with rice

DIPS

DIP PLATTER 145
Choose 3 dips & pita bread

TZATZIKI 50
Greek yoghurt with cucumber, garlic & herbs

TARAMASALATA 50
Creamy spread of red caviar, extra virgin olive oil & fresh lemon

HUMMUS 50
Puréed chickpeas, tahini, enhanced with garlic & fresh lemon juice

SKORDALIA 50
Mashed potatoes blended with extra virgin olive oil, garlic and lemon juice. A perfect companion for fish dishes

TIROSALATA 50
Feta blended with red pepper & chilli

OLIVE TAPENADE 60
Kalamata olives blended with a hint of chilli & spring onion

ADD PITA BREAD X 3 30

SIDES 50
Fresh Cut Chips, Rice, Mash, Round Chips (when available)
Cream Spinach, Salad, Seasonal Roast Veg

MAINS

SALADS

GREEK 140
Lettuce, red onion, tomatoes, kalamata olives, cucumber & feta

CHICKEN 165
Grilled strips, kalamata olives, lettuce, fried haloumi & avocado

CALAMARI 175
Grilled calamari, mixed lettuce, corn, avocado, feta, rosa tomatoes, sunflower seeds, cucumber served with a honey mustard sauce

PLATTERS

MEZE PLATTER
Keftedes, beef & chicken souvlaki, calamari, tiropita/spanakopita, haloumi. Served with tzatziki, taramasalata, chips & pita bread
For 1 315
For 2 620

SEAFOOD PLATTER FOR 1 235
4 Med prawns, hake, calamari & mussels. Served with rice & veg

GREEK FEAST (SERVES 2) 660
A unique Greek experience. Plates of the PLATIA favourite dishes served MEZE style.
Greek salad, pita, dips, tiropita/spanakopita, haloumi, squid heads, skinny lamb chops, beef gyro, chicken souvlaki, calamari & prawns

KIDS' CORNER

PORK RIBS 90

CHICKEN STRIPS 75

CREAMY CHICKEN PASTA 75

BEEF/CHICKEN SOUVLAKI WITH CHIPS 75

VANILLA ICE CREAM WITH JELLY TOTS OR SMARTIES 45

MEAT

OPEN BEEF SOUVLAKI PLATE 175
2 Beef skewers, served with chips, pita & tzatziki

OPEN GYRO PLATE 175
Sliced grilled beef, served with chips, pita & tzatziki

OPEN LAMB SOUVLAKI PLATE 270
2 Lamb skewers, served with chips, pita & tzatziki

OPEN TRIO SOUVLAKI PLATE 280
Lamb, beef, chicken skewers, served with chips, pita & tzatziki

TOMAHAWK PORK CHOP 215
500g Pork chop grilled with olive oil, origanum, lemon juice

RUMP 250g 215
Served with veg & a choice of chips, rice or mash

FILLET 250g 275
Served with veg & a choice of chips, rice or mash

RIBEYE 300g 330
Served with veg & a choice of chips, rice or mash

T-BONE 500g 350
Served with veg & a choice of chips, rice or mash

CHICKEN

CHICKEN BREAST / KOTOPOULO 185
2 Grilled chicken breasts, served with a cheese or mushroom sauce

OPEN CHICKEN SOUVLAKI PLATE 155
2 Chicken skewers, served with chips, pita bread & tzatziki

FRESH BABY TAVERNA CHICKEN
Grilled to perfection in your choice of a creamy spicy sauce or lemon, olive oil & origanum
Full 240
Half 125

PASTA
Served with penne or tagliatelle

CHICKEN & MUSHROOM PASTA 185
Strips of chicken breast & mushrooms in a creamy garlic sauce

GREEK BOLOGNESE 185
Slow braised mince with tomato & herbs

VEGETARIAN 150
Fresh veg of the day tossed with olive oil

SEAFOOD
Seafood served with veg and choice of rice, chips or mash

KINGKLIP 320

GRILLED CALAMARI 240

BABY KINGKLIP SQ

LARGE HAKE & CHIPS 235
Grilled hake topped with lemon butter

PRAWNS
All prawns served with a choice of lemon butter, garlic or peri-peri sauce & 2 sides

