

OLIVES

Kalamata	R 45
The iconic olive from Kalamata, Greece	
Throubes	R 45
Salt-dried Kalamata olives with a distinct "wrinkled skin"	
Colossal Black	R 45
Large meaty black olives from the Volos region, Greece	
Colossal Green	R 45
Large green olives from the Volos region, Greece	
Mixed Olives	R 45
A variety of imported olives	

CHEESES

Halloumi	R 72
Cypriot cheese served grilled or deep fried	
Feta	R 56
Creamy feta drizzled with virgin olive oil & oregano	
Chèvre	R 78
A rich & creamy soft goat's milk cheese	
Parmigiano Reggiano	R 79
A hard and gritty textured cheese with a nutty taste, named after the Italian Region of Parma	
Gruyère	R 89
An earthy & complex tasting cheese, of Swiss origin	

DIPS

Tzatziki	R 45
The classic Greek dip - yoghurt, garlic cucumber & dill	
Taramosalata	R 45
A tangy cod roe blend, with a gentle seafood flavour	
Hummus	R 45
A Middle Eastern favourite, made from blended chickpeas, tahina, garlic & lemon juice	
Peppers & Aubergine	R 45
Roasted aubergine, finely chopped & blended with peppers in a light garlic dressing	
Tirosalata	R 49
Creamy feta blended with fresh peppers & mild chilli	
Olive Tapenade	R 45
The best Kalamata olives, pitted & diced into an appetizing spread	

IN PITA

Yiro (Schwarma)	R109
Souvlaki Chicken	R105
Souvlaki Beef Fillet	R125
Chicken & Halloumi	R119
Halloumi	R105
Falafel	R 95
Falafel & Halloumi	R105

* Whole wheat option available

VEGETARIAN MEZE

Beetroot	R 45
Sliced juicy beetroot bulbs, dressed with virgin olive oil & vinegar	
Piquant Cabbage	R 45
Mixed cabbage salad, with carrots & peppers in a piquant dressing	
Black-Eyed Beans	R 45
Colourful black-eye bean meze	
Jalapeños	R 45
Slightly hot & very tasty	
Marinated Peppers	R 45
Soaked in olive oil, vinegar & garlic	
Dolmades	R 62
A rice & herb filling parcelled in steamed vine leaves	
Artichokes	R 89
Sliced artichoke hearts & mozzarella, marinated in olive oil, lemon juice & a hint of chilli	
Exotic Mushrooms	R 86
Grilled with rock salt & dressed with olive oil, lemon & fresh parsley	
Zucchini	R 55
Crispy fried baby marrows with grated gruyère	
Falafel	R 55
Fried chickpea balls, a Middle Eastern favourite	
Spring Souvlaki	R 79
Mediterranean vegetables grilled on a skewer over an open flame	
Spanakopita	R 79
Spinach & feta in a crispy phyllo pastry cigar	
Croquettes	R 73
Feta & gruyère cheese croquettes	
Grilled Feta	R 62
Grilled in foil with tomato, pepper & chilli	
Chickpea and Pasta Rice	R 65
Delicious combination of chickpeas & pasta rice, with a hint of chilli	

MEAT MEZE

Jamon Serrano	R 89
Dry-cured ham originating from the mountains of Spain	
Prosciutto	R 89
Proudly Italian Parma ham, thinly sliced & served with caper berries	
Chorizo	R 78
Spicy Portuguese sausage seasoned with vinegar, garlic, cumin, oregano & chillies	
Chicken Livers	R 69
Grilled plain or peri-peri, these livers are arguably the best you'll ever have	
Yiros	R 79
Strips of beef schwarma	
Chicken Wings	R 95
Deliciously addictive with a delicate peri-peri bite	
Souvlaki Beef Fillet	R 92
Skewered fillet cubes, grilled on an open flame	
Souvlaki Chicken	R 62
Skewered chicken cubes, grilled on an open flame	

