

## OLIVES

<b>Kalamata</b>	R 49
The iconic olive from Kalamata, Greece	
<b>Throubes</b>	R 49
Salt-dried Kalamata olives with a distinct "wrinkled skin"	
<b>Marinated Olives</b>	R 53
Mixed olives with a choice between - Lemon, herbs, almonds and garlic or - Chilli, herbs, lemon, garlic and peppadews.	
<b>Colossal Green</b>	R 49
Large green olives from the Volos region, Greece	
<b>Mixed Olives</b>	R 49
A variety of imported olives	

## CHEESES

<b>Halloumi</b>	R 75
Cypriot cheese served grilled or deep fried	
<b>Feta</b>	R 59
Creamy feta drizzled with virgin olive oil & oregano	
<b>Grilled Feta</b>	R 65
Grilled in foil with tomato, pepper & chilli	
<b>Chilli Marmalade Halloumi</b>	R 90
Fried halloumi in a tantalizing sauce of servile orange marmalade, chilli and fresh lime	
<b>Harvest Board</b>	R160
Selection of locally made artisanal cheeses served with seasonal fruits and nuts	

## DIPS

<b>Tzatziki</b>	R 49
The classic Greek dip - yoghurt, garlic cucumber & dill	
<b>Taramosalata</b>	R 49
A tangy cod roe blend, with a gentle seafood flavour	
<b>Hummus</b>	R 49
A Middle Eastern favourite, made from blended chickpeas, tahina, garlic & lemon juice	
<b>Peppers &amp; Aubergine</b>	R 49
Roasted aubergine, finely chopped & blended with peppers in a light garlic dressing	
<b>Tirosalata</b>	R 53
Creamy feta blended with fresh peppers & mild chilli	
<b>Olive Tapenade</b>	R 49
The best Kalamata olives, pitted & diced into an appetizing spread	
<b>Whipped Feta</b>	R 49
Feta, lavishly whipped with cream cheese, lemon zest and marinated olive garnish	

## IN PITA

<b>Yiro (Schwarma)</b>	R125
<b>Souvlaki Chicken</b>	R120
<b>Souvlaki Beef Fillet</b>	R139
<b>Chicken &amp; Halloumi</b>	R135
<b>Halloumi</b>	R125
<b>Falafel</b>	R 99
<b>Falafel &amp; Halloumi</b>	R125

\* Whole wheat option available

## VEGETARIAN MEZE

<b>Beetroot</b>	R 69
Beetroot bulbs, dressed with a balsamic and dijon mustard dressing, rocket and crumbled feta	
<b>Piquant Cabbage</b>	R 45
Mixed cabbage salad, with carrots & peppers in a piquant dressing	
<b>Black-Eyed Beans</b>	R 55
Colourful black-eye bean meze	
<b>Jalapeños</b>	R 40
Pickled, slightly hot & very tasty	
<b>Marinated Peppers</b>	R 65
Soaked in olive oil, vinegar & garlic	
<b>Dolmades</b>	R 69
A rice & herb filling parcelled in steamed vine leaves	
<b>Artichokes</b>	R109
Sliced artichoke hearts & mozzarella, marinated in olive oil, lemon juice & a hint of chilli	
<b>Exotic Mushrooms</b>	R 95
Grilled with rock salt & dressed with olive oil, lemon & fresh parsley	
<b>Zucchini</b>	R 59
Crispy fried baby marrows with grated gruyère	
<b>Falafel</b>	R 59
Fried chickpea balls, a Middle Eastern favourite	
<b>Spring Souvlaki</b>	R 89
Mediterranean vegetables grilled on a skewer over an open flame	
<b>Spanakopita</b>	R 89
Spinach & feta in a crispy phyllo pastry cigar	
<b>Croquettes</b>	R 83
Feta & gruyère cheese croquettes	
<b>Chickpea and Pasta Rice</b>	R 69
Delicious combination of chickpeas & pasta rice, with a hint of chilli	

## MEAT MEZE

<b>Jamon Serrano</b>	R 95
Dry-cured ham originating from the mountains of Spain	
<b>Prosciutto</b>	R 95
Proudly Italian Parma ham, thinly sliced & served with caper berries	
<b>Chorizo</b>	R 89
Spicy Portuguese sausage seasoned with vinegar, garlic, cumin, oregano & chillies	
<b>Chicken Livers</b>	R 79
Grilled plain or peri-peri, these livers are arguably the best you'll ever have	
<b>Yiros</b>	R 99
Strips of beef schwarma	
<b>Chicken Wings</b>	R105
Deliciously addictive with a delicate peri-peri bite	
<b>Souvlaki Beef Fillet</b>	R105
Skewered fillet cubes, grilled on an open flame	
<b>Souvlaki Chicken</b>	R 69
Skewered chicken cubes, grilled on an open flame	
<b>Lamb Ribs</b>	R195
Open flame grilled with a flavourful sprinkle of lemon & parsley gremolata	

