

SMALL PLATES | MEZEDAKIA

EXPLORE THE MEDITERRANEAN 499

5 plate meze ~ 5 small plates
(excluding lamb lollipops)

VEGETARIAN

HALLOUMI 89

grilled OR fried, lemon

SPANAKOPITA 95

baked, spinach, feta, phyllo pastry

FALAFEL 95

chickpea balls, deep fried, tahini

BEETROOT FALAFEL 95

deep fried, beetroot, chickpeas, tahini

FETA CHEESE IN PHYLLO 99

mastiha, sesame, honey, thyme

DOLMADES 89

vine leaves, rice, tomato, herbs,
Greek yoghurt

PUMPKIN & ZUCCHINI FRITTERS 89

pan fried, pumpkin, herbs, feta

BLACK MUSHROOMS 95

grilled, spinach, mozzarella

SEAFOOD

OYSTERS 149 FOR 3 | 52 EACH

fresh, cultivated, lemon, shallot
vinaigrette

PRAWNS KATAIFI 139

deep fried, kataifi pastry, peri mayo dip

MEDITERRANEAN SARDINES 99

grilled, olive oil, lemon, oregano

MUSSELS 129

freshly steamed, white wine, garlic,
toasted ciabatta
(creamed option available)

CALAMARI 129

grilled OR fried, herbs, garlic,
olive oil, lemon

MEAT

SOUVLAKI

flame-grilled, single skewer, toasted pita

chicken 99 | beef 109 | lamb 119

LAMB PHYLLO CIGAR 139

phyllo pastry, feta, spinach, olives, chunky
tomato sauce

MEATBALLS YIAOURLTOU 119

lamb & beef mix, chunky tomato sauce,
Greek yoghurt, toasted pita

CHICKEN LIVERS 99

grilled, mild peri-peri, toasted pita

LAMB LOLLIPOPS 199

two trimmed rib chops, olive oil, lemon,
oregano, tzatziki

MEDITERRANEAN DIPS

taramasalata | tzatziki

hummus | tahini

65

spicy feta | olive & feta

72

DIP TRIO 129

choose any 3 dips

to compliment your starter

EXTRAS

PITA BREAD 25

FETA 42



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IN PITA SALADS

served with your choice of side

YIRO

sliced meat, onion, tomato, tzatziki

chicken 129 | beef 145

SOUVLAKI

cubed meat, tomato, onion, tzatziki

chicken 129 | beef 149 | lamb 159

PULLED LAMB 189

slow roasted, tomato, onion,
Greek mint yoghurt

CALAMARI 159

crispy, red onion, tomato, spicy mayo

HALLOUMI 139

fried, tomato, onion, tzatziki

SOFT SHELL CRAB 199

fried, rocket, cherry tomato,
pickled cucumber, red onion, spicy mayo

SIDES

HAND CUT FRIES 49

rock salt, herbs

ROASTED POTATO 49

rosemary infused

CRUSHED POTATO 49

oregano, chives, olive oil

SPINACH 55

fried, tomato, onion

SWEET POTATO FRIES 49

RICE 45

PAP & GRAVY 55

ROASTED BUTTERNUT 59

CREAMED SPINACH 55

GREEN SALAD 49

GRILLED VEGETABLES 59

PAPPAS GREEK SALAD 139

lettuce, rocket, olives, tomato,
cucumber, feta, dry mint

GREEK VILLAGE SALAD 149

tomato, cucumber, olives, feta,
dry mint

CALAMARI SALAD 169

fried crispy, rocket, lettuce, red onion,
tomato, pickled cucumber, sesame seed

CHICKEN, AVOCADO & HALLOUMI SALAD 175

peppers, tomato, lettuce, cucumber,
home-made dressing

DUO SEAFOOD

PHYLLO SALAD 215

two phyllo pockets, cherry tomato,
red onion, crispy calamari, feta,
avocado, Cajun prawn

FILLETED TROUT SALAD 189

grilled trout, avocado, baby spinach,
rocket, vinaigrette

BEEF & SESAME FETA SALAD 185

sliced beef, sesame, crusted feta,
baby spinach, rocket, tomato,
cucumber, red onion, vinaigrette

