

# YASSOU! MEZE LITTLE EATS

- Fried Halloumi** ✓ 64
- Santorini Baked Feta & Phyllo** ✓ 72  
Drizzled with honey, sesame seeds, rosemary & grapes.
- Brinjal Stack** ✓ 62  
Fried & topped with crumbled feta.  
**ADD Napoletana**
- Zucchini Fries** ✓ 49
- Spanakopita** ✓ 56  
3 Spinach & feta pies.
- Dolmades** ✓ 65  
Rolled vine leaves with rice. Served cold with mint leaf tzatziki.
- Soutzoukakia** 65  
Beef Greek meatballs in a Napoletana sauce.
- Hummus Loaded** ✓ N 75  
With pomegranate, feta, red onion, pine kernels & chickpeas. Served with pita bread.
- Hummus with Spicy Lamb Mince** C N 79  
With pine kernels & served with pita bread.
- Falafels** C ✓ 79  
4 Falafels with Turkish salsa & mint leaf tzatziki. Served with pita bread.
- Fakés\*, Fasolia & Brinjals** ✓ 75  
\*Pronounced F&k Yes.  
Lentils, white beans, mint tzatziki & brinjals in a Napoletana sauce. Served with pita bread.
- Fried Calamari** ~ Tubes & heads. 72
- Chicken Livers** NEW C 55  
In a creamy peri-peri sauce, served with pita bread.



**Roasted Cauliflower** 95  
C ✓ N  
With burnt butter, sage & pine kernels. 15-20 minutes prep time.

# NIKOS COALGRILL GREEK

www.nikosgreek.co.za f @NikosCoalGrillGreek

## #NikosGreekFeast

## SALATES

- Village Greek** SMALL 49 TABLE (4) 79  
Tomatoes, cucumber, red onion, olives & feta.
- Aegean Slaw** SMALL 29 TABLE (4) 49  
Raw shredded cabbage & rocket dressed with extra virgin olive oil & fresh lemon.



## DIP & EAT

ADD PITA BREAD ~ 14

- Tzatziki** ✓ 39  
Greek yoghurt, garlic, cucumber & spices.
- Tahina** ✓ 39  
Roasted sesame seeds, olive oil & secret spices.
- Tarama** 39  
Fish roe dip.
- Htipiti** C ✓ 39  
Red pepper, chilli & feta.
- Mint Leaf Tzatziki** ✓ 39  
No garlic. With fresh mint.
- Hummus** ✓ 39  
Chickpea dip.
- Turkish Salsa** C ✓ 39  
Tomato base with herbs & spices.
- Mini Trio of Dips** ✓ 65  
Choice of 3 mini dips. Served with grissini bread.

# PLATED SOUVLAKI

- |                    |                  |     |                  |     |
|--------------------|------------------|-----|------------------|-----|
| <b>Pork</b>        | <b>2 SKEWERS</b> | 140 | <b>3 SKEWERS</b> | 160 |
| <b>Chicken</b>     | <b>2 SKEWERS</b> | 140 | <b>3 SKEWERS</b> | 160 |
| <b>Beef Fillet</b> | <b>2 SKEWERS</b> | 189 | <b>3 SKEWERS</b> | 235 |

ADD AN EXTRA SOUVLAKI

Pork ~ 51 Chicken ~ 51 Beef Fillet ~ 71

**Three Greek Brothers** ~ 192  
3 Skewers, 1 beef, 1 chicken & 1 pork with chips, pita bread & choice of dip.

**Spicy Lamb Kofta** ~ 149 C  
4 Skewers of spicy lamb mince served with chips, pita bread, mint leaf tzatziki & Turkish salsa.



Open-plate Souvlaki  
Served with chips, pita bread, chopped tomato, red onion & your choice of dip:

Tzatziki, Tahina, Tarama, Htipiti, Mint Leaf Tzatziki, Hummus, or Turkish Salsa

# NIKOS SOUVLAKI YIROS

Recommended house yiros. Made with souvlaki.

**Nikos**  
Traditional yiro. Choose \*meat, tomato, red onion & tzatziki.

**Ios**  
Choose \*meat, tomato, red onion, fried halloumi & mint leaf tzatziki.

**Mykonos** C  
Choose \*meat, tomato, red onion & htipiti.

**Paros** C  
Choose \*meat, tzatziki, feta, peri-peri salsa, tomato & red onion.

**Limnos**  
Choose \*meat, roasted brinjal, tahina, tomato & red onion.

**Corfu**  
Choose \*meat, tzatziki, fries, tomato & red onion.

**Lezvos**  
Choose \*meat, hummus, raw cabbage salad, tomato & red onion.

**Skopelos** ~ Pulled lamb kleftiko, mint leaf tzatziki, tomato & red onion.

**Paphos** C ~ Spicy lamb kofta, mint leaf tzatziki, tomato & red onion.

**Falafel** ~ Falafels, tomato, rocket, red onion, tahina & fresh coriander.

**Chickpea** C ~ Chickpeas, roasted brinjals, tomato, red onion, parsley, hot sauce, hummus, rocket & mayo.

**Halloumi Yiro** ~ Fried halloumi, Aegean slaw, tomato, red onion & hummus.

CHOOSE *MEAT:	PORK	CHICKEN	BEEF FILLET
Nikos	77	74	95
Ios	83	81	99
Mykonos	77	74	95
Paros	79	76	97
Limnos	79	76	97
Corfu	79	76	97
Lezvos	79	76	97
Skopelos	PULLED LAMB! 105		
Paphos	SPICY LAMB! 85		
Falafel	VEGETARIAN 69		
Chickpea	VEGETARIAN 69		
Halloumi Yiro	VEGETARIAN 72		