## SEAFOOD MEZE

<b>Oysters</b>	R220
Always fresh, & only served when available. Six in a portion, but feel free to add more <b>Each: R37</b>	
<b>White Anchovy Fillet</b>	R 79
Tangy white anchovy fillets in olive oil brine that makes the perfect ouzo partner	
<b>Pickled Octopus</b>	R115
Sliced octopus pickled in vinaigrette marinade	
<b>Seared Salmon</b>	R250
200g fresh, seared Salmon served on a bed of rocket	
<b>Calamari</b>	R 90
The best Falkland Island calamari, grilled in our trademark-style with onion	
<b>Calamari with Feta</b>	R 99
Grilled tubes stuffed with creamy feta and peppers	
<b>Spanish Style Calamari</b>	R195
Calamari & chorizo sauteed in white wine, lemon juice, sun-dried olives, parsley & cocktail tomatoes	
<b>Squid Heads</b>	R 99
Deep fried squid heads served with our peri-peri aioli sauce	
<b>Octopus</b>	R130
Grilled & doused with an olive oil lemon dressing	
<b>Sardines</b>	R 85
Two sardines, grilled with coarse salt the Greek island way	
<b>Mussels</b>	R130
Sautéed in the shell with, white wine, tomato, feta & chilli	
<b>Prawns</b>	R289
6 Queens, butterfly grilled in a light lemon butter	
<b>Cod Goujons</b>	R130
Thin slices of delicate cod prepared in batter, in the traditional French fashion	
<b>Line Fish in Foil</b>	R285
Today's catch, filleted & steamed in a foil parcel with Mediterranean vegetables, olive oil & lemon	
<b>Fritto Misto</b>	R230
An opulent selection of seafood dusted in our house spices and deep fried to a delightful crunch	
<b>Keftethes</b>	R 69
"Mamma's" homemade meatballs	
<b>Soudsoukakia</b>	R 85
Spicy mince balls covered in a fresh tomato sauce, from the Anatolian coast of Smyrni	
<b>Bifteki</b>	R125
Also known as a "Pljeskavica", a spicy mince patty topped with grilled tomato & fresh onions	
<b>Lamb Chops</b>	R295
Grilled loin cutlets, traditionally seasoned with salt & oregano for maximum flavour	
<b>Baby Chicken</b>	R199
Spatchcock chicken grilled with olive oil & oregano or peri-peri and cut into pieces when served	
<b>Beef Fillet</b>	R299
300g of the juiciest sliced fillet, lightly basted & grilled to perfection	

## SALADS

<b>Village</b>	R 95
A typical Greek village salad with tomato, cucumber, onion, feta, olives & olive oil	
<b>Greek</b>	R 95
The classic Greek salad with lettuce, tomato, cucumber, onion, feta, olives & dressing	
<b>Halloumi</b>	R120
Lettuce, tomato, cucumber, onion, halloumi, olives & dressing	
<b>Bocconcini</b>	R130
Mouthfuls of mozzarella, cherry tomato, fresh basil leaves & olive oil	
<b>Roast Beetroot</b>	R150
Baby spinach, rosa tomatoes, red onion, rocket, goats cheese, pine nuts, cucumber, pomegranate rubies and a pomegranate molasses dressing	
<b>Aegean</b>	R169
Rocket, cos, cherry tomato, gruyère, radish, walnut, apple, carrots, dill, olive oil, lemon & croutons	
<b>Rocket and Spinach</b>	R159
Rocket, baby spinach, sun dried tomato, chèvre, pine nuts & mustard balsamic vinaigrette	

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

## ON THE SIDE

<b>Pita</b>	R 17
Double layered Middle Eastern pocket pita bread	
<b>Thin Pita</b>	R 17
Single layered flat Greek pita	
<b>Whole Wheat</b>	R 19
<b>Pita Grissini</b>	R 55
Crispy fried pita wedges served with a chilli feta dip	
<b>Chips</b>	R 45

## DESSERTS

<b>Baklava</b>	R 85
Finely crushed nuts layered between crispy phyllo pastry, drenched in a lemon zest & cinnamon syrup <b>Add Ice Cream: R12</b>	
<b>Traditional Yoghurt</b>	R 75
Hand-strained extra thick Greek-style yoghurt, smothered with crushed nuts & honey	
<b>Rice Pudding</b>	R 72
<b>Grilled Halva</b>	R 80
Macedonian halva, grilled in foil with fresh apple slices & sprinkled with cinnamon & fresh lemon juice	
<b>Tiramisù</b>	R 85
Layers of biscuit soaked in coffee liqueur & covered with Mascarpone custard	
<b>Pannacotta</b>	R110
Belgian white chocolate, honeycomb, seasonal berries and tsourekis spices	
<b>Gold Cheesecake</b>	R110
Fridge cheesecake with Belgian Gold caramel chocolate & a melomakarona base	
<b>Brownie</b>	R105
<b>Ice Cream &amp; Choc Sauce</b>	R 69
<b>Halva Ice Cream</b>	R 79
Vanilla ice cream topped with halva shavings <b>Espress it: R24</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.