LIGHT MEALS

served with your choice of side

BEETROOT BURGER 159

beetroot falafel patty, lettuce, tomato, onion, tahini

VEGETARIAN MOUSSAKA 159

baked, eggplant, baby marrow, potato, béchamel, halloumi

TROUT FILLET 199

grilled, skin on, lemon & garlic butter

GREEK STYLE HAKE 159

deep fried, battered, skordalia (Greek garlic dip)

LAMB BURGER 189

lettuce, balsamic red onion, mint yoghurt OR cheese

SOUVLAKI

flame-grilled, two skewers, marinated, tzatziki, toasted pita

chicken **189** | beef **199** | lamb **209**

BEEF MOUSSAKA 199

eggplant, baby marrow, potato, béchamel

FALAFEL SLIDERS 159

chickpea patties, rocket, tomato, mini pita, tahini

GREEK STYLE CHICKEN 179

grilled, chicken breast, vegetables, halloumi

SIDES

HAND CUT FRIES 49

rock salt, herbs

ROASTED POTATO 49

rosemary infused

CRUSHED POTATO 49

oregano, chives, olive oil

SPINACH 55

fried, tomato, onion

SWEET POTATO FRIES 49

RICE 45

PAP & GRAVY 55

ROASTED BUTTERNUT 59

CREAMED SPINACH 55

GREEN SALAD 49

GRILLED VEGETABLES 59

SIGNATURE MAINS

served with your choice of side

TIMELESS CLASSICS

enjoyed by our guests for more than 30 years

GREEK LAMB (KLEFTIKO) 359

slow roasted for seven hours with love, rosemary, garlic,

PAPPAS BEEF RIBS 269

grilled, rosemary, BBQ sauce, spicy slaw

LAMB CHOPS 339

flame-grilled, loin chops, olive oil, lemon, oregano

BABY CHICKEN 249

flame-grilled, peri peri OR lemon & herb, cut into eight pieces

PAPPAS CHICKEN 239

grilled, rolled breasts, spinach & feta filling, light cheese sauce

GREEK POTS

MUSSELS 259

freshly steamed, white wine, garlic, toasted ciabatta

PRAWN & MUSSEL CURRY 289

light curry sauce

OXTAIL CASSEROLE 359

carrots, peas, red wine, onion

BRAISED LAMB NECK 299

tomato, red wine sauce

GOAT STEW 319

on the bone, peppers, mushroom, spinach

PAPPAS MEAT PLATTERS

beef ribs, lamb shoulder chops, baby chicken pieces

MEAT PLATTER FOR 2 375

MEAT PLATTER FOR 4 699

SIDES

HAND CUT FRIES 49

rock salt, herbs

ROASTED POTATO 49

rosemary infused

CRUSHED POTATO 49

oregano, chives, olive oil

SPINACH 55

fried, tomato, onion

SWEET POTATO FRIES 49

RICE 45

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ROASTED BUTTERNUT 59

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STEAKS

PAPPAS FAMOUS STEAKS

basted OR spiced

FILLET 250g **299**

RUMP 350g **249**

SIRLOIN 200g **199** | 350g **249**

T-BONE 400g **279**

RIB-EYE 300g **319**

STEAK ON THE ROCK

your favourite cut served on a hot volcanic rock, and cooked in front of you
includes one of our three recommended sauces

FILLET 250g **379**

RUMP 350g **329**

SIRLOIN 350g **329**

RIB-EYE 300g **379**

SPECIALTY STEAKS

PAPPAS 359

flame-grilled, 250g fillet, spinach, mozzarella

FILLET CAMEMBERT 379

flame-grilled, 250g fillet, Camembert, caramelised red onion, pepper sauce

RIGANATO 359

flame-grilled, 250g fillet, sliced, olive oil, oregano

MUSHROOM STEAK 359

flame-grilled, 250g fillet, mushroom sauce

SAUCES 59

MUSHROOM

GARLIC

PEPPER

MADAGASCAR

MONKEY GLAND

CHEESE



MEDITERRANEAN FISH MARKET

served with your choice of side

PRAWNS

butterflied, grilled, served with
our famous lemon butter sauce
in a signature copper pan

