

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 219
3 Skewers, 1 beef, 1 chicken & 1 pork with chips, pita bread & your choice of dip.

Spicy Lamb Mince Skewers 215
5 Skewers of spicy lamb mince served with chips, pita bread & tzatziki.

Pork	2 Skewers ~	159
	3 Skewers ~	179
Chicken	2 Skewers ~	159
	3 Skewers ~	179
Beef	2 Skewers ~	219
	3 Skewers ~	279
ADD AN EXTRA SOUVLAKI		
Pork ~	65	Chicken ~ 65
Beef ~	85	



Three Greek Brothers

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®

COALGRILL GREEK



under 18

NIKOS Yiros

SOUVLAKI

Classic Yiros

Served with chips

Skopelos	Pulled lamb kleftiko, tzatziki, tomato & red onion.	139
Paphos	Spicy lamb kofta, tzatziki, tomato & red onion.	125
Falafel	Falafels, tomato, rocket, red onion, tahina & fresh coriander.	105
Chickpea	Chickpeas, roasted brinjals, tomato, red onion, parsley, hot sauce, hummus, rocket & mayo.	105
Halloumi	Fried halloumi, Aegean slaw, tomato, red onion & hummus.	105
Calamari	Fried calamari, tzatziki, tomato & red onion.	135

Nikos
Chicken ~ 115
Pork ~ 115
Beef ~ 129

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

Get your Greek on!

www.nikosgreek.co.za @NikosCoalGrillGreek

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



Dip & Eat

Meze LITTLE EATS Share like the Greeks

- Fried Calamari** ~ Tubes & heads. 99
- Kataifi Prawns** 109
3 Queen prawns wrapped in kataifi pastry & served with sweet chilli sauce.
- Chicken Livers** 75
In a creamy peri-peri sauce, served with pita bread.
- Fried Halloumi Cheese** 79
- Flaming Halloumi Saganaki** 89
Fried halloumi, flambéed in brandy, topped with syrup & sesame seeds.
- Santorini Baked Feta & Phyllo** 85
Drizzled with honey, sesame seeds, rosemary & grapes.
- Brinjal Stack** 72
Fried & topped with crumbled feta.
- Zucchini Fries** 60
- Spinach & Feta Pies** 72
3 Spinach & feta phyllo pastry pies.
- Dolmades** 75
Rolled vine leaves with rice. Served cold with tzatziki.
- Soutzoukakia (meatballs)** 75
Beef meatballs in a Neapolitana sauce. Served with pita bread.
- Keftethes** 79
4 Beef meatballs infused with parsley & mint. Served with pita bread & tzatziki.
- Hummus Loaded (chickpea dip)** 85
With pomegranate, feta, red onion & chickpeas. Served with pita bread.
- Hummus with Spicy Lamb Mince** 95
Served with pita bread.
- Falafels** 89
4 Falafels with tzatziki & hummus. Served with pita bread.

Sides

- Oven-roasted Mediterranean Veg** 52
Cauliflower, butternut, zucchini & red pepper oven-roasted in olive oil & lemon.
- Grissini Pita Bread** 20
(fried)
- Pita Bread** 20
- Potato Chips** 42
- Crispy Roast Potatoes** 42
- Greek Fries** 59
Crispy potato chips topped with crumbled feta & origanum.

Dip & Eat

ADD PITA BREAD ~ 18

- Tzatziki** 53
Greek yoghurt, garlic, cucumber & spices.
- Tahina** 53
Roasted sesame seeds, olive oil & secret spices.
- Tarama** ~ Fish roe dip. 53
- Htipiti** 53
Red pepper, chilli & feta.
- Hummus** ~ Chickpea dip. 53
- Mini Trio of Dips** 85
Choice of 3 mini dips. Served with grissini bread.

Salads

- Village Greek** Small | 67
Table (4) | 99
Tomato, cucumber, red onion, olives & feta.
- Halloumi** 125
Mixed greens, tomato, cucumber, red onion, chickpeas, Greek croutons & grilled halloumi.

Vegetarian

- Platter for 2** 315
Dolmades, spinach & feta pies, zucchini fries, falafels, fried halloumi cheese with olives, hummus & tzatziki. Served with pita bread.
- Moussaka** 123
Layered brinjals, potatoes, lentils & white beans in a Neapolitana & béchamel sauce.
- Falafel Burger** 109
Falafel patty topped with red onion, tomato, zucchini fries, rocket & tahina. Served with chips.
- Roasted Cauliflower** 129
With burnt butter & sage. 15-20 minute prep time.

Vegetarian Chilli Contains Nuts!