10 MEDIUM PRAWNS 270
12 MEDIUM PRAWNS 320
8 LARGE PRAWNS 390
10 LARGE PRAWNS 485

ADD A SAUCE 50
Pepper, Cheese, Mushroom, Garlic, Riganato (olive oil, lemon & origanum)

PLATIA FAVOURITES

LAMB SHANK "KLEFTIKO" SQ
Our Signature Dish
A tender fresh 550g lamb shank slow roasted with herbs. Served with mash & veg

YIAYIAS MOUSSAKA 195
Layered brinjals, beef mince, potatoes & béchamel. Served with a salad

EISBEIN 230
Crispy eisbein on honey mustard served with veg & mash

OXTAIL 320
Served with mash & veg

RIBS & CHIPS 290
450g - 500g Honey basted ribs flame grilled & served with chips

PLATIA FILLET 315
250g Fillet steak grilled to your liking & topped with crispy bacon, feta & avocado. Served with veg & choice of chips, mash or rice

HENNESSY STEAK 320
250g Fillet medallions, pan-fried with mushrooms, spring onion, Hennessy cognac & cream, served with mash

COMBOS
Served with veg & choice of chips, rice or mash

CHICKEN BREAST & CALAMARI 200
HALF SPICY CHICKEN & 6 PRAWNS 290
6 PRAWNS & CALAMARI 270
350G RIBS & 4 PRAWNS 295
RUMP & PRAWNS 280
HALF CHICKEN & RIBS 290
150G SKINNY LAMB CHOPS & 250G RUMP 365

SWEETS

BAKLAVA 115
Nuts, sugar & cinnamon layered in phyllo pastry baked & soaked in syrup

MALVA PUDDING 95
Served hot with either cream, custard or ice cream

ICE CREAM & BAR-ONE SAUCE 75

PISTACHIO HALVA ICE CREAM 105

BAKLAVA CHEESE CAKE 110
Baked cheese cake topped with nuts, cinnamon & syrup

GREEK YOGHURT 95
Crushed biscuit, honey & nuts

ASSORTED GREEK BISCUITS 40
For any 4

IN PITAS/GYRO
Wrapped in a fresh pita with tzatziki, tomato & red onion, served with fresh chips

BEEF GYRO 130
CHICKEN 125
LAMB 145
HALOUMI 130
FALAFEL (CHICKPEA BALLS) 125

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DRINKS MENU

RED BLENDS

	BY THE GLASS	BOTTLE
WOLFTRAP RED "The easy one" - Full of black fruits, red & black berries with some violet flavours	80	240
NEDERBURG BARONNE Smooth, suave & iconic. One of the best-selling red blends		300
KANONKOP KADETTE Full-bodied with ripe sweet banana & berry		385
RUPERT & ROTHSCHILD CLASSIQUE Blend of cabernet sauvignon & merlot. Exceptionally elegant		690
CHOCOLATE BLOCK Berry fruit, violet & white pepper aromas		780
MEERLUST RUBICON Violets, ripe plum, cedar wood & intense spiciness		1650

CABERNET SAUVIGNON

PORCUPINE RIDGE Flavours of dark fruit, plum & cedar box with lots of complexity & lingering palate	240
NEDERBURG WINEMASTERS Ruby red. Aromas of sweet fruit & blackcurrant, with a hint of spice	340
KWV CABERNET SAUVIGNON	295

SHIRAZ

ARABELLA Deep burgundy red in colour with inviting aromas of vanilla & mocha. With lingering flavours of liquorice & ripe black berries	80	240
NEDERBURG Smooth soft berries with a hint of spicy oak		360
SARONSBERG Succulent ripe fruit flavours supported by expressive yet delicate floral notes		990

WHITE BLENDS

	BY THE GLASS	BOTTLE
DROSTDY HOF EXTRA LIGHT Low in alcohol, low in kilojoules		180
GRAÇA South African favourite		195
ZONNEBLOEM BLANC DE BLANC Full of guava with a tropical finish	68	205
BOSCHENDAL BOSCHEN BLANC Easy drinking citrus infused with some pear drop sweetness on the palate		260

SAUVIGNON BLANC

TWO OCEANS Crisp, fresh, elegant with tropical fruit	68	205
DURBANVILLE HILLS Complex combination of papaya, grapefruit, lime & winter melon		270
PORCUPINE RIDGE		240
DIEMERSDAL Tropical fruit & ripe fig		300

