

DIPS

Ντιπς

HUMMUS  blended chickpeas, tahini, lemon, garlic, cumin and paprika


TZATZIKI
Greek yoghurt, garlic, cucumber, mint and dill

BEETROOT HUMMUS  beetroot, hummus, walnuts, yoghurt and lemon

TIROSALATA
charcoal grilled peppers, whipped feta and chilli

TAHINI & LAMB
tahini, yoghurt, lemon zest, sesame seeds,crispy lamb and honey

TARAMOSALATA
cod roe, salmon roe, lemon, kalamata olives and capers

YELLOW FAVA DIP  split pea custard, red onion, capers, cherry tomatoes, garlic and black olives

MELITZANOSALATA
roasted eggplant, miso paste, garlic, olive oil, tahini and cumin

ANY THREE DIPS

SALADS

Σαλάτες

GREEK SALAD
feta, red onion, tomato, cucumber, kalamata olives, red peppers, olive oil and oregano

KOLONAKI SALAD
tomatoes, cherry tomatoes, onion, sundried tomatoes, whipped feta and mint

FALAFEL SALAD
falafel, wild rocket, chickpeas, pomegranate (seasonal), tahini, yoghurt, red onion, sundried tomatoes, parsley, cucumbers

HALLOUMI AND CHICKEN SALAD
grilled halloumi, honey glazed chicken souvlaki, avocado, cherry tomatoes, feta, baby cos lettuce, chives, onions and croutons

SIDES

Συνοδευτικά

PITA BREAD
HAND CUT CHIPS
FETA CHIPS
FETA
IMPORTED FETA

OPEN MINI YIROS

ελληνικά

BEETROOT
mini pita, avo tzatziki, grilled beetroot, feta, lemon zest and parsley

LAMB
mini pita, tirosalata, lamb, yoghurt, chilli flakes, dill and halloumi

PORK BELLY
mini pita, honey glazed pork belly, tzatziki, spring onion, parsley and lemon zest


MINI YIRO TRIO

SMALL PLATES

Ορεκτικά

R48 KOLONAKI FETA
feta wrapped in phyllo, honey and strawberry syrup, sesame seeds and strawberry purée

R48 TIROPITAKIA
feta and ricotta wrapped in phyllo pastry and oven baked

R54 DOLMATHAKIA  option
vine leaves stuffed with rice and herbs, served with yoghurt and dill oil

R65 SPANAKOPITA  spinach, leeks, dill, feta and phyllo pastry baked in the oven

R54 HALLOUMI
grilled halloumi, lemon zest, honey syrup and oregano

R48 KOLOKITHAKIA  option
deep fried tempura baby marrow, mint and yoghurt

R50 HORTA VRASTA
cold spinach, mustard weed, lemon and olive oil

R48 BEETROOT
pickled beetroot, walnuts , crumbled feta, chives and dill

R148 HALLOUMI CHIPS
tempura halloumi chips, avocado tzatziki, honey, mint and yoghurt

R115 FASOLAKIA
Greek green beans ,garlic, oregano, tomato and olive oil

R115 BROCCOLI  oregano, garlic, chilli, lemon and feta

R115 PATATES ME LEMONI
lemon potatoes, lemon zest, oregano, olive oil and white wine

R135

R160 TRADITIONAL YIROS ME'APOLA
in a pita with onion, tomato and tzatziki

PORK YIRO
LAMB & BEEF YIRO
CHICKEN YIRO

SIGNATURE YIROS

R24 FALAFEL YIRO
R45 fried falafel, hummus, aubergine and red cabbage

R65 KOLONAKI YIRO
R59 beef, lamb, tirosalata, onion, tomato and paprika

SQ CHICKEN AND HALLOUMI YIRO
chicken, grilled peppers, tzatziki and halloumi



CHICKEN AND PRAWN YIRO
chicken, prawns, roast peppers and taramosalata

R70 OPEN YIROS

R85 SHAVED LAMB & BEEF
tzatziki, pita, paprika and chips


R75 SOUVLAKI
served with a traditional Greek village salad and pita bread SNG / DBL

R210 PORK R115 / R155
LAMB R140 / R195
BEEF R115 / R155
CHICKEN R108 / R140

 Contains nuts  Vegan

MEZEDES FISH

Ψάρι

R85 PRAWNS KATAIFI  three prawns wrapped in kataifi, Greek yoghurt, strawberry, almonds and cucumber

R80 KOLONAKI CALAMARI
deep fried calamari, tirosalata, chilli flakes and Greek yoghurt

R75 GRILLED SARDINES
charcoal grilled sardines, red pepper purée, chilli, garlic and lemon

R70 OCTOPUS STI SCHARA
charcoal grilled octopus, served the chef's way

R100 PRAWN SAGANAKI
tomato, garlic, oregano, chilli, whipped feta and grilled prawns


R75 LAKERTHA SALMON
beetroot cured salmon, orange sauce, grilled seasonal fruits, and dill oil


