

OLIVES	
Kalamata	R 52
The iconic olive from Kalamata, Greece	
Throubes	R 49
Salt-dried Kalamata olives with a distinct “wrinkled skin”	
Marinated Olives	R 59
Mixed olives with a choice between	
- Lemon, herbs, almonds and garlic or	
- Chilli, herbs, lemon, garlic and peppadews.	
Colossal Green	R 59
Large green olives from the Volos region, Greece	
Mixed Olives	R 59
A variety of imported olives	

CHEESES	
Halloumi	R 78
Cypriot cheese served grilled or deep fried	
Feta	R 62
Creamy feta drizzled with virgin olive oil & oregano	
Grilled Feta	R 69
Grilled in foil with tomato, pepper & chilli	
Chilli Marmalade Halloumi <small>NEW</small>	R 99
Fried halloumi in a tantalizing sauce of servile orange marmalade, chilli and fresh lime	
Harvest Board <small>NEW</small>	R169
Selection of artisinal cheeses served with seasonal fruits and nuts	

DIPS	
Tzatziki	R 52
The classic Greek dip – yoghurt, garlic cucumber & dill	
Taramosalata	R 52
A tangy cod roe blend, with a gentle seafood flavour	
Hummus	R 52
A Middle Eastern favourite, made from blended chickpeas, tahina, garlic & lemon juice	
Peppers & Aubergine	R 52
Roasted aubergine, finely chopped & blended with peppers in a light garlic dressing	
Tirosalata	R 55
Creamy feta blended with fresh peppers & mild chilli	
Olive Tapenade	R 52
The best Kalamata olives, pitted & diced into an appetizing spread	
Whipped Feta <small>NEW</small>	R 52
Feta, lavishly whipped with cream cheese, lemon zest and marinated olive garnish	

IN PITA	
Yiro (Schwarma)	R129
Souvlaki Chicken	R125
Souvlaki Beef Fillet	R149
Chicken & Halloumi	R145
Halloumi	R128
Falafel	R 99
Falafel & Halloumi	R129
* Whole wheat option available	

VEGETARIAN MEZE	
Beetroot	R 69
Beetroot bulbs, dressed with a balsamic and dijon mustard dressing, rocket and crumbled feta	
Piquant Cabbage	R 45
Mixed cabbage salad, with carrots & peppers in a piquant dressing	
Black-Eyed Beans	R 59
Colourful black-eye bean meze	
Jalapeños	R 40
Pickled, slightly hot & very tasty	
Marinated Peppers	R 65
Soaked in olive oil, vinegar & garlic	
Dolmades	R 75
A rice & herb filling parcelled in steamed vine leaves	
Artichokes	R125
Sliced Italian imported artichoke hearts & mozzarella, marinated in olive oil, lemon juice & a hint of chilli	
Exotic Mushrooms	R105
Grilled with rock salt & dressed with olive oil, lemon & fresh parsley	
Zucchini	R 59
Crispy fried baby marrows with grated gruyère	
Falafel	R 59
Fried chickpea balls, a Middle Eastern favourite	
Spring Souvlaki	R 99
Mediterranean vegetables grilled on a skewer over an open flame	
Spanakopita	R 93
Spinach & feta in a crispy phyllo pastry cigar	
Croquettes	R 95
Feta & gruyère cheese croquettes	
Chickpea and Pasta Rice	R 69
Delicious combination of chickpeas & pasta rice, with a hint of chilli	

MEAT MEZE	
Jamon Serrano	R115
Dry-cured ham originating from the mountains of Spain	
Prosciutto	R115
Proudly Italian Parma ham, thinly sliced & served with caper berries	
Chorizo	R 89
Spicy Portuguese sausage seasoned with vinegar, garlic, cumin, oregano & chillies	
Chicken Livers	R 79
Grilled plain or peri-peri, these livers are arguably the best you’ll ever have	
Yiros	R 99
Strips of beef schwarma	
Chicken Wings	R115
Deliciously addictive with a delicate peri-peri bite	
Souvlaki Beef Fillet	R115
Skewered fillet cubes, grilled on an open flame	
Souvlaki Chicken	R 72
Skewered chicken cubes, grilled on an open flame	
Lamb Ribs <small>NEW</small>	R220
Open flame grilled with a flavourful sprinkle of lemon & parsley gremolata	

