

EST.1987

PAPPAS

ON THE SQUARE

SMALL PLATES

Explore the Mediterranean -
Choose A Meze Combo To Share

Starters Of Tasty Meze

5 Plate Meze - Selection of 5 Small Plates (Excluding Lamb Lollipops) **459**

VEGETARIAN

Halloumi Strips - Deep Fried	85
Spanakopita - Phyllo Pastry, Spinach & Feta – Baked	89
Falafel - Chickpea-Balls – Deep Fried – Tahini	89
Beetroot Falafel - Beetroot, Chickpeas - Deep Fried – Tahini	85
Feta Cheese In Phyllo - Mastiha, Sesame, Thyme & Honey	95
Dolmades - Vine Leaves, Rice, Tomato, Herbs – Thick Greek Yoghurt	85
Pumpkin and Zucchini Fritters - Pumpkin, Herbs, – Pan Fried	85
Black Mushrooms - Spinach, Melted Mozzarella – Grilled	89

SEAFOOD

Prawns Kataifi - Prawns In Kataifi Pastry, Deep Fried – Peri Mayo Dip	119
Mediterranean Sardines - Olive Oil, Lemon Juice, Oregano – Grilled	95
Fresh Oysters - Cultivated, Crushed Ice, Lemon, Shallot Vinaigrette	129 / 45 ea
Mussels - White Wine, Garlic, Freshly Steamed – Toasted Ciabatta (Also served as creamed)	119
Calamari - Herbs & Garlic, Dash Of Olive Oil, Lemon Juice – Grilled Or Fried	105

MEAT

Souvlaki - Single Skewer - Beef / Chicken - Onion & Green Pepper – Flame Grilled	105/89
Lamb Phyllo Cigar - Wrapped Phyllo Pastry, Lamb, Feta, Spinach, Olives – Chunky Tomato Sauce	109
Meatballs Yiaourtou - Pita, Lamb / Beef Mix, Chunky Roasted Tomato Sauce, Thick Greek Yoghurt	115
Chicken Livers - Grilled, Mild Peri-Peri Sauce – Toasted Pita	99
Lamb Lollipops - Trimmed Rib Chops, Olive Oil, Lemon Juice, Oregano, Tzatziki	239

Accompaniments enjoyed with your meze
Pita Bread 17 | Feta 39 | Olives - Kalamata 39

LIGHTER BITES

Served With A Side

Beetroot Burger – Beetroot Falafel Patty, Lettuce, Tomato, Onion – Tahini	135
Vegetarian Moussaka - Brinjal, Marrow, Béchamel, Halloumi – Stacked & Baked	139
Trout Fillet - Skin On, Lemon & Garlic Butter – Grilled	179
Greek Style Hake - Battered – Deep Fried - Tartare Sauce	139
Lamb Burger - Crispy Lettuce, Balsamic Red Onion – Mint Yoghurt or Cheese	155
Souvlaki - Two Skewers Beef / Chicken – Toasted Pita	199 / 169
Beef Moussaka - Beef, Eggplant, Baby Marrow, Potato, Béchamel	155
Falafel Sliders - Chickpea Patties, Rocket, Tomato, Mini Pita, Tahini	139
Greek Style Chicken - Chicken Breasts, Vegetables, Halloumi – Grilled	155

IN PITA SERVED WITH A SIDE

Yiro – Beef / Chicken - Tomato, Onion, Tzatziki	125 / 109
Souvlaki – Beef / Chicken - Tomato, Onion, Tzatziki	125 / 109
Pulled Lamb - Slow Roasted Lamb Shredded, Tomato, Onion, Greek Mint Yoghurt	155
Calamari - Red Onion, Tomato, Spicy Mayo – Crispy Fried	139
Halloumi - Tomato, Onion, Tzatziki – Fried	119

DIPS

Taramasalata - Cod Roe, Lemon Juice, Garlic	39
Tzatziki - Greek Yoghurt, Cucumber, Garlic, Lemon, Mint	39
Hummus - Blended Chickpeas, Lemon Juice, Garlic, Tahini	39
Feta & Olive - Feta Cheese and Kalamata Olive Blend	45
Tahini - Tahini, Lemon Juice, Olive Oil, Garlic, Salt	45

SALADS

Pappas Greek Salad - Lettuce, Rocket, Olives, Tomato, Cucumber, Feta, Dried Mint	129
Greek Village Salad - Tomato, Cucumber, Olives Feta, Dried Mint	139
Calamari Salad - Crispy Fried Calamari, Rocket, Lettuce, Red Onion, Tomato, Pickled Cucumber, Sesame Seeds	149
Chicken, Avocado, Halloumi Salad - Peppers, Tomato, Lettuce, Cucumber – Homemade Dressing	159
Duo Seafood Phyllo Salad - 2 Phyllo Pockets: Cherry Tomato, Red Onion, Crispy Calamari, Feta, Avocado & Cajun Prawns	189
Bulgar Salad - Crushed Bulgar Wheat, Baby Spinach, Cucumber, Feta, Olives, Celery, Mint, Dill, Origanum, Parsley, Lemon, Minted Yoghurt	145

ALL TIME FAVOURITES

Timeless Recipes Enjoyed By Our Patrons For Over 30 Years. Served With A Side.

