The Greek Fisherman

STREETSMART
SOUTH AFRICA
HELPING STREET CHILDREN
SINCE 2005



Oven Slow Roasted Lamb



Kakavia Soup

SOUPS

Soup of the day	55
Ⓥ **Lentil Soup** – lentils, celery, carrots and toasted garlic bread	65
Kakavia Soup (Fisherman's Soup) – mixed seafood, cherry tomatoes and toasted garlic bread	220

BREAD

Ⓥ **Bread-board** – toasted pita bread, homemade peasant bread and koulouri	39

MEZE- STARTERS

Oysters	SQ
Trio of Dips – tzatziki (yoghurt, cucumber, garlic), taramosalata (caviar), hummus (chickpeas, roasted pine nuts, paprika)	99
Prawn Saganaki – sautéed prawns with tomato and feta	99
Ⓥ **Haloumi** – sautéed cypriot cheese with quince jelly	85
Ⓥ **Cheese Saganaki** – sautéed piquant cheese with honey and sesame seeds	80
Mussels in Tomato & Feta – mussels, tomato based sauce, origanum and melted feta	89
Calamari Grilled – with rock salt, lemon and origanum	95
Sardines Grilled – with coarse salt, olive oil, lemon and origanum	89
Ⓥ **Spanakopita Baked** – feta, leeks, spinach, dill, béchamel in phyllo pastry	65
Ⓥ **Baby Marrow Fried** – zucchini, skordalia(garlic potato dip) and grated pecorino	59
Octopus Grilled – with lemon, olive oil and origanum	119
Ⓥ **Bruschetta** – toasted garlic bread, mozzarella, cherry tomatoes, basil and olive oil	79
Prawns Grilled – with garlic, parsley and fresh lemon juice	139
Soudzoukakia Grecque – meat rizoles, pomodoro sauce and cumin	79
Beef Biftekia – grilled meat patties, origanum stuffed with feta cheese	85

Ⓥ - vegetarian ⓋⓋ - vegan

We are a street smart restaurant. R5.00 has been added to your bill. Thank you.



Soudzoukakia



Calamari Grilled

SALADS

Ⓥ **Greek Village Salad** – tomato, cucumber, red onion, feta and olives **95**

Ⓥ **Lentil Salad** – quinoa, lentils, walnuts, coriander, diced cucumber, baby spinach, yoghurt and pomegranate dressing **86**

Smoked Salmon Salad – with cream cheese, avocado, red onion and capers **125**

VEGETARIAN AND VEGAN

Ⓥ **Vegetarian Moussaka** – baked vegetables, tomato salsa and béchamel sauce **135**

Ⓥ **Vegetarian Platter** – stuffed tomato (rice, mint, raisins), fried baby marrow (with skordalia), spinach pie and roast potatoes **135**

Ⓥ **Asparagus Pasta** – spaghetti, asparagus, cream and grated pecorino **119**

ⓋⓋ **Chickpea Revithia** – fresh chickpeas, onions, carrots and rice **115**

ⓋⓋ **Vegetable Stew** – string beans, potato, carrots and tomato sauce **120**

FROM THE SEA

Calamari Grilled – with rock salt, lemon, origanum, spanakorizo (spinach rice) **199**

Stuffed Calamari Grilled – shrimps, mussels, linefish and rice stuffed in calamari tubes with mild curry sauce and chips **199**

Kingklip Grilled – with olive oil, lemon, origanum, spanakorizo (spinach rice) **245**

Linefish Filleted Grilled – (please ask waitron for fish selection) - island style with olive oil, lemon and origanum **245**

Norwegian Salmon Grilled – with olive oil, lemon, origanum, spanakorizo (spinach rice) and chips **259**

Sole Grilled(when available) – with olive oil, lemon, origanum, stuffed tomato and chips **SQ**

Mixed Seafood Skewer Grilled – linefish, calamari and prawns served with chips, spanakorizo and stuffed tomato **249**

Whole Linefish Grilled – island style with olive oil, lemon, origanum, spanakorizo (spinach rice) and chips. Preparation 30 minutes minimum. Please ask waitron for size **SQ**

Prawns Grilled – with Himalayan salt, lemon butter, roast pepper salad and rice **285**

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Aegean Seafood Platter – grilled prawns, calamari, mussels, linefish, spanakorizo (spinach rice), mixed seafood stew and chips **550**

– add lobster **230 per 100g**

Ionian Seafood Platter – grilled crayfish, prawns, calamari, mussels, linefish, spanakorizo (spinach rice), mixed seafood stew and chips **1045**

CHARCOAL GRILL AND SOUVLA (SPIT ROAST)

Lamb Souvla Shavings – with olive oil, lemon, stuffed tomato and chips **195**

Beef Souvlaki – skewered with onion, cherry tomato. Tzatziki, stuffed tomato and chips **185**

Lamb Chops – thin cut island style, stuffed tomato and chips **235**

Chicken Souvlaki – skewered with onion, cherry tomato. Tzatziki, stuffed tomato and chips **169**

Chicken Breast Fillet Grilled – with olive oil, lemon, origanum, spanakorizo(spinach rice) topped with mushroom sauce and chips **149**

Mediterranean Chicken Breast Grilled – topped with cooked cherry tomatoes, olives, origanum and chips **149**

