

MEZEPOLI

meze and wine bar

OLIVES, CHEESES & DIPS

VEGETARIAN

MEAT

SEAFOOD

SALADS

IN PITA

ON THE SIDE

DESSERTS

OLIVES

Calamata

The iconic olive from Calamata

R 32

Throubes

Salt dried calamata olives with a distinct "wrinkled skin"

R 32

Colossal Black

Large meaty black olives from the Volos region

R 32

Colossal Green

Large green olives from the Volos region

R 32

CHEESES

Haloumi

Cypriot cheese served grilled or deep fried

R 55

Feta

Creamy feta drizzled with virgin olive oil & oregano

R 49

Chèvre

A rich & creamy soft goat's milk cheese

R 55

Parmigiano Reggiano

A hard and gritty textured cheese with a nutty taste, named after the Italian Region of Parma

R 59

Gruyère

An earthy & complex tasting cheese, of Swiss origin

R 55

DIPS

Tzatziki

The classic Greek dip-yoghurt, garlic, cucumber & dill

R 29

Taramasalata

A tangy cod roe blend, with a gentle seafood flavour

R 29

Houmous

A Middle Eastern favourite, made from blended chickpeas, tahina, garlic & lemon juice

R 29

Melitzanosalata

Roasted aubergine, finely chopped & blended in a light garlic dressing

R 29

Tirosalata

Creamy feta blended with fresh peppers & mild chilli

R 29

Olive Tapenade

The best calamata olives, pitted & diced into an appetizing spread

R 29

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VEGETARIAN MEZE

Black Eyed Beans Colourful black eye bean meze	R 38	Zucchini Crispy fried baby marrows with grated gruyère	R 45
Exotic Mushrooms Grilled with rock salt & dressed with olive oil, lemon & fresh parsley	R 69	Grilled Feta Grilled in foil with tomato, pepper & chilli	R 55
Beetroot Sliced juicy beetroot bulbs, dressed with virgin olive oil & vinegar	R 35	Croquettes Feta & gruyère cheese croquettes	R 55
Piquant Cabbage Mixed cabbage salad, with carrots & peppers in a piquant dressing	R 35	Spring Souvlaki Mediterranean vegetables grilled on a skewer over an open flame	R 45
Jalapeños Slightly hot & very tasty	R 32	Spanakopita Spinach & feta in a crispy phyllo pastry cigar	R 55
Marinated Peppers Soaked in olive oil, vinegar & garlic	R 39	Chick Pea and Pasta Rice Delicious combination of chick peas & pasta rice, with a hint of chilli	R 55
Falafel Deep fried chick pea balls, a Middle Eastern favourite	R 45	Artichokes Sliced artichoke hearts & mozzarella, marinated in olive oil, lemon juice & a hint of chilli	R 65
Dolmades A rice & herb filling parceled in steamed vine leaves	R 42		

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MEAT MEZE

Jamon Serrano

Raw cured ham originating from the mountains of Spain

R 69

Prosciutto

Proudly Italian Parma ham, thinly sliced & served with caper berries

R 69

Chorizo

Spicy Portuguese sausage seasoned with vinegar, garlic, cumin, oregano & chilies

R 65

Chicken Livers

Grilled plain or peri-peri, these livers are arguably the best you'll ever have

R 59

Yiros

Strips of beef schwarma

R 59

Chicken Wings

Deliciously addictive with a delicate peri-peri bite

R 59

Souvlaki Beef

Skewered fillet cubes, grilled on an open flame

R 65

Souvlaki Chicken

Skewered chicken cubes, grilled on an open flame

R 55

Keftethes

"Mamma's" homemade meatballs

R 55

Soudsoukakia

Spicy mince balls in tomato sugo, from the Anatolian coast of Smyrni

R 65

Beef Sauté

Cubes of beef fillet, sautéed with fresh peppers & onion in a white wine sauce

R 85

Bifteki

Also known as a "Pljeskavica", a spicy mince patty topped with grilled tomato & fresh onions

R 89

Lamb Chops

Three grilled loin cutlets, traditionally seasoned with salt & oregano for maximum flavour

R 160

Baby Chicken

Spatchcock chicken grilled with olive oil & oregano or peri-peri and cut into pieces when served

R 140

Beef Fillet

300g of the juiciest sliced fillet, lightly basted & grilled to perfection

R 180

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SEAFOOD MEZE

Oysters

Always fresh, & only served when available. Six in a portion, but feel free to add more

