

## OLIVES

<b>Kalamata</b> The iconic olive from Kalamata, Greece	<b>R 43</b>
<b>Throubes</b> Salt-dried Kalamata olives with a distinct "wrinkled skin"	<b>R 43</b>
<b>Colossal Black</b> Large meaty black olives from the Volos region, Greece	<b>R 43</b>
<b>Colossal Green</b> Large green olives from the Volos region, Greece	<b>R 43</b>
<b>Mixed Olives</b> A variety of imported olives	<b>R 43</b>

## CHEESES

<b>Halloumi</b> Cypriot cheese served grilled or deep fried	<b>R 69</b>
<b>Feta</b> Creamy feta drizzled with virgin olive oil & oregano	<b>R 49</b>
<b>Chèvre</b> A rich & creamy soft goat's milk cheese	<b>R 64</b>
<b>Parmigiano Reggiano</b> A hard and gritty textured cheese with a nutty taste, named after the Italian Region of Parma	<b>R 68</b>
<b>Gruyère</b> An earthy & complex tasting cheese, of Swiss origin	<b>R 76</b>

## DIPS

<b>Tzatziki</b> The classic Greek dip - yoghurt, garlic cucumber & dill	<b>R 38</b>
<b>Taramosalata</b> A tangy cod roe blend, with a gentle seafood flavour	<b>R 38</b>
<b>Hummus</b> A Middle Eastern favourite, made from blended chickpeas, tahina, garlic & lemon juice	<b>R 38</b>
<b>Peppers &amp; Aubergine</b> Roasted aubergine, finely chopped & blended with peppers in a light garlic dressing	<b>R 38</b>
<b>Tirosalata</b> Creamy feta blended with fresh peppers & mild chilli	<b>R 40</b>
<b>Olive Tapenade</b> The best Kalamata olives, pitted & diced into an appetizing spread	<b>R 38</b>

## IN PITA

<b>Yiro (Schwarma)</b>	<b>R 97</b>
<b>Souvlaki Chicken</b>	<b>R 97</b>
<b>Souvlaki Beef Fillet</b>	<b>R115</b>
<b>Chicken &amp; Halloumi</b>	<b>R109</b>
<b>Halloumi</b>	<b>R 97</b>
<b>Falafel</b>	<b>R 92</b>
<b>Falafel &amp; Halloumi</b>	<b>R 97</b>

\* Whole wheat option available

## VEGETARIAN MEZE

<b>Beetroot</b> Sliced juicy beetroot bulbs, dressed with virgin olive oil & vinegar	<b>R 45</b>
<b>Piquant Cabbage</b> Mixed cabbage salad, with carrots & peppers in a piquant dressing	<b>R 45</b>
<b>Black-Eyed Beans</b> Colourful black-eye bean meze	<b>R 50</b>
<b>Jalapeños</b> Slightly hot & very tasty	<b>R 40</b>
<b>Marinated Peppers</b> Soaked in olive oil, vinegar & garlic	<b>R 55</b>
<b>Dolmades</b> A rice & herb filling parcelled in steamed vine leaves	<b>R 55</b>
<b>Artichokes</b> Sliced artichoke hearts & mozzarella, marinated in olive oil, lemon juice & a hint of chilli	<b>R 79</b>
<b>Exotic Mushrooms</b> Grilled with rock salt & dressed with olive oil, lemon & fresh parsley	<b>R 83</b>
<b>Zucchini</b> Crispy fried baby marrows with grated gruyère	<b>R 55</b>
<b>Falafel</b> Fried chickpea balls, a Middle Eastern favourite	<b>R 55</b>
<b>Spring Souvlaki</b> Mediterranean vegetables grilled on a skewer over an open flame	<b>R 75</b>
<b>Spanakopita</b> Spinach & feta in a crispy phyllo pastry cigar	<b>R 75</b>
<b>Croquettes</b> Feta & gruyère cheese croquettes	<b>R 69</b>
<b>Grilled Feta</b> Grilled in foil with tomato, pepper & chilli	<b>R 62</b>
<b>Chickpea and Pasta Rice</b> Delicious combination of chickpeas & pasta rice, with a hint of chilli	<b>R 65</b>

## MEAT MEZE

<b>Jamon Serrano</b> Dry-cured ham originating from the mountains of Spain	<b>R 89</b>
<b>Prosciutto</b> Proudly Italian Parma ham, thinly sliced & served with caper berries	<b>R 89</b>
<b>Chorizo</b> Spicy Portuguese sausage seasoned with vinegar, garlic, cumin, oregano & chillies	<b>R 75</b>
<b>Chicken Livers</b> Grilled plain or peri-peri, these livers are arguably the best you'll ever have	<b>R 65</b>
<b>Yiros</b> Strips of beef schwarma	<b>R 69</b>
<b>Chicken Wings</b> Deliciously addictive with a delicate peri-peri bite	<b>R 84</b>
<b>Souvlaki Beef Fillet</b> Skewered fillet cubes, grilled on an open flame	<b>R 83</b>
<b>Souvlaki Chicken</b> Skewered chicken cubes, grilled on an open flame	<b>R 62</b>

