

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." Nikki


LITTLE EATS >MEZE<< SHARE LIKE THE GREEKS

Fried Halloumi Cheese 	67
Santorini Baked Feta & Phyllo  ~ Drizzled with honey, sesame seeds, rosemary & grapes.	76
Brinjal Stack  ~ Fried & topped with crumbled feta. ADD Napoletana	65
Zucchini Fries 	13
Spinach & Feta Pies  ~ 3 Spinach & feta phyllo pastry pies.	53
Dolmades  ~ Rolled vine leaves with rice. Served cold with mint leaf tzatziki.	60
Soutzoukakia (meatballs) ~ Beef Greek meatballs in a Napoletana sauce.	69
Hummus Loaded (chickpea dip)  	69
With pomegranate, feta, red onion, pine kernels & chickpeas. Served with pita bread.	79
Hummus with Spicy Lamb Mince   ~ With pine kernels & served with pita bread.	83
Falafels   ~ 4 Falafels with Turkish salsa & mint leaf tzatziki. Served with pita bread.	83
Fakés*, Fasolia & Brinjals  ~ *Pronounced F*&k Yes. Lentils, white beans, mint tzatziki & brinjals in a Napoletana sauce. Served with pita bread.	79
Fried Calamari ~ Tubes & heads.	78
Chicken Livers  ~ In a creamy peri-peri sauce, served with pita bread.	62
Roasted Cauliflower    With burnt butter, sage & pine kernels. 15-20 min prep time.	105






DIP & EAT

Tzatziki 	40
Greek yoghurt, garlic, cucumber & spices.	
Tahina  ~ Roasted sesame seeds, olive oil & secret spices.	40
Tarama ~ Fish roe dip.	40
Htipiti   ~ Red pepper, chilli & feta.	40
Mint Leaf Tzatziki 	40
No garlic. With fresh mint.	
Hummus  ~ Chickpea dip.	40
Turkish Salsa  	40
Tomato base with herbs & spices.	
Mini Trio of Dips 	69
Choice of 3 mini dips. Served with grissini bread.	





SALADS Small Table (4)

Village Greek 	52	82
Tomatoes, cucumber, red onion, olives & feta.		
Aegean Slaw	32	52
Raw shredded cabbage & rocket dressed with extra virgin olive oil & fresh lemon.		

SIDES

Grissini Pita Bread  (fried)	15
Pita Bread 	15
Potato Chips 	35
Crispy Roast Potatoes 	40
Greek Fries 	54
Crispy potato chips topped with crumbled feta & origanum.	





VEGETARIAN

Platter for 2  	255
Dolmades, Spinach & Feta Pies, Zucchini Fries, Falafels, Fried Halloumi Cheese with olives, Hummus & Mint leaf Tzatziki. Served with pita bread.	
Moussaka 	105
Layered brinjals, potatoes, lentils & white beans in a Napoletana & béchamel sauce.	
Falafel Burger 	86
Falafel patty topped with red onion, tomato, zucchini fries, rocket & tahina. Served with chips.	

GREEK GRILLS >KREAS<


Skinny Lamb Chops ~ 200g Lamb chops coal-grilled to perfection, served with crispy potato chips & our secret chop dip.	140
	 285  470
Skinny Pork Chops ~ 250g Pork chops coal-grilled to perfection, served with crispy potato chips & our secret chop dip.	115
	 220  369
Soutzoukakia (meatballs) Spaghetti	96
Beef mince meatballs in a Napoletana sauce. Served with spaghetti.	
Kleftiko (lamb shank) ~ Slow-roasted lamb shank with roast potatoes.	242
Moussaka ~ Layered brinjals, beef mince, potatoes & béchamel sauce. 15-20 min prep time.	114
Greek Burger ~ Bifteki (160g beef mince patty) with tomato, red onion, tzatziki & mayo on a fresh roll. Served with crispy potato chips.	92
450g Pork Tomahawk 	146
Coal-grilled to perfection, served with crispy potato chips & our secret chop dip.	
Whole Spatchcock Chicken	163
Basted in lemon & herb or creamy peri-peri, served with roast potatoes.	
600g Beef Tomahawk 	260
Coal-grilled with olive oil, lemon, herbs & burnt butter.	
250g Fillet Steak  ~ Coal-grilled with olive oil, lemon & origanum. Topped with sautéed mushrooms & burnt butter.	199
300g Sirloin  ~ Coal-grilled with olive oil, lemon & origanum. Topped with sautéed mushrooms & burnt butter.	165
Coalgrill for 2  ~ 2 Lamb chops, 2 koftas, chicken skewer, beef skewer & chicken livers, served with chips & pita bread.	399
Coalgrill for 4  ~ 4 Lamb chops, 4 koftas, 2 chicken skewers, 2 beef skewers & chicken livers, served with tzatziki, chips & pita bread.	769
Chicken & Chops  ~ Half a chicken cooked in olive oil, lemon & origanum, & 100g skinny lamb chops. Served with crispy potato chips.	167

