SALADS

	Small	Med
GREEK SALAD *Feta, lettuce, cucumber, onion, olives, tomato, origanum and Greek salad dressing*	59.00	98.00
TRADITIONAL GREEK SALAD *Feta, cucumber, spring onion, olives, tomato, origanum and olive oil*	60.00	109.00
GREEN SALAD *Dill, onion, olive oil, chopped lettuce, cucumber and apple cider vinegar*	46.00	69.00
HALOUMI SALAD *Haloumi, lettuce, cucumber, onion, olives, tomato, origanum and Greek salad dressing*		121.00
CALAMARI SALAD *Falkland Calamari, lettuce, cucumber, onion, olives, tomato, origanum and Greek salad dressing*		145.00
CHICKEN SALAD *Chicken strips, lettuce, cucumber, onion, olives, tomato, origanum and Greek salad dressing*		119.00
HORTA SALAD *Boiled seasonal leafy greens with lemon & olive oil*		58.00

DIPS *(250ml)* *(Pitas charged separately)*

TZATZIKI *Cool yoghurt, cucumber, dill & garlic*	54.00
MELITZANOSALATA *Finely chopped brinjals in a garlic dressing*	54.00
SKORTHALIA *Garlic - potato & olive oil*	48.00
HOUMOUS *Chick peas blended with garlic tahina & lemon juice*	69.00
TARAMOSALATA *Fish-roe olive oil & lemon*	58.00
TIROSALATA *Feta & fresh chilli blend*	58.00
DIP PLATTER *An assortment of all or any of the above*	128.00
PAREA-4-SEASON *Any four of the above*	98.00

VEGETARIAN MEZE

FALAFEL *Chick pea deep - fried balls, served with houmous*	64.00
DOLMATHES *Grape leaves stuffed with rice & herbs complimented with tzatziki*	64.00
HALOUMI *Cypriot cheese. Deep fried or flame grilled*	58.00
HTIPITI *Feta cheese, grilled in foil with fresh tomatoes, peppers & spices*	56.00
FETA CHEESE *A slice of feta, topped with extra virgin olive oil & origanum*	49.00
PIKANDIKO *Shredded cabbage, carrots, peppers with olive oil & apple cider vinegar*	42.00
PIPERIES FLORINA *Pimiento red peppers soaked in olive oil, vinegar & garlic*	50.00
BEANS *Imported giant butter beans marinated in olive oil, parsley, onions & ground pepper*	56.00
BABY MARROWS & BRINJALS *Grilled in olive oil*	58.00
"BPB" *A selection of grilled brinjals, florina peppers & giant butter beans*	69.00
BRINJAL SPECIAL *Pan grilled brinjals with Pomodoro tomato, feta and onion*	69.00
OLIVES *Selection of imported kalamata, queen green, throumbes & jumbo black olives or mixed*	65.00

PAREA VEGETARIAN PLATTERS *(Pitas charged separately)*

Vegetarian dips, falafel, dolmathes, haloumi, pikandiko, piperies, giant beans, baby marrow and brinjals