R58 FRESH KNYSNA OYSTERS
served on ice plain or dressed


R90 SCALLOPS STI SCHARA 2 / 3 / 6
charcoal grilled scallops with garlic, butter, lemon and preserved lemon

R135

R55


R75 ROASTED CAULIFLOWER STI SCHARA  grilled caulifower, hummus, walnuts, tahini, tomato, garlic and herb salad

R78 BRAISED LEEKS  braised leeks wrapped in seaweed with whipped feta, honey, preserved lemon, chives, hazelnuts and crispy leeks

R108 FALAFEL  option
R135 deep fried falafel balls, hummus, red onion, olive oil and herbs

R108 KOLOKITHOKEFTEDES
R135 deep fried zucchini balls with feta, dill, spring onion, lemon zest and tzatziki

R108 KOLONAKI AUBERGINE
Grilled aubergine, hummus, miso aubergine purée, pomegranat, tahini, honey and herbs

R115 BURRATTA  burratta, compressed watermelon, black olives, strawberries, honey and walnuts

MEZEDES MEAT

κρέας

R155 PASTITSIO TARTAR
beef fillet tartar, tomato, crispy potato,rigatoni pasta and bechamel

R140 GRILLED BIFTEIKI
lamb mince, cumin, garlic, parsley, red onion, Greek yoghurt, cucumber and mint

R155 BEEF STIFFATHO
slow braised beef in red wine and tomato served with potato, cauliflower purée and topped with bechamel

R180 LAMB KOFTA
spiced lamb mince kebab, hummus, tomato, onion, herbs, tahini and lemon

R130 PAPOUTSAKIA
brinjals stuffed with lamb mince cooked in red wine and cinnamon, oven baked and topped with bechamel

SEAFOOD

Ψάρι

R155 ISLAND STYLE FISH SQ
filleted fish of the day, served the chef's way

R130 PSARI STI SCHARA SQ
whole fish of the day, served the chef's way

R108 GARITHES STI SCHARA 6 / 9 / 12 R330 / R430 / R570
prawns charcoal grilled with garlic, lemon, chilli

SQ ASTAKOMAKARONADA SQ
grilled crayfish, tomato ragu, spaghetti, garlic, oregano, chilli and a touch of cream

R140 PASTA SAGANAKI
napolitana, feta, garlic, olive oil and wine with your choice of:

R155 MUSSELS R280
PRAWNS R260

SQ GARITHES STI SCHARA SQ
6 grilled tiger prawns served with chips and lemon butter

SQ

OVENS

φούρνος

R370 LAMB SHOULDER
slow cooked lamb shoulder served with potatoes, lamb jus and tzatziki

R125 KLEFTIKO R390
lamb shank served with potatoes, carrots, baby marrow, aubergine and feta

R85 MOUSSAKA R205
lamb mince cooked with spices and layered with aubergine, potato and topped with bechamel sauce

R105 YEMISTA R205
pepper and tomato stuffed with rice, mince, cumin, topped with bechamel and then oven roasted, served with lemon potatoes

R95 LAMB RIBS R390
grilled lamb with tahini, herbs and pickled red onions

CHARCOAL GRILL

κρέας ψητό

R160 PAIDAKIA 500G / 1KG R380 / R660
skinny lamb chops grilled with lemon, oregano, served with chips and tahini

R230 KOTOPOULO R230
grilled baby chicken, tzatziki, lemon and olive oil served with a side salad

R130 PORK BELLY R270
honey roasted pork belly, carrot purée, pickled red cabbage and radish

R120 CUT OF THE DAY SQ
charcoal grilled and served the chef's way

R155

R140

R130

We cannot guarantee that items on this menu do not contain nuts or that the fish does not contain bones. Subject to status all major credit cards are accepted. Unfortunately no cheques accepted. All items are inclusive of VAT.

DESSERTS

Επιδόρπια

EKMEK KATAIFI 🍷 layers of kataifi baked with lemon syrup, topped with thick custard, whipped cream and pistachio	R105
PAVLOVA 🍷 rose meringue, mastika, vanilla chantilly cream, strawberries, loukoumi, strawberry consommé	R100
PORTOKALOPITA traditional Greek orange cake served with chocolate ganache, vanilla ice cream and candied orange	R95
LOUKOUMADES 🍷 Greek honey doughnuts soaked in a spiced orange syrup, cinnamon sugar, crushed walnuts	R85
TRADITIONAL BAKLAVA 🍷 crispy phyllo pastry layered with mixed nuts, spices and citrus syrup	R95
CHOCOLATE BAKLAVA 🍷 with orange chocolate ganache and vanilla ice cream	R100
TRADITIONAL RISOGALO Greek rice pudding, dusted with cinnamon, served hot or cold	R79
GREEK YOGHURT 🍷 with nuts and honey OR strawberry consommé	R79
PANNA COTTA 🍷 Greek yoghurt, honey panna cotta, home made white chocolate aero, pistachio, honeycomb, raw honey	R95
KOLONAKI CHOCOLATE MOUSSE 🍷 hazelnut praline chocolate mousse served with vanilla ice cream and candied hazelnuts	R120