TASTES LIKE GREEK HOME



## SIDE2

- Grissini Pita Bread** (fried) ✓ 14
- Pita Bread** ✓ 14
- Potato Chips** ✓ Regular ~ 31 Large ~ 41
- Crispy Roast Potatoes** ✓ 38
- Greek Fries** NEW ✓ 51  
Crispy potato chips topped with crumbled feta & origanum.

We only use Virgin Olive Oil and the Freshest Ingredients!

Our meals are produced in kitchens containing allergens including nuts, gluten, wheat, shellfish, lactose and egg. Should you have any allergens, please request information regarding ingredients prior to ordering. Portion weights are raw weights. Visuals are for descriptive purposes and meals served could vary. Prices include VAT. Service charge not included. All prices and product availability are subject to change without notice. Cheques are regrettably not accepted. E&OE.

C CHILLI ✓ V VEGETARIAN N NUTS

# KREAS >MEAT<

**Skinny Lamb Chops** 130  
200g Lamb chops coal-grilled to perfection, served with crispy potato chips & our secret chop dip.

½kg (2-3 people) 270  
1kg (4-6 people) 450

**Skinny Pork Chops** 109  
250g Pork chops coal-grilled to perfection, served with crispy potato chips & our secret chop dip.

½kg (2-3 people) 209  
1kg (4-6 people) 349

**Soutzoukakia Spaghetti** 91  
Beef mince meatballs in a Napoletana sauce. Served with spaghetti.

**Kleiftiko** 239  
Slow-roasted lamb shank with roast potatoes.

**Moussaka** 109  
Layered brinjals, beef mince, potatoes & béchamel sauce. 15-20 minutes prep time.

**Greek Burger** 89  
Bifteki (160g beef mince patty) with tomato, red onion, tzatziki & mayo on a fresh roll. Served with crispy potato chips.

**Falafel Burger** NEW ✓ 82  
Falafel patty topped with red onion, tomato, zucchini fries, rocket & tahina. Served with chips.

**Chicken & Chops** 159  
2 Pieces of chicken & 150g skinny lamb chops. Served with roast potatoes.

**Tomahawk Pork Steak** ~ 450g NEW 139  
Coal-grilled to perfection, served with crispy potato chips & our secret chop dip.

**Vegetarian Moussaka** NEW ✓ ~ Layered brinjals, potatoes, lentils & white beans in a Napoletana & béchamel sauce. 97

# KOTA >CHICKEN<

½kg Chicken ~ 139  
5 Piece chicken  
1kg Chicken ~ 259  
10 Piece chicken

**Whole Spatchcock Chicken** NEW 155  
Basted in lemon & herb or creamy peri-peri, served with roast potatoes.

Drumsticks & thighs coal-grilled with olive oil, oregano & fresh lemon. Served with chips.

# THALASSINA >SEAFOOD<

**Prawns** 239  
8 King prawns served with chips, lemon butter & our Nikos spicy sauce.

**Fried Calamari** 149  
270g Tubes & heads. Served with chips.

**Kingklip** 199  
280g Kingklip fillet grilled in Nikos' spicy sauce, served with lemon butter & crispy potato chips.

**Prawn & Calamari Pasta** C 189  
Prawns & calamari tubes cooked in a creamy white wine sauce, tossed in spaghetti with a dash of Napoletana sauce.

**Prawn & Calamari Combo** 189  
4 King prawns & 135g fried calamari served with lemon butter & crispy potato chips.

# SWEET GREEK

**Loukoumades** N 60  
Greek mini doughnuts in syrup & nuts.

\*With chocolate & nuts. 68

**Halva Ice Cream** N 65  
Traditional Greek pistachio & sesame-flavoured ice cream. Topped with pomegranate seeds.

**Pavlova** 67  
Layers of meringue, whipped cream, berry coulis & mixed berries, sprinkled with Turkish delight & castor sugar.

**Galaktoboureko** 65  
Phyllo, served warm, filled with custard & topped with syrup.

**Traditional Baklava** N 68  
Like yiayia makes. Crispy phyllo pastry filled with walnuts & almonds, coated in honey syrup & cinnamon. Served with ice cream.

**Chocolate Tahina & Halva Brownie** N 68  
Dark chocolate brownie with tahina marbling & halva chunks. Served with ice cream.