PLATTER for ONE	148.00
PLATTER for TWO	258.00
PLATTER for THREE	318.00

OTHER MEZE

SOUVLAKI CHICKEN *Cubes of chicken on a skewer (Kebab)*	35.00 *each*
SOUVLAKI LAMB *(100g)* *Cubes of lamb on a skewer (Kebab)*	65.00 *each*
SOUVLAKI BEEF *(100g)* *Cubes of beef fillet on a skewer (Kebab)*	58.00 *each*
BEEF YIRO MEAT *Tantalising strips of schwarma meat topped with onions*	78.00
CHICKEN YIRO MEAT *Tantalising strips of schwarma chicken topped with onions*	68.00
SOUDSOUKAKIA *Grilled beef mince sausage on a skewer*	68.00
CHICKEN LIVERS *(250g)* *Plain grilled or mild peri-peri*	68.00
LAMB CHOP *Thick cut lamb chop*	69.00 *each*
KEFTETHES *Pan fried meatballs topped with onions*	68.00
SHEFTALIA *(2 pieces)* *Spicy pork mince sausage, a delicacy from Cyprus*	68.00
CALAMARI grilled *(Falkland)* *Grilled in an onion and dark garlic sauce, legs & all*	78.00
CALAMARI fried *(Falkland)* *Floured & deep fried, legs & all*	78.00
CALAMARI YEMISTA *(Falkland)* *Calamari tubes stuffed with feta, peppers & onions, grilled in a dark garlic sauce*	78.00
OCTOPUS *(Subject to availability)* *Grilled octopus in an olive oil, lemon & seasoned sauce*	SQ
PRAWNS *(Sea frozen Argentinian)*	
King Prawns	SQ
Queen Prawns	SQ
OYSTERS *(Subject to availability)* *Medium Luderitz from Namibia (Cultivated)*	SQ
GRILLED SARDINE *Grilled the traditional Greek way*	25.00 *each*
SAGANAKI MUSSELS *Out of shell mussels, sauteed in fresh tomato & feta with a chilli bite*	82.00
PICKLED OCTOPUS	79.00
LOUKANIKO *(2 pieces)* *Greek pork sausage flavoured with dried herbs smoked over aromatic woods.*	62.00

SIDES

STEAMED VEGGIES *Topped with olive oil*	38.00
ROAST POTATOES	35.00
MASHED POTATO	32.00
BASMATI RICE *Mixed with peppers, onions,carrots & peas*	29.00
FRESH CUT CHIPS	38.00
PITA BREAD	12.00

MAIN MEALS

SOUVLAKIA
Flame grilled cubes of meat on a stick
Chicken 135.00
Lamb (200g) 158.00
Beef Fillet (200g) 152.00

LAMB CHOPS 220.00
Three thick cut "flame" grilled succulent lamb cutlets

CHICKEN LIVERS *(500g)* 98.00
Plain grilled or mild peri peri

KLEFTIKO 220.00
"Stolen lamb" slow oven cooked

T-BONE 198.00
T-Bones are tops too @ 500g

BABY CHICKEN *± 30 mins/45mins well done* 138.00
Traditional free range butterfly style, slow grilled,peri-peri or plain

SPARE RIBS *(Pork)*
Greek style Spare Ribs covered with our Parea basting and origanum
500g 170.00
1kg 280.00

BEEF FILLET *(250g)* 180.00
Prime cut Beef fillet coated with our Parea basting sauce

All Main Meals served with an option of fresh cut chips, Basmati rice, roast potato or boiled veggies

SOUP OF THE DAY *(available in winter)* 64.00

KATSAROLES

CABBAGE & LAMB STEW *(20 mins)* 220.00
In a light Pomodoro tomato salsa with potatoes & carrots. (Subject to availability)

GREEN BEAN & LAMB STEW *(20 mins)* 220.00
In a light Pomodoro tomato salsa with potatoes & carrots. (Subject to availability)

SEAFOOD

CALAMARI *grilled (Falkland)* 218.00
Grilled in an onion & dark garlic sauce, legs & all

CALAMARI FRIED *(Falkland)* 218.00
Floured & deep fried, legs & all

CALAMARI YEMISTA *(Falkland)* 218.00
Calamari tubes stuffed with feta, peppers & onions, grilled in a dark garlic sauce

HAKE FILLET *(Might contain bones at head)* 136.00
Flame grilled with lemon butter (± 25 mins)

SARDINES 128.00
4 sardines, flame grilled the traditional island way

PRAWNS *(Sea frozen Argentinian)*
Lemon Butter & Parea seasoning
6 King Prawns SQ
6 Queen Prawns SQ

WHOLE OCEAN LINE FISH SQ
Parea's personal favourite grilled on an open flame
± 35 minutes depending on size. Worth the wait!

