

# Plated Souvlaki

Skewers of coal-grilled meat served with chips, pita bread, tomato, red onion, cucumber & your choice of dip: Tzatziki, Tahina, Htipiti or Hummus

## Nikos favourites!

**Three Greek Brothers** 210  
3 Skewers, 1 beef, 1 chicken & 1 pork with chips, pita bread & your choice of dip.

**Spicy Lamb Mince Skewers** 205  
5 Skewers of spicy lamb mince served with chips, pita bread & tzatziki.

<b>Pork</b>	2 Skewers ~ 155	3 Skewers ~ 175
<b>Chicken</b>	2 Skewers ~ 155	3 Skewers ~ 175
<b>Beef</b>	2 Skewers ~ 205	3 Skewers ~ 260
<b>ADD AN EXTRA SOUVLAKI</b>		
Pork ~	60	Chicken ~ 60
Beef ~	80	



Beef & Chicken Plated Souvlaki

Our meals are produced in kitchens containing allergens including nuts, gluten, wheat, shellfish, lactose and egg. Should you have any allergies, 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.



Chicken & Halloumi Yiros

# NIKOS Yiros

## SOUVLAKI

### Classic Yiros

Served with chips

<b>Skopelos</b>	135
Pulled lamb kleftiko, tzatziki, tomato & red onion.	
<b>Paphos</b>	120
Spicy lamb kofta, tzatziki, tomato & red onion.	
<b>Falafel</b>	100
Falafels, tomato, rocket, red onion, tahina & fresh coriander.	
<b>Chickpea</b>	95
Chickpeas, roasted brinjals, tomato, red onion, parsley, hot sauce, hummus, rocket & mayo.	
<b>Halloumi</b>	100
Fried halloumi, Aegean slaw, tomato, red onion & hummus.	
<b>Calamari</b> <small>NEW</small>	125
Fried calamari, tzatziki, tomato & red onion.	

**Nikos**  
Pork ~ 105  
Chicken ~ 105  
Beef ~ 120

Your choice of coal-grilled meat with tomato, red onion & your choice of dip wrapped in a home-made pita bread. Served with chips.

**Dips:**  
Tzatziki, Tahina, Htipiti or Hummus

**Extra Fillings:**  
Chips 20  
Halloumi 20  
Brinjals 20  
Feta 20

# NIKOS®

## COALGRILL GREEK

Get your Greek on!



under 18

www.nikosgreek.co.za @NikosCoalGrillGreek

"Our good health & good food is testament to us only using premium-quality extra virgin olive oil."



Brinjal Stack

## Meze LITTLE EATS Share like the Greeks

- Fried Calamari** ~ Tubes & heads. 95
- Kataifi Prawns** NEW 98  
3 Queen prawns wrapped in kataifi pastry & served with sweet chilli sauce.
- Chicken Livers** ♯ 70  
In a creamy peri-peri sauce, served with pita bread.
- Fried Halloumi Cheese** ✓ 75
- Flaming Halloumi Saganaki** ✓ NEW 82  
Fried halloumi, flambéed in brandy, topped with syrup & sesame seeds.
- Santorini Baked Feta & Phyllo** ✓ 79  
Drizzled with honey, sesame seeds, rosemary & grapes.
- Brinjal Stack** ✓ 65  
Fried & topped with crumbled feta.
- Zucchini Fries** ✓ 55
- Spinach & Feta Pies** ✓ 65  
3 Spinach & feta phyllo pastry pies.
- Dolmades** ✓ Rolled vine leaves with rice. Served cold with tzatziki. 70
- Soutzoukakia (meatballs)** 70  
Beef Greek meatballs in a Neapolitana sauce. Served with pita bread.
- Hummus Loaded (chickpea dip)** ✓ Ⓝ 79  
With pomegranate, feta, red onion & chickpeas. Served with pita bread.
- Hummus with Spicy Lamb Mince** Ⓝ ♯ 88  
Served with pita bread.
- Falafels** ✓ ♯ 85  
4 Falafels with tzatziki & hummus. Served with pita bread.

## Sides

- Oven-roasted Mediterranean Veg** ✓ 48  
Cauliflower, butternut, zucchini & red pepper oven-roasted in olive oil & lemon.
- Grissini Pita Bread** ✓ (fried) 20
- Pita Bread** ✓ 18
- Potato Chips** ✓ 38
- Crispy Roast Potatoes** ✓ 40
- Greek Fries** ✓ 55  
Crispy potato chips topped with crumbled feta & origanum.

## Dip & Eat

ADD PITA BREAD ~ 18

- Tzatziki** ✓ 48  
Greek yoghurt, garlic, cucumber & spices.
- Tahina** ✓ 48  
Roasted sesame seeds, olive oil & secret spices.
- Tarama** ~ Fish roe dip. 48
- Htipiti** ✓ ♯ 48  
Red pepper, chilli & feta.
- Hummus** ✓ ~ Chickpea dip. 48
- Mini Trio of Dips** ✓ 78  
Choice of 3 mini dips. Served with grissini bread.

## Salads

- Village Greek** ✓ Small | 60 Table (4) | 90  
Tomato, cucumber, red onion, olives & feta.
- Halloumi** ✓ 115  
Mixed greens, tomato, cucumber, red onion, chickpeas, Greek croutons & grilled halloumi.