R 140

White Anchovy Fillet

Tangy white anchovy fillets in olive oil brine that makes the perfect ouzo partner

R 59

Pickled Octopus

Sliced octopus pickled in vinaigrette marinade

R 75

Seared Salmon

Fresh, seared & served on a bed of rocket

R 95

Calamari

The best Falkland calamari, grilled in our trade mark style with onion & garlic

R 59

Calamari with Feta

Grilled tubes stuffed with creamy feta & peppers

R 65

Squid Heads

Deep fried squid heads served with our peri-peri aioli sauce

R 59

Baby Octopus

Whole baby octopus grilled & doused with an olive oil lemon dressing

R 69

Sardines

Two sardines, grilled with coarse salt the Greek island way

R 55

Mussels

Sautéed in the shell with fresh tomato, white wine, feta & chilli

R 85

Prawns

6 Queens, butterfly grilled in a light lemon butter

R 160

Cod Goujons

Thin slices of delicate cod prepared in batter, in traditional French fashion

R 95

Line Fish in Foil

Today's catch, filleted & steamed in a foil parcel with mediterranean vegetables, olive oil & lemon

R 180

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Village

A typical basic village salad with tomato, cucumber, onion, feta, olives & olive oil

R 75

Greek

The classic Greek salad with lettuce, tomato, cucumber, onion, feta, olives & dressing

R 75

Haloumi

Lettuce, tomato, cucumber, onion, haloumi, olives & dressing

R 75

Bocconcini

Mouthfulls of mozzarella, cherry tomato, fresh basil leaves & olive oil

R 85

Mediterranean

Rocket, cherry tomato, mixed peppers, gruyère, croutons, olive oil & balsamic

R 80

Aegean

Rocket, cos, cherry tomato, gruyère, radish, walnut, apple, carrots, dill, olive oil & lemon

R 89

Rocket and Spinach

Rocket, baby spinach, sun dried tomato, chèvre, pine nuts & mustard balsamic vinaigrette

R 85

*Half portions available at 75% of full portion price

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Yiro (Schwarma)	R 80	Haloumi	R 75
Souvlaki Chicken	R 80	Falafel	R 75
Chicken & Haloumi	R 90	Falafel & Haloumi	R 75

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Pita

Double layered Middle Eastern pocket pita bread

R 9

Thin Pita

Single layered flat Greek pita

R 9

Whole Wheat

R 10

Pita Grissini

Crispy fried pita wedges served with a chilli feta dip

R 32

Chips

R 25

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Baklava

Finely crushed nuts layered between crispy phyllo pastry, drenched in a lemon zest & cinnamon syrup

Add Ice Cream

R 60

Traditional Yoghurt

Extra thick Greek-style yoghurt, smothered with crushed nuts & honey

R 60

Yoghurt & Honey Gelato

R 65

Rice Pudding

R 60

Grilled Halva

Macedonian halva, grilled in foil with fresh apple slices & sprinkled with cinnamon & fresh lemon juice

R 60

Brownie

R 69

Tiramisù

Layers of biscuit soaked in coffee liqueur & covered with Mascarpone custard

R 65

Ice Cream & Choc Sauce

R 59

Halva Ice Cream*

Vanilla ice cream generously topped with halva shavings

R 69

*Espress "it"

Just add a shot of espresso to your ice cream... a recommended extra that you will agree is worth it!

R 18

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DRINKS

COCKTAILS

Ginger Tommys Margarita	R 80
Raspberry Mojito	R 75
Colossal Black Olive Martini	R 80
Passion Fruit Caipiroska	R 90
Citrus Negroni	R 75
Classic Daiquiri	R 80
Boston Whiskey Sour	R 85
Orchard Breeze	R 85
Gin Smash	R 65
Headshot	R 85
Rooibos Mint Julep	R 75
Paloma	R 80
Apple Cider Sangria	R 70
Cosmopolitan	R 70
Caipirinha	R 75
Kir Royale	R 95

LOCAL CRAFT BEER

Jack Black Premium Lager	R 42
Citizen Alliance American Amber Ale	R 65
Kings Blockhouse IPA	R 70
Striped Horse Pilsner	R 55
CBC Amber Weiss	R 65
Darling Bone Crusher	R 75
Dragon Fiery Alcoholic Ginger Beer	R 60
Cluver and Jack Apple Cider	R 45

IMPORTED QUENCHERS

Ice Tropez	R 89
Ice Tropez 0%	R 89
Oran Soda	R 32
Lemon Soda	R 32