

OLIVES

Calamata The iconic olive from Calamata	R 38
Throubes Salt dried calamata olives with a distinct “wrinkled skin”	R 38
Colossal Black Large meaty black olives from the Volos region	R 38
Colossal Green Large green olives from the Volos region	R 38

CHEESES

Haloumi Cypriot cheese served grilled or deep fried	R 62
Feta Creamy feta drizzled with virgin olive oil & oregano	R 49
Chèvre A rich & creamy soft goat’s milk cheese	R 59
Parmigiano Reggiano A hard and gritty textured cheese with a nutty taste, named after the Italian Region of Parma	R 68
Gruyère An earthy & complex tasting cheese, of Swiss origin	R 59

DIPS

Tzatziki The classic Greek dip-yoghurt, garlic, cucumber & dill	R 36
Taramasalata A tangy cod roe blend, with a gentle seafood flavour	R 36
Houmous A Middle Eastern favourite, made from blended chickpeas, tahina, garlic & lemon juice	R 36
Pepper & Aubergine Roasted aubergine, finely chopped & blended with peppers in a light garlic dressing	R 36
Tirosalata Creamy feta blended with fresh peppers & mild chilli	R 36
Olive Tapenade The best calamata olives, pitted & diced into an appetizing spread	R 36

IN PITA

Yiro (Schwarma)	R 87
Souvlaki Chicken	R 87
Chicken & Haloumi	R 97
Haloumi	R 79
Falafel	R 79
Falafel & Haloumi	R 79

* Whole Wheat option available

VEGETARIAN MEZE

Beetroot Sliced juicy beetroot bulbs, dressed with virgin olive oil & vinegar	R 39
Piquant Cabbage Mixed cabbage salad, with carrots & peppers in a piquant dressing	R 39
Black Eyed Beans Colourful black eye bean meze	R 45
Jalapeños Slightly hot & very tasty	R 36
Marinated Peppers Soaked in olive oil, vinegar & garlic	R 49
Dolmades A rice & herb filling parceled in steamed vine leaves	R 49
Artichokes Sliced artichoke hearts & mozzarella, marinated in olive oil, lemon juice & a hint of chilli	R 68
Exotic Mushrooms Grilled with rock salt & dressed with olive oil, lemon & fresh parsley	R 74
Zucchini Crispy fried baby marrows with grated gruyère	R 49
Falafel Fried chick pea balls, a Middle Eastern favourite	R 49
Spring Souvlaki Mediterranean vegetables grilled on a skewer over an open flame	R 49
Spanakopita Spinach & feta in a crispy phyllo pastry cigar	R 62
Croquettes Feta & gruyère cheese croquettes	R 62
Grilled Feta Grilled in foil with tomato, pepper & chilli	R 59
Chick Pea and Pasta Rice Delicious combination of chick peas & pasta rice, with a hint of chilli	R 62

MEAT MEZE

Jamon Serrano Dry cured ham originating from the mountains of Spain	R 74
Prosciutto Proudly Italian Parma ham, thinly sliced & served with caper berries	R 74
Chorizo Spicy Portuguese sausage seasoned with vinegar, garlic, cumin, oregano & chillies	R 68
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 64
Souvlaki Beef Skewered fillet cubes, grilled on an open flame	R 67
Souvlaki Chicken Skewered chicken cubes, grilled on an open flame	R 59

SEAFOOD MEZE

Oysters Always fresh, & only served when available. Six in a portion, but feel free to add more Each	R 169
White Anchovy Fillet Tangy white anchovy fillets in olive oil brine that makes the perfect ouzo partner	R 29 R 66
Pickled Octopus Sliced octopus pickled in vinaigrette marinade	R 79
Seared Salmon Fresh, seared & served on a bed of rocket	R 98
Calamari The best Falkland calamari, grilled in our trade mark style with onion	R 62
Calamari with Feta Grilled tubes stuffed with creamy feta & peppers	R 72
Squid Heads Deep fried squid heads served with our peri-peri aioli sauce	R 68
Octopus Grilled & doused with an olive oil lemon dressing	R 79
Sardines Two sardines, grilled with coarse salt the Greek island way	R 62
Mussels Sautéed in the shell with, white wine, feta & chilli	R 89
Prawns 6 Queens, butterfly grilled in a light lemon butter	R 190
Cod Goujons Thin slices of delicate cod prepared in batter, in traditional French fashion	R 98
Line Fish in Foil Today’s catch, filleted & steamed in a foil parcel with mediterranean vegetables, olive oil & lemon	R 198

Keftethes “Mamma’s” homemade meatballs	R 62
Soudsoukakia Spicy mince balls in tomato sugo, from the Anatolian coast of Smyrni	R 68
Beef Sauté Cubes of beef fillet, sautéed with fresh peppers & onion in a white wine sauce	R 87
Bifteki Also known as a “Pljeskavica”, a spicy mince patty topped with grilled tomato & fresh onions	R 98
Lamb Chops Grilled loin cutlets, traditionally seasoned with salt & oregano for maximum flavour	R 178
Baby Chicken Spatchcock chicken grilled with olive oil & oregano or peri-peri and cut into pieces when served	R 168
Beef Fillet 300g of the juiciest sliced fillet, lightly basted & grilled to perfection	R 189

SALADS

Village A typical basic village salad with tomato, cucumber, onion, feta, olives & olive oil	R 87
Greek The classic Greek salad with lettuce, tomato, cucumber, onion, feta, olives & dressing	R 87
Haloumi Lettuce, tomato, cucumber, onion, haloumi, olives & dressing	R 87
Bocconcini Mouthfulls of mozzarella, cherry tomato, fresh basil leaves & olive oil	R 94
Mediterranean Rocket, cherry tomato, mixed peppers, gruyère, croutons, olive oil & balsamic	R 89
Aegean Rocket, cos, cherry tomato, gruyère, radish, walnut, apple, carrots, dill, olive oil & lemon	R 94
Rocket and Spinach Rocket, baby spinach, sun dried tomato, chèvre, pine nuts & mustard balsamic vinaigrette	R 94
*Half portions available at 75% of full portion price	

ON THE SIDE

Pita Double layered Middle Eastern pocket pita bread	R 12
Thin Pita Single layered flat Greek pita	R 12
Whole Wheat	R 13
Pita Grissini Crispy fried pita wedges served with a chilli feta dip	R 39
Chips	R 36

DESSERTS

Baklava Finely crushed nuts layered between crispy phyllo pastry, drenched in a lemon zest & cinnamon syrup	R 64
Add Ice Cream	R 10
Traditional Yoghurt Extra thick Greek-style yoghurt, smothered with crushed nuts & honey	R 62
Yoghurt & Honey Gelato	R 68
Rice Pudding	R 62
Grilled Halva Macedonian halva, grilled in foil with fresh apple slices & sprinkled with cinnamon & fresh lemon juice	R 62
Brownie	R 72
Tiramisù Layers of biscuit soaked in coffee liqueur & covered with Mascarpone custard	R 68
Ice Cream & Choc Sauce	R 62
Halva Ice Cream* Vanilla ice cream topped with halva shavings	R 72
*Espress “it”	R 22

Live the now... taste today at Mezepoli. You’re welcome.

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