

# 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** 210  
3 Skewers, 1 beef, 1 chicken & 1 pork with chips, pita bread & your choice of dip.

**Spicy Lamb Mince Skewers** 205  
5 Skewers of spicy lamb mince served with chips, pita bread & tzatziki.

<b>Pork</b>	2 Skewers ~	155
	3 Skewers ~	175
<b>Chicken</b>	2 Skewers ~	155
	3 Skewers ~	175
<b>Beef</b>	2 Skewers ~	205
	3 Skewers ~	260
<b>ADD AN EXTRA SOUVLAKI</b>		
Pork ~	60	Chicken ~ 60
Beef ~	80	



Beef & Chicken  
Plated Souvlaki

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

# NIKOS Yiros

## SOUVLAKI

### Classic Yiros

Served with chips

<b>Skopelos</b>	135
Pulled lamb kleftiko, tzatziki, tomato & red onion.	
<b>Paphos</b>	120
Spicy lamb kofta, tzatziki, tomato & red onion.	
<b>Falafel</b>	100
Falafels, tomato, rocket, red onion, tahina & fresh coriander.	
<b>Chickpea</b>	95
Chickpeas, roasted brinjals, tomato, red onion, parsley, hot sauce, hummus, rocket & mayo.	
<b>Halloumi</b>	100
Fried halloumi, Aegean slaw, tomato, red onion & hummus.	
<b>Calamari</b> <small>NEW</small>	125
Fried calamari, tzatziki, tomato & red onion.	

**Nikos**  
Chicken ~ 105  
Pork ~ 105  
Beef ~ 120

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

# NIKOS

## COALGRILL GREEK

Get your  
Greek on!



under  
18

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





Brinjal Stack

## Meze LITTLE EATS Share like the Greeks

<b>Fried Calamari</b> ~ Tubes & heads.	<b>95</b>
<b>Kataifi Prawns</b> <small>NEW</small>	<b>98</b>
3 Queen prawns wrapped in kataifi pastry & served with sweet chilli sauce.	
<b>Chicken Livers</b> <small>🍴</small>	<b>70</b>
In a creamy peri-peri sauce, served with pita bread.	
<b>Fried Halloumi Cheese</b> <small>🍴</small>	<b>75</b>
<b>Flaming Halloumi Saganaki</b> <small>🍴 NEW</small>	<b>82</b>
Fried halloumi, flambéed in brandy, topped with syrup & sesame seeds.	
<b>Santorini Baked Feta &amp; Phyllo</b> <small>🍴</small>	<b>79</b>
Drizzled with honey, sesame seeds, rosemary & grapes.	
<b>Brinjal Stack</b> <small>🍴</small>	<b>65</b>
Fried & topped with crumbled feta.	
<b>Zucchini Fries</b> <small>🍴</small>	<b>55</b>
<b>Spinach &amp; Feta Pies</b> <small>🍴</small>	<b>65</b>
3 Spinach & feta phyllo pastry pies.	
<b>Dolmades</b> <small>🍴</small> Rolled vine leaves with rice. Served cold with tzatziki.	<b>70</b>
<b>Soutzoukakia (meatballs)</b>	<b>70</b>
Beef Greek meatballs in a Neapolitan sauce. Served with pita bread.	
<b>Hummus Loaded (chickpea dip)</b> <small>🍴</small> <small>🌱</small>	<b>79</b>
With pomegranate, feta, red onion & chickpeas. Served with pita bread.	
<b>Hummus with Spicy Lamb Mince</b> <small>🌱</small> <small>🍴</small>	<b>88</b>
Served with pita bread.	
<b>Falafels</b> <small>🍴</small> <small>🍴</small>	<b>85</b>
4 Falafels with tzatziki & hummus. Served with pita bread.	