SEAFOOD >THALASSINA<

Prawns ~ 8 King prawns served with chips, lemon butter & our Nikos spicy sauce.	245
1kg Prawns  ~ Queen prawns served with chips, lemon butter & our Nikos spicy sauce.	389
Prawn & Calamari Pasta ~ Prawns & calamari tubes cooked in a creamy white wine sauce, tossed in spaghetti with a dash of Napoletana sauce.	199
Prawn & Calamari Combo	199
4 King prawns & 135g fried calamari served with lemon butter & crispy potato chips.	
Kingklip & Calamari Combo 	235
280g Grilled kingklip fillet & 135g fried calamari, served with lemon butter & crispy potato chips.	
Fried Calamari ~ 270g Tubes & heads. Served with chips.	159
Kingklip ~ 280g Kingklip fillet grilled in our Nikos spicy sauce, served with lemon butter & crispy potato chips.	209
Battered Hake  ~ Deep-fried hake served with chips & lemon butter sauce.	120
Seafood Platter  ~ 10 Queen prawns, kingklip & fried calamari, served with tarama, lemon butter, chips & pita bread.	499

PLATED SOUVLAKI

2 SKEWERS	Pork 149	Chicken 149	Beef 199
3 SKEWERS	Pork 169	Chicken 169	Beef 249
ADD AN EXTRA SOUVLAKI	Pork 55	Chicken 55	Beef 75

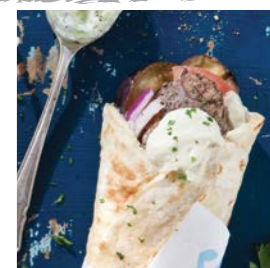
Three Greek Brothers 3 Skewers, 1 beef, 1 chicken & 1 pork with chips, pita bread & your choice of dip.	199
Spicy Lamb Skewers  4 Skewers of spicy lamb mince served with chips, pita bread, mint leaf tzatziki & Turkish salsa.	155








Skewers of coal-grilled meat served with chips, pita bread, tomato, red onion, cucumber & your choice of dip

Tzatziki, Tahina, Tarama, Htipiti, Mint Leaf Tzatziki, Hummus, or Turkish Salsa

NIKΩΣ SOUVLAKI YIROS

Coal-grilled meat wrapped in a home-made pita bread with tomato, red onion & your choice of dip. Served with chips.



	Pork	Chicken	Beef
Nikos ~ Traditional yiro with tomato, red onion & tzatziki.	99	96	117
Ios ~ Tomato, red onion, fried halloumi & mint leaf tzatziki.	105	103	121
Mykonos  ~ Tomato, red onion & htipiti.	99	96	117
Paros  ~ Tzatziki, feta, peri-peri salsa, tomato & red onion.	101	98	119
Limnos ~ Roasted brinjal, tahina, tomato & red onion.	101	98	119
Skopelos ~ Pulled lamb kleftiko, mint leaf tzatziki, tomato & red onion.			127
Paphos  ~ Spicy lamb kofta, mint leaf tzatziki, tomato & red onion.			107
Falafel  ~ Falafels, tomato, rocket, red onion, tahina & fresh coriander.			91
Chickpea   ~ Chickpeas, roasted brinjals, tomato, red onion, parsley, hot sauce, hummus, rocket & mayo.			91
Halloumi  ~ Fried halloumi, Aegean slaw, tomato, red onion & hummus.			94