SEAFOOD MEZE	
Oysters	R258
Always fresh, & only served when available. Six in a portion, but feel free to add more	
Each: R43	
White Anchovy Fillet	R 85
Tangy imported white anchovy fillets marinated in olive oil brine that makes the perfect ouzo partner	
Pickled Octopus	R120
Sliced octopus pickled in vinaigrette marinade	
Seared Salmon	R285
200g fresh, seared Salmon served on a bed of rocket	
Calamari	R 95
The best Falkland Island calamari, grilled in our trademark-style with onion	
Calamari with Feta	R105
Grilled tubes stuffed with creamy feta and peppers	
Spanish Style Calamari <small>NEW</small>	R195
Calamari & chorizo sauteed in white wine, lemon juice, sun-dried olives, parsley & cocktail tomatoes	
Squid Heads	R105
Deep fried squid heads served with our peri-peri aioli sauce	
Octopus	R145
Grilled & doused with an olive oil lemon dressing	
Sardines	R 89
Two sardines, grilled with coarse salt the Greek island way	
Mussels	R145
Fresh local mussels sautéed in the shell with white wine, tomato, feta & chilli	
Prawns	R299
6 Queens, butterfly grilled in a light lemon butter	
Cod Goujons	R145
Thin slices of delicate cod prepared in batter, in the traditional French fashion	
Line Fish in Foil	R330
Today’s catch, filleted & steamed in a foil parcel with Mediterranean vegetables, olive oil & lemon	
Fritto Misto <small>NEW</small>	R240
An opulent selection of seafood dusted in our house spices and deep fried to a delightful crunch	

Keftethes	R 69
“Mamma’s” homemade meatballs	
Soudsoukakia	R 85
Spicy mince balls covered in a fresh tomato sauce, from the Anatolian coast of Smyrni	
Bifteki <small>NEW</small>	R125
A traditional Greek dish, mince patties flavoured with herbs & spices and topped with freshly sliced red onion and parsley	
Lamb Chops	R320
Grilled loin cutlets, traditionally seasoned with salt & oregano for maximum flavour	
Baby Chicken	R210
Spatchcock chicken grilled with olive oil & oregano or peri-peri and cut into pieces when served	
Beef Fillet	R350
300g of the juiciest sliced fillet, lightly basted & grilled to perfection	

SALADS	
Village	R 99
A typical Greek village salad with tomato, cucumber, onion, feta, olives & olive oil	
Greek	R 99
The classic Greek salad with lettuce, tomato, cucumber, onion, feta, olives & dressing	
Halloumi	R130
Lettuce, tomato, cucumber, onion, halloumi, olives & dressing	
Bocconcini	R150
Mouthfuls of mozzarella, cherry tomato, fresh basil leaves & olive oil	
Roast Beetroot <small>NEW</small>	R155
Baby spinach, rosa tomatoes, red onion, rocket, goats cheese, pine nuts, cucumber, pomegranate rubies and a pomegranate molasses dressing	
Aegean	R175
Rocket, cos, cherry tomato, gruyère, radish, walnut, apple, carrots, dill, olive oil, lemon & croutons	
Rocket and Spinach	R169
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 19
Double layered Middle Eastern pocket pita bread	
Thin Pita	R 19
Single layered flat Greek pita	
Whole Wheat	R 22
Pita Grissini	R 59
Crispy fried pita wedges served with a chilli feta dip	
Chips	R 48

DESSERTS	
Baklava	R 89
Finely crushed nuts layered between crispy phyllo pastry, drenched in a lemon zest & cinnamon syrup	
Add Ice Cream: R12	
Traditional Yoghurt	R 79
Hand-strained extra thick Greek-style yoghurt, smothered with crushed nuts & honey	
Rice Pudding	R 75
Grilled Halva	R 85
Macedonian halva, grilled in foil with fresh apple slices & sprinkled with cinnamon & fresh lemon juice	
Tiramisù	R 85
Layers of biscuit soaked in coffee liqueur & covered with Mascarpone custard	
Pannacotta <small>NEW</small>	R110
Belgian white chocolate, honeycomb, seasonal berries and tsourekis spices	
Gold Cheesecake <small>NEW</small>	R110
Fridge cheesecake with Belgian Gold caramel chocolate & a melomakarona base	
Brownie	R110
Ice Cream & Choc Sauce	R 69
Halva Ice Cream	R 79
Vanilla ice cream topped with halva shavings	
Espress it: R24	

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.