## Sides

<b>Oven-roasted Mediterranean Veg</b> <small>🍴</small>	<b>48</b>
Cauliflower, butternut, zucchini & red pepper oven-roasted in olive oil & lemon.	
<b>Grissini Pita Bread</b> <small>🍴</small> (fried)	<b>20</b>
<b>Pita Bread</b> <small>🍴</small>	<b>18</b>
<b>Potato Chips</b> <small>🍴</small>	<b>38</b>
<b>Crispy Roast Potatoes</b> <small>🍴</small>	<b>40</b>
<b>Greek Fries</b> <small>🍴</small>	<b>55</b>
Crispy potato chips topped with crumbled feta & origanum.	

## Dip & Eat

ADD PITA BREAD ~ 18

<b>Tzatziki</b> <small>🍴</small>	<b>48</b>
Greek yoghurt, garlic, cucumber & spices.	
<b>Tahina</b> <small>🍴</small>	<b>48</b>
Roasted sesame seeds, olive oil & secret spices.	
<b>Tarama</b> ~ Fish roe dip.	<b>48</b>
<b>Htipiti</b> <small>🍴</small> <small>🍴</small>	<b>48</b>
Red pepper, chilli & feta.	
<b>Hummus</b> <small>🍴</small> ~ Chickpea dip.	<b>48</b>
<b>Mini Trio of Dips</b> <small>🍴</small>	<b>78</b>
Choice of 3 mini dips. Served with grissini bread.	

## Salads

<b>Village Greek</b> <small>🍴</small>	Small   <b>60</b> Table (4)   <b>90</b>
Tomato, cucumber, red onion, olives & feta.	
<b>Halloumi</b> <small>🍴</small>	<b>115</b>
Mixed greens, tomato, cucumber, red onion, chickpeas, Greek croutons & grilled halloumi.	

## Vegetarian

<b>Platter for 2</b> <small>🍴</small>	<b>285</b>
Dolmades, spinach & feta pies, zucchini fries, falafels, fried halloumi cheese with olives, hummus & tzatziki. Served with pita bread.	
<b>Moussaka</b> <small>🍴</small>	<b>115</b>
Layered brinjals, potatoes, lentils & white beans in a Neapolitan & béchamel sauce.	
<b>Falafel Burger</b> <small>🍴</small>	<b>98</b>
Falafel patty topped with red onion, tomato, zucchini fries, rocket & tahina. Served with chips.	
<b>Roasted Cauliflower</b> <small>🍴</small>	<b>115</b>
With burnt butter & sage. 15-20 minute prep time.	

🍴 Vegetarian 🍴 Chilli 🍴 Contains Nuts!

## Greek Grills >KREAS<

<b>Skinny Lamb Chops</b>	200g ~ <b>175</b> 500g ~ <b>345</b>
Lamb chops coal-grilled to perfection, served with crispy potato chips & our secret chop dip.	
<b>Skinny Pork Chops</b>	250g ~ <b>125</b> 500g ~ <b>235</b>
Pork chops coal-grilled to perfection, served with crispy potato chips & our secret chop dip.	
<b>Meatballs (soutzoukakia) Spaghetti</b>	<b>125</b>
Beef mince meatballs in a Neapolitan sauce. Served with spaghetti.	
<b>Lamb Ragu Spaghetti</b> <small>NEW</small>	<b>135</b>
Slow-cooked pulled lamb in a Neapolitan sauce. Served with spaghetti.	
<b>Lamb Shank (kleftiko)</b> ~ Slow-roasted lamb shank with roast potatoes.	<b>285</b>
<b>Moussaka</b> ~ Layered brinjals, beef mince, potatoes & béchamel sauce. 15-20 min prep time.	<b>125</b>
<b>Greek Burger</b> ~ Bifteki (160g beef mince patty) with tomato, red onion, tzatziki & mayo on a fresh roll. Served with crispy potato chips.	<b>115</b>
<b>450g Pork Tomahawk</b> ~ Coal-grilled to perfection, served with crispy potato chips & our secret chop dip.	<b>195</b>
<b>Chicken &amp; Chops</b>	<b>205</b>
¼ Chicken coal-grilled in creamy peri-peri sauce & 150g skinny lamb chops coal-grilled with olive oil & lemon. Served with crispy potato chips.	
<b>Whole Spatchcock Chicken</b>	<b>195</b>
Coal-grilled & basted in creamy peri-peri sauce, served with roast potatoes.	



