

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 229
3 Skewers, 1 beef, 1 chicken & 1 pork with chips, pita bread & your choice of dip.

Spicy Lamb Mince Skewers 225
5 Skewers of spicy lamb mince served with chips, pita bread & tzatziki.

Pork	2 Skewers ~	168
	3 Skewers ~	189
Chicken	2 Skewers ~	168
	3 Skewers ~	189
Beef	2 Skewers ~	229
	3 Skewers ~	285
ADD AN EXTRA SOUVLAKI		
Pork ~	65	Chicken ~ 65
Beef ~	85	



Three Greek Brothers

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

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NIKOS Yiros SOUVLAKI

Classic Yiros
Served with chips

Skopelos	145
Pulled lamb kleftiko, tzatziki, tomato & red onion.	
Paphos	139
Spicy lamb kofta, tzatziki, tomato & red onion.	
Falafel	115
Falafels, tomato, rocket, red onion, tahina & fresh coriander.	
Chickpea	115
Chickpeas, roasted brinjals, tomato, red onion, parsley, hot sauce, hummus, rocket & mayo.	
Halloumi	115
Fried halloumi, Aegean slaw, tomato, red onion & hummus.	
Calamari	145
Fried calamari, tzatziki, tomato & red onion.	

Nikos
Pork ~ 125
Chicken ~ 125
Beef ~ 145

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



under 18

Get your Greek on!

www.nikosgreek.co.za @NikosCoalGrillGreek

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



Dip & Eat

Meze LITTLE EATS

Share like the Greeks

- Fried Calamari** ~ Tubes & heads. **105**
- Kataifi Prawns** **115**
3 Queen prawns wrapped in kataifi pastry & served with sweet chilli sauce.
- Chicken Livers** **85**
In a creamy peri-peri sauce, served with pita bread.
- Fried Halloumi Cheese** **85**
- Santorini Baked Feta & Phyllo** **89**
Drizzled with honey, sesame seeds, rosemary & grapes.
- Brinjal Stack** **79**
Fried & topped with crumbled feta.
- Zucchini Fries** **65**
- Spinach & Feta Pies** **82**
3 Spinach & feta phyllo pastry pies.
- Dolmades** **82**
Rolled vine leaves with rice. Served cold with tzatziki.
- Soutzoukakia (meatballs)** **82**
Beef meatballs in a Neapolitan sauce. Served with pita bread.
- Keftethes** ~ 4 Beef meatballs infused with parsley & mint. Served with pita bread & tzatziki. **85**
- Hummus Loaded (chickpea dip)** **95**
With pomegranate, feta, red onion & chickpeas. Served with pita bread.
- Hummus with Spicy Lamb Mince** **105**
Served with pita bread.
- Falafels** **95**
4 Falafels with tzatziki & hummus. Served with pita bread.

Sides

- Oven-roasted Mediterranean Veg** **54**
Cauliflower, butternut, zucchini & red pepper oven-roasted in olive oil & lemon.
- Grissini Pita Bread** (fried) **20**
- Pita Bread** **20**
- Potato Chips** **46**
- Crispy Roast Potatoes** **46**

Dip & Eat

ADD PITA BREAD ~ 20

- Tzatziki** **59**
Greek yoghurt, garlic, cucumber & spices.
- Tahina** **59**
Roasted sesame seeds, olive oil & secret spices.
- Tarama** ~ Fish roe dip. **59**
- Htipiti** **59**
Red pepper, chilli & feta.
- Hummus** ~ Chickpea dip. **59**
- Mini Trio of Dips** **92**
Choice of 3 mini dips. Served with grissini bread.

Salads

- Village Greek** **70**
Tomato, cucumber, red onion, olives & feta. Small | 70 Table (4) | 115
- Halloumi** **135**
Mixed greens, tomato, cucumber, red onion, chickpeas, Greek croutons & grilled halloumi.

Vegetarian

- Platter for 2** **345**
Dolmades, spinach & feta pies, zucchini fries, falafels, fried halloumi cheese with olives, hummus & tzatziki. Served with pita bread.
- Moussaka** **135**
Layered brinjals, potatoes, lentils & white beans in a Neapolitan & béchamel sauce.
- Falafel Burger** **119**
Falafel patty topped with red onion, tomato, zucchini fries, rocket & tahina. Served with chips.
- Roasted Cauliflower** **139**
With burnt butter & sage. 15-20 minute prep time.

V Vegetarian **♯** Chilli **N** Contains Nuts!