SEAFOOD MEZE

Oysters	R192
Always fresh, & only served when available. Six in a portion, but feel free to add more	
Each	R 32
White Anchovy Fillet	R 75
Tangy white anchovy fillets in olive oil brine that makes the perfect ouzo partner	
Pickled Octopus	R109
Sliced octopus pickled in vinaigrette marinade	
Seared Salmon	R200
200g fresh, seared Salmon served on a bed of rocket	
Calamari	R 83
The best Falkland Island calamari, grilled in our trademark-style with onion	
Calamari with Feta	R 94
Grilled tubes stuffed with creamy feta and peppers	
Squid Heads	R 89
Deep fried squid heads served with our peri-peri aioli sauce	
Octopus	R120
Grilled & doused with an olive oil lemon dressing	
Sardines	R 72
Two sardines, grilled with coarse salt the Greek island way	
Mussels	R115
Sautéed in the shell with, white wine, tomato, feta & chilli	
Prawns	R240
6 Queens, butterfly grilled in a light lemon butter	
Cod Goujons	R125
Thin slices of delicate cod prepared in batter, in the traditional French fashion	
Line Fish in Foil	R245
Today's catch, filleted & steamed in a foil parcel with Mediterranean vegetables, olive oil & lemon	

Keftethes	R 65
"Mamma's" homemade meatballs	
Soudsoukakia	R 73
Spicy mince balls covered in a fresh tomato sauce, from the Anatolian coast of Smyrni	
Beef Fillet Sauté	R109
Cubes of beef fillet, sautéed with fresh peppers & onion in a white wine sauce	
Bifteki	R 98
Also known as a "Pljeskavica", a spicy mince patty topped with grilled tomato & fresh onions	
Lamb Chops	R255
Grilled loin cutlets, traditionally seasoned with salt & oregano for maximum flavour	
Baby Chicken	R185
Spatchcock chicken grilled with olive oil & oregano or peri-peri and cut into pieces when served	
Beef Fillet	R260
300g of the juiciest sliced fillet, lightly basted & grilled to perfection	

SALADS

Village	R 89
A typical Greek village salad with tomato, cucumber, onion, feta, olives & olive oil	
Greek	R 89
The classic Greek salad with lettuce, tomato, cucumber, onion, feta, olives & dressing	
Halloumi	R110
Lettuce, tomato, cucumber, onion, halloumi, olives & dressing	
Bocconcini	R125
Mouthfuls of mozzarella, cherry tomato, fresh basil leaves & olive oil	
Mediterranean	R135
Rocket, cherry tomato, mixed peppers, gruyère, croutons, olive oil & balsamic	
Aegean	R145
Rocket, cos, cherry tomato, gruyère, radish, walnut, apple, carrots, dill, olive oil & lemon	
Rocket and Spinach	R135
Rocket, baby spinach, sun dried tomato, chèvre, pine nuts & mustard balsamic vinaigrette	

*Half portions available at 75% of full portion price

ON THE SIDE

Pita	R 15
Double layered Middle Eastern pocket pita bread	
Thin Pita	R 15
Single layered flat Greek pita	
Whole Wheat Pita Grissini	R 16
Crispy fried pita wedges served with a chilli feta dip	
Chips	R 39

DESSERTS

Baklava	R 79
Finely crushed nuts layered between crispy phyllo pastry, drenched in a lemon zest & cinnamon syrup	
Add Ice Cream	R 12
Traditional Yoghurt	R 69
Hand-strained extra thick Greek-style yoghurt, smothered with crushed nuts & honey	
Rice Pudding	R 69
Grilled Halva	R 75
Macedonian halva, grilled in foil with fresh apple slices & sprinkled with cinnamon & fresh lemon juice	
Tiramisù	R 75
Layers of biscuit soaked in coffee liqueur & covered with Mascarpone custard	
Brownie	R 99
Ice Cream & Choc Sauce	R 65
Halva Ice Cream*	R 75
Vanilla ice cream topped with halva shavings	
*Espress "it"	R 24

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.