450g Pork Tomahawk

<b>250g Fillet Steak</b> ~ Coal-grilled with olive oil, lemon & origanum. Topped with sautéed mushrooms & burnt butter.	<b>245</b>
<b>Mixed Platter for 2</b> <small>NEW</small>	<b>335</b>
2 Lamb chops, 2 chicken skewers, spinach & feta pies, fried calamari & halloumi cheese. Served with tzatziki, htipiti, chips & pita bread.	
<b>Coalgrill Mix</b> ~ 2 Lamb chops, 2 koftas, chicken skewer, beef skewer, ¼ chicken & chicken livers. Served with tzatziki, chips & pita bread.	<b>395</b>
<b>300g Sirloin</b> ~ 28-Day aged sirloin, coal-grilled with olive oil, lemon & origanum. Topped with sautéed mushrooms & burnt butter.	<b>195</b>
<b>500g T-Bone Steak</b> <small>NEW</small>	<b>260</b>
28-Day aged T-bone, coal-grilled with olive oil, lemon & origanum.	



Prawns

<b>Prawns</b>	<b>285</b>
8 Queen prawns served with chips, lemon butter & our Nikos spicy sauce.	
<b>Prawn &amp; Calamari Pasta</b>	<b>225</b>
Prawns & calamari tubes cooked in a creamy white wine sauce, tossed in spaghetti with a dash of Neapolitan sauce.	
<b>Prawn &amp; Calamari Combo</b>	<b>265</b>
4 Queen prawns & 135g fried calamari served with lemon butter & crispy potato chips.	
<b>Hake &amp; Calamari Combo</b>	<b>195</b>
Deep-fried hake & 135g fried calamari, served with lemon butter & crispy potato chips.	
<b>¼ Chicken &amp; 3 Queen Prawns</b>	<b>185</b>
¼ Chicken coal-grilled in creamy peri-peri sauce with 3 queen prawns. Served with lemon butter sauce & crispy potato chips.	
<b>Fried Calamari</b>	<b>195</b>
270g Tubes & heads. Served with chips.	
<b>Kingklip</b>	<b>240</b>
280g Kingklip fillet grilled in olive oil & butter, served with our Nikos spicy sauce, lemon butter & crispy potato chips.	
<b>Battered Hake</b>	<b>125</b>
Deep-fried hake served with chips & lemon butter sauce.	
<b>Seafood Platter for 1</b> <small>NEW</small>	<b>270</b>
3 Queen prawns, fried calamari & battered hake. Served with chips & lemon butter sauce.	
<b>Seafood Platter for 2</b>	<b>595</b>
8 Queen prawns, kingklip & fried calamari, served with tarama, lemon butter, chips & pita bread.	

## Sweet Greek

<b>Loukoumades</b> <small>🍴</small>	<b>65</b>	<b>Galaktoboureko</b>	<b>70</b>
Greek mini doughnuts in syrup & nuts.		>GALAK-TOE-BO-RECKO<	
*With chocolate & nuts.	<b>75</b>	Phyllo, served warm, filled with custard & topped with syrup.	
<b>Halva Ice Cream</b> <small>🍴</small>	<b>75</b>	<b>Pavlova</b>	<b>75</b>
Traditional Greek pistachio & sesame-flavoured ice cream. Topped with pomegranate seeds.		Layers of meringue, whipped cream, berry coulis & mixed berries, sprinkled with Turkish delight & castor sugar.	
<b>Traditional Baklava</b> <small>🍴</small>	<b>80</b>	<b>Chocolate Tahina &amp; Halva Brownie</b> <small>🍴</small>	<b>75</b>
Like yayia makes. Crispy phyllo pastry filled with walnuts & almonds, coated in honey syrup & cinnamon. Served with ice cream.		Dark chocolate brownie with tahina marbling & halva chunks. Served with ice cream.	
		<b>Kataifi Cheesecake</b> <small>🍴</small> <small>NEW</small>	<b>85</b>
		Baked cheesecake topped with kataifi pastry, roasted nuts, cinnamon & honey.	