Greek Grills >KREAS<

- Skinny Lamb Chops** ~ Lamb chops coal-grilled to perfection, served with crispy potato chips & our secret chop dip. 200g | 185
500g | 375
- Skinny Pork Chops** ~ Pork chops coal-grilled to perfection, served with crispy potato chips & our secret chop dip. 250g | 132
500g | 249
- Lamb Shank (kleftiko)** ~ Slow-roasted lamb shank with roast potatoes. 310
- Moussaka** ~ Layered brinjals, beef mince, potatoes & béchamel sauce. 15-20 min prep time. 135
- Greek Burger** ~ Bifteki (160g beef mince patty) with tomato, red onion, tzatziki & mayo on a fresh roll. Served with crispy potato chips. 125
- 450g Pork Tomahawk** ~ Coal-grilled to perfection, served with crispy potato chips & our secret chop dip. 209
- Chicken & Chops** 218
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** 215
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. 259
- Mixed Platter for 2** ~ 2 Lamb chops, 2 chicken skewers, spinach & feta pies, fried calamari & halloumi cheese. Served with tzatziki, htipiti, chips & pita bread. 359
- Coalgrill Mix** ~ 2 Lamb chops, 2 koftas, chicken skewer, beef skewer, ¼ chicken & chicken livers. Served with tzatziki, chips & pita bread. 395
- 300g Sirloin** ~ 28-Day aged sirloin, coal-grilled with olive oil, lemon & origanum. Topped with sautéed mushrooms & burnt butter. 209
- 500g T-Bone Steak** 279
28-Day aged T-bone, coal-grilled with olive oil, lemon & origanum.
- Fillet Alla Greca** 255
250g Fillet medallions, pan-fried in origanum, olive oil & lemon. Served with crispy potato chips.
- 500g Ribs** 265
Pork loin ribs, coal-grilled, smoked & marinated in our Nikos BBQ sauce. Served with crispy potato chips.



250g Fillet Steak

Pastas

- Chicken Liver Spaghetti** 135
Chicken livers in a creamy Neapolitana sauce. Tossed in spaghetti & topped with Parmesan cheese. *HOT OR NOT?*
- Spinach & Sun-dried Tomato Spaghetti** 149
Spinach & sun-dried tomatoes cooked in a creamy Neapolitana sauce. Tossed in spaghetti & topped with pine kernels & Parmesan cheese.
- Meatballs (soutzoukakia) Spaghetti** 135
Beef mince meatballs in a Neapolitana sauce. Served with spaghetti.
- Lamb Ragu Spaghetti** 145
Slow-cooked pulled lamb in a Neapolitana sauce. Served with spaghetti.
- Prawn & Calamari Spaghetti** 235
Prawns & calamari tubes cooked in a creamy white wine sauce, tossed in spaghetti with a dash of Neapolitana sauce.



Seafood Platter for 2

- Prawns** 299
8 Queen prawns served with chips, lemon butter & our Nikos spicy sauce.
- Prawn & Calamari Combo** 275
4 Queen prawns & 135g fried calamari served with lemon butter & crispy potato chips.
- Hake & Calamari Combo** 209
Deep-fried hake & 135g fried calamari, served with lemon butter & crispy potato chips.
- ¼ Chicken & 3 Queen Prawns** 189
¼ Chicken coal-grilled in creamy peri-peri sauce with 3 queen prawns. Served with lemon butter sauce & crispy potato chips.
- Fried Calamari** 205
270g Tubes & heads. Served with chips.
- Kingklip** 259
280g Kingklip fillet grilled in olive oil & butter, served with our Nikos spicy sauce, lemon butter & crispy potato chips.
- Battered Hake** 129
Deep-fried hake served with chips & lemon butter sauce.
- Seafood Platter for 1** 289
3 Queen prawns, fried calamari & battered hake. Served with chips & lemon butter sauce.
- Seafood Platter for 2** 649
8 Queen prawns, kingklip & fried calamari, served with tarama, lemon butter, chips & pita bread.

Sweet Greek

- Loukoumades** 69
Greek mini doughnuts in syrup & nuts. *With chocolate & nuts. 79
- Halva Ice Cream** 79
Traditional Greek pistachio & sesame-flavoured ice cream. Topped with pomegranate seeds.
- Traditional Baklava** 85
Like yayia makes. Crispy phyllo pastry filled with walnuts & almonds, coated in honey syrup & cinnamon. Served with ice cream.
- Galaktoboureko** 75
>GALAK-TOE-BO-RECKO<
Phyllo, served warm, filled with custard & topped with syrup.
- Pavlova** 79
Layers of meringue, whipped cream, berry coulis & mixed berries, sprinkled with Turkish delight & castor sugar.
- Chocolate Tahina & Halva Brownie** 79
Dark chocolate brownie with tahina marbling & halva chunks. Served with ice cream.
- Kataifi Cheesecake** 85
Baked cheesecake topped with kataifi pastry, roasted nuts, cinnamon & honey.