HALF A KILO SS 189

12 PRINCE 259

8 QUEEN 299

6 KING 339

TIGER MEDIUM 235

TIGER GIANT SQ

FISH PLATTERS

PAPPAS SEAFOOD PLATTER SQ

baby lobster, 6 queen prawns,
filleted kingklip, calamari, mussels

SEA COMBO 299

baby sole, grilled calamari,
prawns, lemon butter

PRAWN & CALAMARI PLATTER 289

grilled calamari, 6 prince prawns,
lemon butter

HAKE & CALAMARI PLATTER 239

grilled, lemon butter

SEAFOOD

WHOLE LINEFISH SQ

BABY KINGLIP 349

grilled, on the bone, lemon butter

CALAMARI 249

grilled OR fried,
herbs, garlic, olive oil, lemon

FILLETED LINE FISH 319

catch of the day

STUFFED CALAMARI 229

grilled, spinach, feta,
lime & Cajun sauce

PRAWN PASTA 199

linguine, tomato, garlic, feta (no side)

SIDES

HAND CUT FRIES 49

rock salt, herbs

ROASTED POTATO 49

rosemary infused

CRUSHED POTATO 49

oregano, chives, olive oil

SPINACH 55

fried, tomato, onion

SWEET POTATO FRIES 49

RICE 45

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ROASTED BUTTERNUT 59

CREAMED SPINACH 55

GREEN SALAD 49

GRILLED VEGETABLES 59

DESSERTS

BAKLAVA 89

phyllo pastry, almonds, spices,
syrup, mastiha gelato

EKMEK KATAIFI 89

crispy kataifi, creamy custard,
chantilly cream, nuts

MALVA PUDDING 85

traditional South African favourite,
custard gelato, caramel sauce

HOME-MADE SOFT GELATO | PAGOTO

Fior di Latte, chocolate sauce,
honeycomb **99**

mastiha & rose **89**

creamy custard **89**

FROZEN SORBET 89

seasonal fruit selection

CAKE OF THE DAY 89

LIQUEUR COFFEE

IRISH | KAHLUA | AMARULA 75

DOM PEDRO 85

whisky | brandy | Kahlua
Amarula | ouzo | Frangelico

EST.1987

PAPPAS

ON THE SQUARE



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= COFFEE

GREEK | CYPRIOT COFFEE 30
plain | metrio | sweet

ESPRESSO 27

AMERICANO 37

CORTADO 37

MACCHIATO 32

CAPPUCCINO 42

FLAT WHITE 47
250 ml

= LATTES

CAFÉ LATTE 45

CAFÉ MOCHA 47

SPICY CHAI 55

CINNAMON 55

NUTELLA HOT CHOCOLATE 62

RED CAPPUCCINO 45

= FREEZOS

COFFEE 65

WHITE CHOCOLATE VANILLA 65

CHOCOLATE 65

FRAPPÉ 45
Greek iced coffee

= ARTISANAL TEAS

FRESHLY BREWED BLENDS 45

BLACK

ceylon classic | chocolate mint
Earl Grey | English breakfast

HERBAL

chamomile | peppermint
rooibos 0 | rooibos chai

GREEN

Emperor's Green 0
green lemongrass & ginger

= ARTISANAL ICE TEAS

DOUBLESHOT 62

light lemon
cling peach
hibiscus & vanilla

= COLD PRESSED JUICE

PAPPAS signature juice blends

APPLE, PEAR & GINGER 67

CARROT, ORANGE & GINGER 67

APPLE, CUCUMBER & MINT 67

RED JUICE 67

beetroot, apple, carrot, celery

YELLOW JUICE 72

pineapple, lemon, ginger, honey, mint

GREEN JUICE 72

spinach, lettuce, kale, celery,
apple, cucumber

= ICED SMOOTHIES

LEMON & MINT CRUSH 62

KIWI & MINT FRAPPÉ 72

= SHAKES

ICED COFFEE 59

ORIGINAL SHAKES 69

chocolate
vanilla
strawberry
bubblegum
lime
banana

PEPPERMINT CRISP 69

BLUEBERRY CHEESECAKE 75