SWEET GREEK

Loukoumades 	65
Greek mini doughnuts in syrup & nuts.	
*With chocolate & nuts.	72
Halva Ice Cream 	68
Traditional Greek pistachio & sesame-flavoured ice cream. Topped with pomegranate seeds.	
Traditional Baklava 	72
Like yiyia makes. Crispy phyllo pastry filled with walnuts & almonds, coated in honey syrup & cinnamon. Served with ice cream.	

Galaktobourek >GALAK-TOE-BO-RECKO<	68
Phyllo, served warm, filled with custard & topped with syrup.	
Pavlova	70
Layers of meringue, whipped cream, berry coulis & mixed berries, sprinkled with Turkish delight & castor sugar.	
Chocolate Tahina & Halva Brownie 	70
Dark chocolate brownie with tahina marbling & halva chunks. Served with ice cream.	
Trio of Sorbets 	60
Scoops of raspberry, lemon & mango sorbet served in sugar cones.	

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.

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- Brinjal Stack** ~ Fried & topped with crumbled feta. 65
- ADD Napoletana** 13
- Zucchini Fries** 53
- Spinach & Feta Pies** ~ 3 Spinach & feta phyllo pastry pies. 60
- Dolmades** ~ Rolled vine leaves with rice. Served cold with mint leaf tzatziki. 69
- Soutzoukakia (meatballs)** ~ Beef Greek meatballs in a Napoletana sauce. 69
- Hummus Loaded (chickpea dip)** 79
- With pomegranate, feta, red onion, pine kernels & chickpeas. Served with pita bread.
- Hummus with Spicy Lamb Mince** ~ With pine kernels & served with pita bread. 83
- Falafels** ~ 4 Falafels with Turkish salsa & mint leaf tzatziki. Served with pita bread. 83
- Fakés*, Fasolia & Brinjals** ~ *Pronounced F*&k Yes. 79
- Lentils, white beans, mint tzatziki & brinjals in a Napoletana sauce. Served with pita bread.
- Fried Calamari** ~ Tubes & heads. 78
- Chicken Livers** ~ In a creamy peri-peri sauce, served with pita bread. 62
- Roasted Cauliflower** ~ With burnt butter, sage & pine kernels. 15-20 min prep time. 105

DIP & EAT ADD PITA BREAD ~ 14

- Tzatziki** 40
- Greek yoghurt, garlic, cucumber & spices.
- Tahina** ~ Roasted sesame seeds, olive oil & secret spices. 40
- Tarama** ~ Fish roe dip. 40
- Htipiti** ~ Red pepper, chilli & feta. 40
- Mint Leaf Tzatziki** 40
- No garlic. With fresh mint.
- Hummus** ~ Chickpea dip. 40
- Turkish Salsa** 40
- Tomato base with herbs & spices.
- Mini Trio of Dips** 69
- Choice of 3 mini dips. Served with grissini bread.

SALADS Small Table (4)

- Village Greek** 52 82
- Tomatoes, cucumber, red onion, olives & feta.
- Aegean Slaw** 32 52
- Raw shredded cabbage & rocket dressed with extra virgin olive oil & fresh lemon.

SIDES

- Grissini Pita Bread** (fried) 15
- Pita Bread** 15
- Potato Chips** 35
- Crispy Roast Potatoes** 40
- Greek Fries** 54
- Crispy potato chips topped with crumbled feta & origanum.

VEGETARIAN

- Platter for 2** 255
- Dolmades, Spinach & Feta Pies, Zucchini Fries, Falafels, Fried Halloumi Cheese with olives, Hummus & Mint leaf Tzatziki. Served with pita bread.
- Moussaka** 105
- Layered brinjals, potatoes, lentils & white beans in a Napoletana & béchamel sauce.
- Falafel Burger** 86
- Falafel patty topped with red onion, tomato, zucchini fries, rocket & tahina. Served with chips.

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