## Vegetarian

- Platter for 2** ✓ 285  
Dolmades, spinach & feta pies, zucchini fries, falafels, fried halloumi cheese with olives, hummus & tzatziki. Served with pita bread.
- Moussaka** ✓ 115  
Layered brinjals, potatoes, lentils & white beans in a Neapolitana & béchamel sauce.
- Falafel Burger** ✓ 98  
Falafel patty topped with red onion, tomato, zucchini fries, rocket & tahina. Served with chips.
- Roasted Cauliflower** ✓ 115  
With burnt butter & sage. 15-20 minute prep time.

✓ Vegetarian ♯ Chilli Ⓝ Contains Nuts!

## Greek Grills >KREAS<

- Skinny Lamb Chops** 200g ~ 175 500g ~ 345  
Lamb chops coal-grilled to perfection, served with crispy potato chips & our secret chop dip.
- Skinny Pork Chops** 250g ~ 125 500g ~ 235  
Pork chops coal-grilled to perfection, served with crispy potato chips & our secret chop dip.
- Meatballs (soutzoukakia) Spaghetti** 125  
Beef mince meatballs in a Neapolitana sauce. Served with spaghetti.
- Lamb Ragu Spaghetti** NEW 135  
Slow-cooked pulled lamb in a Neapolitana sauce. Served with spaghetti.
- Lamb Shank (kleftiko)** ~ Slow-roasted lamb shank with roast potatoes. 285
- Moussaka** ~ Layered brinjals, beef mince, potatoes & béchamel sauce. 15-20 min prep time. 125
- Greek Burger** ~ Bifteki (160g beef mince patty) with tomato, red onion, tzatziki & mayo on a fresh roll. Served with crispy potato chips. 115
- 450g Pork Tomahawk** ~ Coal-grilled to perfection, served with crispy potato chips & our secret chop dip. 195
- Chicken & Chops** 205  
¼ Chicken coal-grilled in creamy peri-peri sauce & 150g skinny lamb chops coal-grilled with olive oil & lemon. Served with crispy potato chips.
- Whole Spatchcock Chicken** 195  
Coal-grilled & basted in creamy peri-peri sauce, served with roast potatoes.



450g Pork Tomahawk

- 250g Fillet Steak** ~ Coal-grilled with olive oil, lemon & origanum. Topped with sautéed mushrooms & burnt butter. 245
- Mixed Platter for 2** NEW 335  
2 Lamb chops, 2 chicken skewers, spinach & feta pies, fried calamari & halloumi cheese. Served with tzatziki, htipiti, chips & pita bread.
- Coalgrill Mix** ~ 2 Lamb chops, 2 koftas, chicken skewer, beef skewer, ¼ chicken & chicken livers. Served with tzatziki, chips & pita bread. 395
- 300g Sirloin** ~ 28-Day aged sirloin, coal-grilled with olive oil, lemon & origanum. Topped with sautéed mushrooms & burnt butter. 195
- 500g T-Bone Steak** NEW 260  
28-Day aged T-bone, coal-grilled with olive oil, lemon & origanum.



Prawns

- Prawns** 285  
8 Queen prawns served with chips, lemon butter & our Nikos spicy sauce.
- Prawn & Calamari Pasta** 225  
Prawns & calamari tubes cooked in a creamy white wine sauce, tossed in spaghetti with a dash of Neapolitana sauce.
- Prawn & Calamari Combo** 265  
4 Queen prawns & 135g fried calamari served with lemon butter & crispy potato chips.
- Hake & Calamari Combo** 195  
Deep-fried hake & 135g fried calamari, served with lemon butter & crispy potato chips.
- ¼ Chicken & 3 Queen Prawns** 185  
¼ Chicken coal-grilled in creamy peri-peri sauce with 3 queen prawns. Served with lemon butter sauce & crispy potato chips.
- Fried Calamari** 195  
270g Tubes & heads. Served with chips.
- Kingklip** 240  
280g Kingklip fillet grilled in olive oil & butter, served with our Nikos spicy sauce, lemon butter & crispy potato chips.
- Battered Hake** 125  
Deep-fried hake served with chips & lemon butter sauce.
- Seafood Platter for 1** NEW 270  
3 Queen prawns, fried calamari & battered hake. Served with chips & lemon butter sauce.
- Seafood Platter for 2** 595  
8 Queen prawns, kingklip & fried calamari, served with tarama, lemon butter, chips & pita bread.

## Sweet Greek

- Loukoumades** Ⓝ 65  
Greek mini doughnuts in syrup & nuts. \*With chocolate & nuts. 75
- Halva Ice Cream** Ⓝ 75  
Traditional Greek pistachio & sesame-flavoured ice cream. Topped with pomegranate seeds.
- Traditional Baklava** Ⓝ 80  
Like yayia makes. Crispy phyllo pastry filled with walnuts & almonds, coated in honey syrup & cinnamon. Served with ice cream.
- Galaktoboureko** 70  
>GALAK-TOE-BO-RECKO<  
Phyllo, served warm, filled with custard & topped with syrup.
- Pavlova** 75  
Layers of meringue, whipped cream, berry coulis & mixed berries, sprinkled with Turkish delight & castor sugar.
- Chocolate Tahina & Halva Brownie** Ⓝ 75  
Dark chocolate brownie with tahina marbling & halva chunks. Served with ice cream.
- Kataifi Cheesecake** Ⓝ NEW 85  
Baked cheesecake topped with kataifi pastry, roasted nuts, cinnamon & honey.