MERLOT

NEDERBURG CLASSIC Medium-bodied with rich strawberry, blackcurrant aromas & a hint of vanilla on the nose	80	240
KWV MERLOT Prominent aromas of ripe plum & sour cherry with nuances of black pepper & cedary oak		300
GUARDIAN PEAK Bright ruby colour with aromas & flavours of black cherry, ripe plum, choc-mint, sweet baking spice, red berries, & a subtle paprika or earthy fynbos finish		345

CHARDONNAY

PORCUPINE RIDGE Well balanced with a medium body & a pleasing, creamy mouthfeel. Hints of lemongrass & marmalade linger on the finish	80	240
KWV CHARDONNAY Elegantly styled chardonnay with orange blossom, pineapple & lime on the nose with undertones of minerality, followed by a creamy, lingering finish		265

PINOTAGE

BEYERSKLOOF South Africa's most popular pinotage	355
ZONNEBLOEM Bursting with cherry flavours & spice	365
VAN LOVEREN AFRICAN JAVA Oak matured with vibrant plum & ripe berry fruit on the palate. Intense aroma of roasted coffee beans followed by smokey mocha-java	290

OFF DRY - SEMI SWEET

JOHANNISBERGER LEGACY A full gently sweet entry with a lush & juicy feel on the mouth		175
FOUR COUSINS NATURAL SWEET A fragrant sunshine coloured wine with honeysuckle on the nose	70	210

ROSÉ

Porcupine Ridge Rosé Fruity flavours of strawberries, a touch of spice on the nose with a good long dry finish	80	240

FRENCH CHAMPAGNE

MOËT & CHANDON BRUT Subtly complex champenoise style wine with a bone dry finish	2550
MOËT & CHANDON ROSÉ NECTAR	2850

BUBBLY WINES

JC LE ROUX LA CHANSON A delightful melange of sweet fruity flavours	310
JC LE ROUX LA FLEURETTE Delight your palate with this sweet finesse	310
PONGRÁCZ BRUT A timeless Cap Classique with great elegance & complexity	590
PONGRÁCZ ROSÉ Creates a wonderful foamy mouthful of black berry fruit flavours with a lingering brut aftertaste	590

COCKTAILS

WATERMELON COSMOPOLITAN	95
CLASSIC MOJITO	95
WATERMELON MOJITO	95
PLATIA DESTINY Sex on the Beach, Strawberry Daiquiri, Piña Colada & Blue Lagoon	150
SEX ON THE BEACH	95
STRAWBERRY DAIQUIRI	95
PIÑA COLADA	95
MARGARITA (Frozen or shaken)	95
LONG ISLAND ICED TEA	160
BLUE HAWAIIAN Bacardi, Piña Colada, Blue Lagoon	105
ELECTRIC G&T Gin, Blue Lagoon & Tonic Water	95
WATERMELON CRANBERRY G&T Gin, watermelon, cranberry & Tonic Water	95
AEGEAN MULE Vodka, Ouzo, Blue Lagoon	95

MOCKTAILS

FROZEN KIWI DAIQUIRI	80
MOJITO	80
PIÑA COLADA	80
STRAWBERRY DAIQUIRI	80
COSMOPOLITAN	80

SHOOTERS

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

SPECIALITY COFFEE

GREEK COFFEE	38
AMARULA	75
FRANGELICO	75
IRISH WHISKEY	75
KAHLUA	75
DOM PEDRO Vanilla ice cream with your choice of Whisky, Kahlua, Frangelico or Amarula	80
ICED FREEZOS Caramel, Coffee, Aero Peppermint Freezo	75
TEA A choice of Green Tea, Mint, Five Roses & Rooibos	35
HOT CHOCOLATE	42
MILO	42
MILKSHAKES Banana, Bubblegum, Strawberry, Chocolate Caramel, Oreo	55 60

HOT BEVERAGES

AMERICANO	33
ESPRESSO SINGLE	33
ESPRESSO DOUBLE	38
CAPPUCCINO	42
CARAMEL CAPPUCCINO	58
DECAFFEINATED COFFEE	38
CAFFE LATTE	42

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.