Traditionally Greek

- Lamb Shank (kleftiko)** ~ Slow-roasted lamb shank with roast potatoes. **335**
- Moussaka** ~ Layered brinjals, beef mince, potatoes & béchamel sauce. 15-20 min prep time. **139**

Greek Grills >KREAS<

- Skinny Lamb Chops** ~ Lamb chops coal-grilled to perfection, served with crispy potato chips & our secret chop dip. **250g | 215 500g | 375**
- Skinny Pork Chops** ~ Pork chops coal-grilled to perfection, served with crispy potato chips & our secret chop dip. **250g | 139 500g | 259**
- Greek Burger** ~ Bifteki (160g beef mince patty) with tomato, red onion, tzatziki & mayo on a fresh roll. Served with crispy potato chips. **135**
- 450g Pork Tomahawk** ~ Coal-grilled to perfection, served with crispy potato chips & our secret chop dip. **219**
- Chicken & Chops** **228**
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** **230**
Coal-grilled & basted in creamy peri-peri sauce, served with roast potatoes.
- 250g Fillet Steak** ~ Coal-grilled with olive oil, lemon & origanum. Topped with sautéed mushrooms & burnt butter. **269**
- Mixed Platter for 2** ~ 2 Lamb chops, 2 chicken skewers, spinach & feta pies, fried calamari & halloumi cheese. Served with tzatziki, htipiti, chips & pita bread. **389**
- Coalgrill Mix** ~ 2 Lamb chops, 2 koftas, chicken skewer, beef skewer, ¼ chicken & chicken livers. Served with tzatziki, chips & pita bread. **415**
- 300g Sirloin** ~ 28-Day aged sirloin, coal-grilled with olive oil, lemon & origanum. Topped with sautéed mushrooms & burnt butter. **215**
- 500g T-Bone Steak** **285**
28-Day aged T-bone, coal-grilled with olive oil, lemon & origanum.
- Fillet Alla Greca** ~ 250g Fillet medallions, pan-fried in origanum, olive oil & lemon. Served with crispy potato chips. **269**



250g Fillet Steak

Pastas

- Chicken Liver Spaghetti** ~ Chicken livers in a creamy Neapolitan sauce. Tossed in spaghetti & topped with Parmesan cheese. **♯ HOT OR NOT?** **139**
- Spinach & Sun-dried Tomato Spaghetti** **159**
Spinach & sun-dried tomatoes cooked in a creamy Neapolitan sauce. Tossed in spaghetti & topped with pine kernels & Parmesan cheese.
- Meatballs (soutzoukakia) Spaghetti** **139**
Beef mince meatballs in a Neapolitan sauce. Served with spaghetti.
- Lamb Ragu Spaghetti** **159**
Slow-cooked pulled lamb in a Neapolitan sauce. Served with spaghetti.
- Prawn & Calamari Spaghetti** ~ Prawns & calamari tubes cooked in a creamy white wine sauce, tossed in spaghetti with a dash of Neapolitan sauce. **245**



Seafood Platter for 2

Seafood >THALASSINA<

- Prawns** **305**
8 Queen prawns served with chips, lemon butter & our Nikos spicy sauce.
- Prawn & Calamari Combo** **279**
4 Queen prawns & 135g fried calamari served with lemon butter & crispy potato chips.
- Hake & Calamari Combo** **225**
Deep-fried hake & 135g fried calamari, served with lemon butter & crispy potato chips.
- ¼ Chicken & 3 Queen Prawns** **195**
¼ Chicken coal-grilled in creamy peri-peri sauce with 3 queen prawns. Served with lemon butter sauce & crispy potato chips.
- Fried Calamari** **218**
270g Tubes & heads. Served with chips.
- Kingklip** **275**
280g Kingklip fillet grilled in olive oil & butter, served with our Nikos spicy sauce, lemon butter & crispy potato chips.
- Battered Hake** **139**
Deep-fried hake served with chips & lemon butter sauce.
- Seafood Platter for 1** **295**
3 Queen prawns, fried calamari & battered hake. Served with chips & lemon butter sauce.
- Seafood Platter for 2** **670**
8 Queen prawns, kingklip & fried calamari, served with tarama, lemon butter, chips & pita bread.

Sweet Greek

- Loukoumades** **75**
Greek mini doughnuts in syrup & nuts. ***With chocolate & nuts. 85**
- Halva Ice Cream** **85**
Traditional Greek pistachio & sesame-flavoured ice cream. Topped with pomegranate seeds.
- Traditional Baklava** **89**
Like yayia makes. Crispy phyllo pastry filled with walnuts & almonds, coated in honey syrup & cinnamon. Served with ice cream.
- Galaktoboureko** **85**
>GALAK-TOE-BO-RECKO<
Phyllo, served warm, filled with custard & topped with syrup.
- Pavlova** **85**
Layers of meringue, whipped cream, berry coulis & mixed berries, sprinkled with Turkish delight & castor sugar.
- Chocolate Tahina & Halva Brownie** **85**
Dark chocolate brownie with tahina marbling & halva chunks. Served with ice cream.
- Kataifi Cheesecake** **89**
Baked cheesecake topped with kataifi pastry, roasted nuts, cinnamon & honey.