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 249
3 Skewers, 1 beef, 1 chicken & 1 pork with chips, pita bread & your choice of dip.

Spicy Lamb Mince Skewers 249
5 Skewers of spicy lamb mince served with chips, pita bread & tzatziki.

Pork	2 Skewers ~	180
	3 Skewers ~	209
Chicken	2 Skewers ~	180
	3 Skewers ~	209
Beef	2 Skewers ~	245
	3 Skewers ~	305
Lamb	2 Skewers ~	245
	3 Skewers ~	305

ADD AN EXTRA SOUVLAKI

Pork ~	72	Chicken ~	72
Beef ~	89	Lamb ~	89



Three Greek Brothers

ALLERGEN WARNING! Please note that we are not a gluten- or allergen-free environment, and while the utmost of care is taken to minimise contact with allergens when requested, traces of gluten or other allergens may appear in the final dish served. Our meals are produced in kitchens containing allergens including cow's milk, soybeans, fish, crustaceans and molluscs, tree nuts, peanuts, eggs, wheat, and gluten. 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

NIKΩΣ SOUVLAKI Yiros

Classic Yiros
Served with chips

Skopelos 155
Pulled lamb kleftiko, tzatziki, tomato & red onion.

Paphos 155
Spicy lamb kofta, tzatziki, tomato & red onion.

Falafel Ⓥ 135
Falafels, tomato, rocket, red onion, tahina & fresh coriander.

Chickpea Ⓥ 135
Chickpeas, roasted brinjals, tomato, red onion, parsley, hot sauce, hummus, rocket & mayo.

Halloumi Ⓥ 139
Fried halloumi, Aegean slaw, tomato, red onion & hummus.

Nikos
Pork ~ 139 *Chicken ~ 139*
Lamb ~ 155 *Beef ~ 155*

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	22
Halloumi	22
Brinjals	20
Feta	22

NIKΩΣ®
COALGRILL GREEK



www.nikosgreek.co.za @NikosCoalGrillGreek

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



Meze *LITTLE EATS*

Share like the Greeks

Fried Calamari ~ Tubes & heads. 115

Kataifi Prawns 135
3 Queen prawns wrapped in kataifi pastry & served with sweet chilli sauce.

Chicken Livers 90
In a creamy peri-peri sauce, served with pita bread.

Fried Halloumi Cheese Ⓥ 95

Santorini Baked Feta & Phyllo Ⓥ 105
Drizzled with honey, sesame seeds, rosemary & grapes.

Brinjal Stack Ⓥ 90
Fried & topped with crumbled feta.

Zucchini Fries Ⓥ 70

Spinach & Feta Pies Ⓥ 95
3 Spinach & feta phyllo pastry pies.

Dolmades Ⓥ Rolled vine leaves with rice. Served cold with tzatziki. 90

Soutzoukakia (meatballs) 90
Beef meatballs in a Napoletana sauce. Served with pita bread.

Hummus Loaded (chickpea dip) Ⓥ Ⓝ 125
With pomegranate, feta, red onion & chickpeas. Served with pita bread.

Hummus with Spicy Lamb Mince Ⓝ 125
Served with pita bread.

Falafels Ⓥ 105
4 Falafels with tzatziki & hummus. Served with pita bread.

Mussels NEW 135
Cooked in a creamy white wine sauce, topped with blue cheese & spring onion. Served with Greek sourdough.

Sides

Oven-roasted Mediterranean Veg Ⓥ 54
Cauliflower, butternut, zucchini & red pepper oven-roasted in olive oil & lemon.

Grissini Pita Bread Ⓥ (fried) 24

Greek Sourdough Ⓥ 25

Pita Bread Ⓥ 24

Potato Chips Ⓥ 46

Crispy Roast Potatoes Ⓥ 46

Dip & Eat

ADD PITA BREAD ~ 24

Tzatziki Ⓥ 65
Greek yoghurt, garlic, cucumber & spices.

Tahina Ⓥ 65
Roasted sesame seeds, olive oil & secret spices.

Tarama ~ Fish roe dip. 65

Htipiti Ⓥ 65
Red pepper, chilli & feta.

Hummus Ⓥ ~ Chickpea dip. 65

Mini Trio of Dips Ⓥ 99
Choice of 3 mini dips. Served with grissini bread.

Salads

Village Greek Ⓥ Small | 70 / Table (4) | 135
Tomato, cucumber, red onion, olives & feta.

