

MENU

OREXI'S YIRO'S 'RE'

Rolled in a warm pita with tzatziki, crisp rocket, red onion and tomato

Lamb	Single R100	Double R125
Chicken	Single R65	Double R85
Pork	Single R70	Double R90
Beef Fillet	Single R100	Double R125
Greek Bifteki "Authentic Greek patty made with mince, feta & herbs"	Single R75	Double R95
Sheftalia "A traditional Cypriot lamb & pork sausage"	Single R70	Double R90
Chorizo & Egg	Single R75	-
Grilled Halloumi	Single R69	Double R89
Melanzano & Falafel	Single R60	Double R70
Falafel	Single R60	Double R70
Calamari Tubes	Single R100	Double R125
Prawn	Single R100	Double R125

SIGNATURE YIRO'S

ODYSSEUS

Prawn & chicken, grilled red peppers, red onion, tomato, rocket & taramosalata or tzatziki sauce R139

HERCULES

Beef fillet, grilled peppers, melanzano, red onion, tomato, rocket & tahinosalata sauce R139

ACHILLES

Chicken & halloumi, grilled red peppers, red onion, tomato, rocket & tzatziki sauce R139

LEO THE ALITI

Pork, fried red onions, fried mushrooms, parsley, chilli & hummus sauce R139



SOUVLAKIA

Served with a horiatiki salad, warm pita bread, tzatziki sauce & fresh chillies

2 Grilled Lamb Skewers	R140	
2 Grilled Chicken Skewers	R115	
2 Grilled Pork Skewers	R135	
2 Grilled Beef Fillet Skewers	R145	
2 Grilled Greek Bifteki "authentic Greek patty made with mince, feta & herbs"	R120	
Grilled Skinny Lamb Chops 250g	R149	
Grilled Skinny Pork Chops 250g	R129	
Grilled Greek Chicken Chops 200g	R99	
4 Sheftalia "A traditional Cypriot lamb & pork sausage"	R115	
Melanzano & Falafel	R99	
Falafel	R75	
4 Grilled Halloumi Sticks	R100	
Grilled Calamari Tubes	R139	
2 Grilled Prawn Skewers	R139	
		MIXED PLATTER
		Lamb skewer, chicken skewer, bifteki patty
		R165
		VEGETARIAN PLATTER
		6 falafel, 4 tiropita, 4 spanakopita, spartan slaw & hummus sauce
		R125

MEZETHAKIA

Pick and choose from our selection of tasty meze and create your own platter

Lamb Skewer	R47	Vegetarian	
Chicken Skewer	R28	Dolmades	R39
Pork Skewer	R28	Falafel	R39
Beef Fillet Skewer	R47	Grilled Peppers	R39
Bifteki "Authentic Greek patty made with mince, feta & herbs"	R32	Grilled Brinjal	R29
Loukaniko "Greek sausage made from lamb & pork"	R37	Grilled Vegetables	R35
Chorizo	R35	Grilled Halloumi	R32
Skinny Lamb Chops 250g	R129	Grilled Vegetarian Patty	R35
Skinny Lamb Chops 500g	R220	Grilled Chilli Feta	R44
Skinny Lamb Chops 1kg	R390	Feta Meze	R44
Skinny Pork Chops 250g	R120	Spanakopita (feta & spinach)	R14
Skinny Pork Chops 500g	R190	Tiropita (feta)	R14
Skinny Pork Chops 1kg	R360	Mixed Olives	R35
Greek Chicken Chops 200g "Strips from a whole chicken grilled with a hint of chilli"	R47	Broad Beans	R49
Sheftalia "A traditional Cypriot lamb & pork sausage"	R47		
Stavro's Chicken Livers "Served with a portion of Teazers (deep fried pita bread)"	R49		

From the Ocean

Calamari Tubes	R49
Prawn Skewer	R47
Pickled Octopus	R39
Squid Heads	R39
Sardine	R20

Carbs

Potato Wedges	R35
Pita Bread	R20
Teazers "Deep fried pita bread sprinkled with herbs & salt"	R20

SALADS

Spartan Slaw

Red cabbage, white cabbage, carrots & our Orexì dressing

R27

Horiatiki Salad

Traditional Greek salad

R49

Couscous Salad

Couscous, butternut, broccoli, cauliflower & tahini sauce

R49

Chickpea Salad

Chick peas, feta, peppers, coriander with a lemon & olive oil dressing

R49

Rocket Salad

Fresh rocket, beetroot, roasted pumpkin, crumbed feta and mixed seeds with our Orexì dressing

R49

YIAYIA'S KITCHEN

Baked Moussaka served with a Horiatiki salad & tzatziki sauce

Layers of potatoe, melanzano and ground mince topped with bechamel sauce R150

Youvetsi Rice with any of your preferred 2 skewers & tzatziki sauce

Orzo pasta (pasta rice) with a delicious red sauce, diced peppers, red onions & mushrooms R150

PLATTERS

Beef & Chicken Combo (Serves 4)

4 Chicken skewers, 4 bifteki patties, 400g chicken chops, spartan slaw, potato wedges, 4 pita breads, 4 dips R640

Vegetarian Combo (Serves 4)

8 Falafel, 4 halloumi sticks, 4 dolmades, 2 feta, 2 chilli feta, potato wedges, spartan slaw, mixed olives, 4 pita breads, 4 dips R550

Platter for 2

2 Skewers of your choice, 2 lamb chops, 200g chicken chops, spartan slaw, grilled vegetables, 2 halloumi sticks, 2 pita breads, 2 dips R330

DIPS

<i>Tzatziki - Yoghurt & cucumber & garlic</i>	R27
<i>Eggplant - Crushed eggplant</i>	R27
<i>Hummus - Mashed chick peas</i>	R27
<i>Tirokafteri - Feta & chilli</i>	R27
<i>Tarama - Salted roe from certain fish with olive oil & lemon juice</i>	R27
<i>Olive Tapanaki - Mashed black olives</i>	R27
<i>Tahinosalata - Crushed sesame seeds</i>	R27
<i>Skordalia - Puree of potatoes & garlic</i>	R27
<i>Sweet Chilli</i>	R8

DESSERTS

Baclava

A layered pastry dessert made from phylo pastry, filled with chopped nuts & sweetened with honey R39

Galaktoboureko

Semolina custard baked in a layered phylo pastry sweetend with honey R30

Honey Pot

Layers of honey, Greek yoghurt and roasted almonds R37

Loukoumades

Bite size fluffy, honey balls, sprinkled with cinnamon and garnished with honey OR chocolate tossed with roasted almonds R39

Pistachio Halva & Ice-cream

A traditional sweet candy made from sesame paste, grated over creamy ice-cream R45

Poseidon's Sweet Tooth

Greek sour cherries (but rather sweet) served with ice-cream or Greek yoghurt R39

Ice-cream Scoop / Soft Serve

R12

Bar-One sauce

R10