Sirloin Grilled – with olive oil, lemon, origanum, stuffed tomato and chips **179**

Fillet Steak Grilled – basted with extra virgin olive oil, lemon and origanum, stuffed tomato and chips **250**

Fillet Steak Grecque Grilled – with melted feta cheese, cherry tomato and an olive skewer, stuffed tomato and chips **289**

FROM THE OVEN

Roast Lamb – slow oven-roasted on the bone, stuffed tomato, tzatziki and chips (note: this dish has a predominantly lemon flavour) **235**

Stifado – traditional beef and tomato stew, pearl onions, bay leaves and cloves **179**

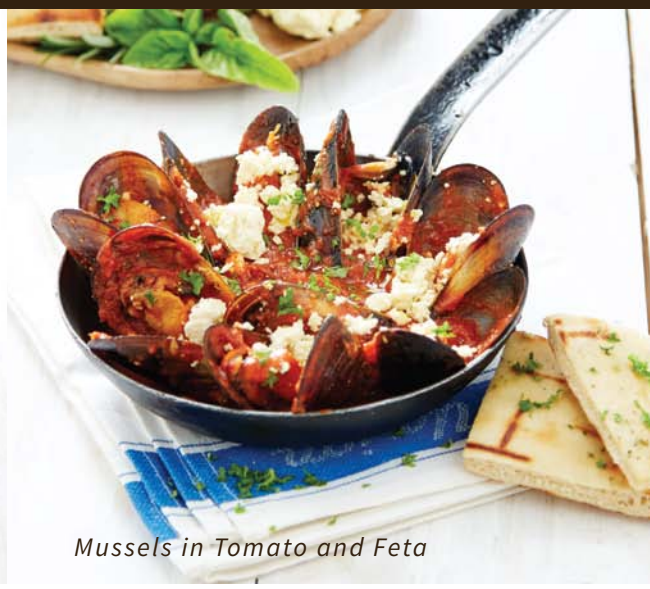
Moussaka – my mother's recipe **179**

Mixed Seafood Pasta – pasta, cherry tomato sauce and an assortment of seafood **249**

– add lobster **230 per 100g**



Moussaka



Mussels in Tomato and Feta

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KIDDIES MENU

* **Fried Calamari and Chips** 49

* **Souvlaki** – with chips and tzatziki 49

* **Soudzoukakia** – meat balls with chips 49

LIGHT LUNCHES (Served strictly between noon and 6pm, not served on Christmas Day, Boxing Day, New Years Day and special holidays). Not valid for Entertainer

GYROS (Greek Wraps)

Beef Souvlaki in Pita - served with chips 125

Lamb Shavings in Pita - served with chips 125

Chicken Souvlaki in Pita - served with chips 120

all above mixed with homemade tzatziki, onion and tomato wrapped in homemade pita bread

Pint of prawns – fried and served in a beer mug with tartar sauce 139

Fish and Chips – served with tartar sauce 165



Gyros - Chicken Souvlaki



Chocolate Hazelnut Baklava

DESSERTS

Ⓥ **Traditional Baklava** – phyllo pastry, nuts, honey syrup and ice-cream 85

Ⓥ **Chocolate Hazelnut Baklava** – phyllo pastry, nuts, honey syrup and sour cherry ice-cream 85

Ⓥ **Home made Rice Pudding** – topped with cinnamon. My mother's recipe 65

Ⓥ **Loukoumades** – Greek doughnut balls, spiced honey syrup and vanilla ice-cream 59

Ⓥ **Orange and Yoghurt Bake** – crumbed phyllo pastry, vanilla gelato 65

Ⓥ **'Dodoni' Feta Cheesecake** – fresh watermelon (seasonal) or Vissino (sour cherry syrup) 79

Ⓥ **Home made Greek Yoghurt** – topped with farm honey and nuts 65

Ⓥ **Duo of Gelato** – chocolate and vanilla 69

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Greek Coffee

COFFEE SELECTION (All served with traditional Greek spoon desserts)

Greek Coffee	**24**	Greek Frappe	**24**
Cappuccino Freddo (The Greek way)	**29**	Espresso Freddo (The Greek way)	**24**

COFFEE CLASSICS

Espresso	**26**	Cappuccino	**31**
Macchiato	**26**	Double Espresso	**29**
Hot Chocolate	**29**	Tea (assorted flavours)	**21**
Hot water, lemon and honey	**10**		

MILKSHAKES

Chocolate	**49**	Strawberry	**49**
Vanilla	**49**		

"Food is family, family is life, life is everything"

Renowned Greek Chef

It's all Greek to me!

We often switch over to Greek when we get excited.

So, when we're talking about our food,

it happens all the time!

Here are a few words so you can keep up with us...

Meze - little plates of tasty titbits - *meh-ZEH*

Hortarika - vegetables (generally leafy) - *hor-tah-ree-KAH*

Thalassina - seafood - *than-lah-see- NAH*

Pagota - ice cream - *pay-gho-TAH*

Krasia - wines - *krahs-YAH*

VAT INCLUDED. ALL CREDIT CARDS WELCOME. NO CHEQUES ACCEPTED. SERVICE CHARGE NOT INCLUDED.
A 10% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 10 OR MORE.

www.greekfisherman.co.za

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