Aegean Slaw Ⓥ NEW Small | 55 / Table (4) | 105
Shredded cabbage & rocket dressed with olive oil & lemon.

Vegetarian

Platter for 2 Ⓥ 365
Dolmades, spinach & feta pies, zucchini fries, falafels, fried halloumi cheese with olives, hummus & tzatziki. Served with pita bread.

Moussaka Ⓥ 149
Layered brinjals, potatoes, lentils & white beans in a Napoletana & béchamel sauce.

Falafel Burger Ⓥ 129
Falafel patty topped with red onion, tomato, zucchini fries, rocket & tahina. Served with chips.

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

Traditionally Greek

Lamb Shank (kleftiko) ~ Slow-roasted lamb shank with roast potatoes. 349

Moussaka ~ Layered brinjals, beef mince, potatoes & béchamel sauce. 15-20 min prep time. 149

Pastitsio NEW 149
Layers of macaroni topped with beef mince, béchamel sauce, Cheddar & Parmesan. 15-20 min prep time.

Greek Grills *>KREAS<*

Skinny Lamb Chops ~ Lamb chops coal-grilled to perfection, served with crispy potato chips & our secret chop dip. 250g | 250 / 500g | 450

Skinny Pork Chops ~ Pork chops coal-grilled to perfection, served with crispy potato chips & our secret chop dip. 250g | 155 / 500g | 275

Greek Burger ~ Bifteki (160g beef mince patty) with tomato, red onion, tzatziki & mayo on a fresh roll. Served with crispy potato chips. 145

450g Pork Tomahawk ~ Coal-grilled to perfection, served with crispy potato chips & our secret chop dip. 239

Chicken & Chops 240
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 255
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. 299

Mixed Platter for 2 ~ 2 Lamb chops, 2 chicken skewers, spinach & feta pies, fried calamari & halloumi cheese. Served with tzatziki, htipiti, chips & pita bread. 420

Coalgrill Mix ~ 2 Lamb chops, 2 koftas, chicken skewer, beef skewer, ¼ chicken & chicken livers. Served with tzatziki, chips & pita bread. 455

300g Sirloin ~ 28-Day aged sirloin, coal-grilled with olive oil, lemon & origanum. Topped with sautéed mushrooms & burnt butter. 239

500g T-Bone Steak 305
28-Day aged T-bone, coal-grilled with olive oil, lemon & origanum.



Pastas

Chicken Liver Spaghetti ~ Chicken livers in a creamy Napoletana sauce. Tossed in spaghetti & topped with Parmesan cheese. *HOT OR NOT?* 159

Meatballs (soutzoukakia) Spaghetti 159
Beef mince meatballs in a Napoletana sauce. Served with spaghetti.

Lamb Ragu Spaghetti 175
Slow-cooked pulled lamb in a Napoletana sauce. Served with spaghetti.

Prawn & Calamari Spaghetti ~ Prawns & calamari tubes cooked in a creamy white wine sauce, tossed in spaghetti with a dash of Napoletana sauce. 280



Prawns 315
8 Queen prawns served with chips, lemon butter & our Nikos spicy sauce.

Prawn & Calamari Combo 299
4 Queen prawns & 135g fried calamari served with lemon butter & crispy potato chips.

Hake & Calamari Combo 245
Deep-fried hake & 135g fried calamari, served with lemon butter & crispy potato chips.

¼ Chicken & 3 Queen Prawns 220
¼ Chicken coal-grilled in creamy peri-peri sauce with 3 queen prawns. Served with lemon butter sauce & crispy potato chips.

Fried Calamari 245
270g Tubes & heads. Served with chips.

Kingklip 305
280g Kingklip fillet grilled in olive oil & butter, served with our Nikos spicy sauce, lemon butter & crispy potato chips.

Battered Hake 165
Deep-fried hake served with chips & lemon butter sauce.

Seafood Platter for 1 325
3 Queen prawns, fried calamari & battered hake. Served with chips & lemon butter sauce.

Seafood Platter for 2 729
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 yiayia 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 89
Layers of meringue, whipped cream, berry coulis & mixed berries, sprinkled with Turkish delight & castor sugar.

Chocolate Tahina & Halva Brownie Ⓝ 89
Dark chocolate brownie with tahina marbling & halva chunks. Served with ice cream.

Kataifi Cheesecake Ⓝ 95
Baked cheesecake topped with kataifi pastry, roasted nuts, cinnamon & honey.