Kleftiko - We Talk To The Lamb And It Changes Nationality. Slow Roasted, Rosemary, Garlic, 7 Hours & Lots Of Love	325
Beef Ribs - Rosemary, Bbq Sauce & Spicy Slaw – Grilled	229
Lamb Chops - Loin Chops, Olive Oil, Lemon Juice, Oregano – Flame Grilled	309
Baby Chicken - Cut In Eight Pieces , Peri-Peri or Lemon & Herb – Flame Grilled	249
Pappas Chicken - Rolled Breasts, Spinach & Feta Filling, Light Cheese Sauce – Grilled	229

GREEK POTS

Served With A Side

Mussels - White Wine, Garlic, Freshly Steamed – Toasted Ciabatta	249
Prawn & Mussel Curry - Light Curry Sauce	269
Oxtail Casserole - Carrots, Peas, Red Wine, Onion	325
Braised Lamb Neck - Tomato, Red Wine Sauce	289

MEDITERRANEAN FISH MARKET

Served With A Side

PRAWNS

With Our Famous Lemon Butter Sauce In Special Copper Pans – Butterflied, Grilled

Half Kilo SS	219
12 Prince	275
8 Queen	319
6 King	395
4 Tiger Medium Prawns	759
2 Tiger Giant Prawns	695
5 Langoustines	699
Combo Prawn Platter - 2 Tiger Mediums, 3 Langoustines, 4 Queens	949

Prawns Each: Prince **24** | Queen **40** | King **66** | TM **189** | TG **349** | Langoustines **140**

SEAFOOD

Whole Linefish (Subject to availability)	SQ
Pappas Seafood Platter - Baby Lobster, 6 Queens, Filleted Kingklip, Calamari, Mussels	899
Prawn & Calamari Platter - Grilled Calamari, 6 Prince Prawns, Lemon Butter	245
Baby Kingklip - On The Bone, Lemon Butter – Grilled	305
Calamari - Herbs & Garlic, Dash Of Olive Oil, Lemon Juice – Grilled Or Fried	235
Sea Combo - Baby Sole, Grilled Calamari & Prawns – Lemon Butter	285
Stuffed Calamari - Spinach, Feta – Grilled – Lime & Cajun Sauce	209
Prawn Pasta – Linguine, Tomato, Garlic, Feta (No Side)	209

PAPPAS FAMOUS STEAKS

Served With A Side

STEAK - BASTED OR SPICED

Fillet 300G	319
Rump 350G	249
Sirloin 350G	249
T-Bone 400G	259
Rib Eye 300G	319

SAUCES

Mushroom Garlic Pepper Madagascar Monkeygland Cheese	49
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STEAK ON THE ROCK – A SPECIALITY UNIQUE TO PAPPAS

Your Favourite Cut On A Hot Volcanic Rock Cooking Right In Front Of You! Includes Our Recommended Selection Of Three Sauces.

Fillet 300G	359
Rump 350G	279
Sirloin 350G	279
Rib Eye 300G	359

SPECIALTY STEAKS

Pappas – 300G Fillet, Spinach & Melted Mozzarella Cheese – Flame Grilled	339
Fillet Camembert – 300G Fillet, Camembert Cheese, Caramelised, Red Onion, Pepper Sauce – Flame Grilled	349
Riganato – 300G Fillet, Sliced, Olive Oil & Oregano – Flame Grilled	329

SIDES

Hand Cut Chips - Rock Salt & Herbs	49	Rice	39
Roasted Potato - Rosemary Infused	49	Pap	45
Crushed Potato - Oregano, Chives & Olive Oil	49	Roasted Butternut	55
		Creamed Spinach	55
		Spinach - Tomato, Onion - Fried	55
		Green Salad	45
		Grilled Vegetables	55

DESSERTS

Ekmek Kataifi – Crispy Kataifi, Rose Syrup, Creamy Custard, Chantilly Cream & Nuts	89
Baklava - Phyllo Pastry, Ground Almonds, Spices & Syrup – Baked. Mastiha Gelato	89
Malva Pudding - South African Favourite, Homemade Custard Gelato, Caramel Sauce	85
Homemade Soft Gelato Fior Di Latte, Chocolate Sauce and Honeycomb	99
Mastiha & Rose	89
Creamy Custard	89
Frozen Sorbet – Seasonal Fruit Selection	89
Cake Of The Day	89