## SEAFOOD MEZE

<b>Oysters</b> Always fresh, & only served when available. Six in a portion, but feel free to add more	<b>R192</b>
<b>Each</b>	<b>R 32</b>
<b>White Anchovy Fillet</b> Tangy white anchovy fillets in olive oil brine that makes the perfect ouzo partner	<b>R 75</b>
<b>Pickled Octopus</b> Sliced octopus pickled in vinaigrette marinade	<b>R 89</b>
<b>Seared Salmon</b> Fresh, seared & served on a bed of rocket	<b>R125</b>
<b>Calamari</b> The best Falkland Island calamari, grilled in our trademark-style with onion	<b>R 78</b>
<b>Calamari with Feta</b> Grilled tubes stuffed with creamy feta and peppers	<b>R 88</b>
<b>Squid Heads</b> Deep fried squid heads served with our peri-peri aioli sauce	<b>R 78</b>
<b>Octopus</b> Grilled & doused with an olive oil lemon dressing	<b>R110</b>
<b>Sardines</b> Two sardines, grilled with coarse salt the Greek island way	<b>R 69</b>
<b>Mussels</b> Sautéed in the shell with, white wine, feta & chilli	<b>R105</b>
<b>Prawns</b> 6 Queens, butterfly grilled in a light lemon butter	<b>R230</b>
<b>Cod Goujons</b> Thin slices of delicate cod prepared in batter, in the traditional French fashion	<b>R120</b>
<b>Line Fish in Foil</b> Today's catch, filleted & steamed in a foil parcel with Mediterranean vegetables, olive oil & lemon	<b>R220</b>

<b>Keftethes</b> "Mamma's" homemade meatballs	<b>R 65</b>
<b>Soudsoukakia</b> Spicy mince balls covered in a fresh tomato sauce, from the Anatolian coast of Smyrni	<b>R 73</b>
<b>Beef Fillet Sauté</b> Cubes of beef fillet, sautéed with fresh peppers & onion in a white wine sauce	<b>R 99</b>
<b>Bifteki</b> Also known as a "Pljeskavica", a spicy mince patty topped with grilled tomato & fresh onions	<b>R 98</b>
<b>Lamb Chops</b> Grilled loin cutlets, traditionally seasoned with salt & oregano for maximum flavour	<b>R210</b>
<b>Baby Chicken</b> Spatchcock chicken grilled with olive oil & oregano or peri-peri and cut into pieces when served	<b>R175</b>
<b>Beef Fillet</b> 300g of the juiciest sliced fillet, lightly basted & grilled to perfection	<b>R220</b>

## SALADS

<b>Village</b> A typical Greek village salad with tomato, cucumber, onion, feta, olives & olive oil	<b>R 89</b>
<b>Greek</b> The classic Greek salad with lettuce, tomato, cucumber, onion, feta, olives & dressing	<b>R 89</b>
<b>Halloumi</b> Lettuce, tomato, cucumber, onion, halloumi, olives & dressing	<b>R110</b>
<b>Bocconcini</b> Mouthfuls of mozzarella, cherry tomato, fresh basil leaves & olive oil	<b>R120</b>
<b>Mediterranean</b> Rocket, cherry tomato, mixed peppers, gruyère, croutons, olive oil & balsamic	<b>R135</b>
<b>Aegean</b> Rocket, cos, cherry tomato, gruyère, radish, walnut, apple, carrots, dill, olive oil & lemon	<b>R145</b>
<b>Rocket and Spinach</b> Rocket, baby spinach, sun dried tomato, chèvre, pine nuts & mustard balsamic vinaigrette	<b>R135</b>

\*Half portions available at 75% of full portion price

## ON THE SIDE

<b>Pita</b> Double layered Middle Eastern pocket pita bread	<b>R 13</b>
<b>Thin Pita</b> Single layered flat Greek pita	<b>R 13</b>
<b>Whole Wheat Pita Grissini</b> Crispy fried pita wedges served with a chilli feta dip	<b>R 14</b> <b>R 45</b>
<b>Chips</b>	<b>R 39</b>

## DESSERTS

<b>Baklava</b> Finely crushed nuts layered between crispy phyllo pastry, drenched in a lemon zest & cinnamon syrup	<b>R 79</b>
<b>Add Ice Cream</b>	<b>R 12</b>
<b>Traditional Yoghurt</b> Extra thick Greek-style yoghurt, smothered with crushed nuts & honey	<b>R 69</b>
<b>Rice Pudding</b>	<b>R 69</b>
<b>Grilled Halva</b> Macedonian halva, grilled in foil with fresh apple slices & sprinkled with cinnamon & fresh lemon juice	<b>R 69</b>
<b>Brownie</b>	<b>R 89</b>
<b>Tiramisù</b> Layers of biscuit soaked in coffee liqueur & covered with Mascarpone custard	<b>R 75</b>
<b>Ice Cream &amp; Choc Sauce</b>	<b>R 65</b>
<b>Halva Ice Cream*</b> Vanilla ice cream topped with halva shavings	<b>R 75</b>
<b>*Espress "it"</b>	<b>R 24</b>

Live the now... taste today at Mezepoli!

Because all our ingredients are fresh & many are imported, we cannot guarantee availability, but we do guarantee quality.