SOLE FILLET *(250g)* SQ
Flame grilled with lemon butter (± 25 mins)

All Main Meals served with an option of fresh cut chips, Basmati rice, roast potato or boiled veggies

IN PITA

BEEF SOUVLAKI *"in pita"* 82.00
Cubes of beef fillet (100g) wrapped in pita with tomatoes, onions & tzatziki

BEEF & HALOUMI *"in pita"* 88.00
Cubes of beef fillet (100g) wrapped in pita with tomatoes, onions, tzatziki & haloumi cheese

CHICKEN SOUVLAKI *"in pita"* 72.00
Cubes of chicken(120g) souvlaki wrapped in pita with tomatoes, onions & tzatziki

LAMB SOUVLAKI *"in pita"* 82.00
Cubes of lamb (100g) souvlaki wrapped in pita with tomatoes, onions & tzatziki

BEEF YIRO *"in pita"* 78.00
Strips of A-grade beef wrapped in pita with tomatoes, onions & tzatziki

CHICKEN YIRO *"in pita"* 72.00
Strips of chicken fillet wrapped in pita with tomatoes, onions & tzatziki

HALOUMI *"in pita"* 70.00
Fried or grilled haloumi wrapped in pita with tomatoes, onions & tzatziki

FALAFEL *"in pita"* 72.00
Fried falafel balls wrapped in pita with tomatoes, onions & houmous

CHICKEN & HALOUMI *"in pita"* 82.00
Fried or grilled haloumi & chicken souvlaki cubes wrapped in pita with tomatoes, onions & tzatziki

FALAFEL & HALOUMI *"in pita"* 76.00
Fried or grilled haloumi and falafel balls wrapped in pita with tomatoes, onions & houmous

CHICKEN LIVERS *"in pita"* 72.00
Plain or peri peri chicken livers wrapped in pita with tomatoes & onions

All pitas are served warm and not hot due to hot and cold mix.

PAREA BURGERS *(200gr pure beef)*

PAREA BURGER *(Beef, tomato, onion, tomato sauce)* 89.00
TZATZIKI BURGER *(Beef, tomato, onion, tzatziki sauce)* 89.00
FETA BURGER *(Beef, tomato, onion, feta sauce)* 89.00
PERI-PERI BURGER *(Beef, tomato, onion, mild peri-peri sauce)* 89.00
FALAFEL BURGER *(falafel patty, tomato, onion, lettuce & houmous)* 85.00

All burgers are served either in a pita (Greek style) or bun & chips.

DESSERTS

HOME MADE BAKLAVA 48.00
Phylo pastry, walnuts and honey

HOME MADE BAKLAVA & ICE CREAM 52.00

HOME MADE GALAKTOBOURIKO 48.00
Phylo pastry filled with custard, drenched in honey syrup

HOME MADE RAVANI 46.00
Semolina honey cake

RIZOGALO 52.00
Rice pudding sprinkled with cinnamon, served hot or cold

GRILLED HALVA *± 15 minutes* 58.00
A fusion of lemon juice, slice of apple and a dash of cinnamon

HALVA & ICE CREAM 54.00
Ice cream topped with shreds of halva

ICE CREAM & CHOC SAUCE 38.00

YIAYIA'S TRADITONAL YOGHURT 58.00
Home made triple thick yoghurt topped with honey and walnuts (No preservatives)

SUBMARINE 35.00
Mastica which is made from the sap of the tree, served on a teaspoon in a glass of ice water. (Subject to availability)

MENU

PAREA

Taverna · Grill · Meze Cafè

KALI OREKSI
"bon appetit"

A 10% service charge will be added to all tables of 6 or more
Half portions charged @ 75%
Regret No Cheques
No Pets (except Guide dogs)
No Exceptions!

Some dishes might contain traces of nuts and other allergens.
Please don't hesitate to ask.

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