



PLAKA

The Modern Greek Classic

## **“The modern Greek classic”** (since 1993)

A contemporary fresh approach to the best of traditional Greek dishes - Plaka surprises and delights with a blend of original and time-honoured recipes.

**Share in the passion that is Plaka.**

Locally and internationally sourced fresh quality ingredients.  
A 10% service charge will be added to all parties of 8 or more.  
No plate breaking, no dancing on tables and/or chairs.  
No cheques, no pets, no exceptions.



**Meze** is a selection of delectable small dishes served in the Mediterranean as dinner or lunch. Allowing diners to enjoy an array of flavours and textures... Meze is a meal in itself or just the beginning of a sumptuous feast. Meze is a way of life, savour the taste...



# SALADS

## **Greek**

**R 55**

Lettuce, tomato, cucumber, onion, feta, olives and served with authentic Greek homemade dressing

## **Traditional** (Village Salad)

**R 59**

Tomato, cucumber, onion, feta, olives and olive oil

## **Haloumi**

**R 59**

Lettuce, tomato, cucumber, onion, haloumi, olives and dressing

## **Mediterranean**

**R 69**

Rocket, cherry tomato, peppers, gruyère, croutons, olive oil and balsamic

## **Aegean**

**R 69**

Rocket, kos, cherry tomato, gruyère, radish, walnuts, apple, carrots, dill, olive oil and lemon

## **Endives** (Horta)

**R 39**

Boiled endives doused with virgin olive oil and fresh lemon juice

HALF PORTIONS ARE AVAILABLE AT 75% OF FULL PORTION PRICE



# DIPS

## **Tzatziki**

The classic Greek dip - yoghurt, garlic, cucumber and dill

R28

## **Taramosalata**

Tangy cod roe blend, with a gentle seafood flavour

R28

## **Houmous**

A Middle-Eastern favourite, made from blended chick peas, tahina, garlic and lemon juice

R28

## **Fava**

Split peas and cherry tomato dip from the romantic island of Santorini

R28

## **Melitzanosalata**

Roasted aubergines, chopped and blended in a light garlic dressing

R28

## **Skordalia**

Mash potato and garlic dip

R28

## **Tirosalata**

Creamy feta blended with peppers and fresh mild chilli

R28

## **Olive Tapenade**

The best calamata olives, pitted and diced into an appetising spread

R28

## **Dip Platter**

An assortment of all or any combination of the above dips

R55

## **Pita bread**

R5



## VEGETARIAN MEZE

### Beans

Imported giant butter beans in olive oil, prepared with onions, black pepper and parsley

R 29

### Mavromatika

Colourful black eye bean meze

R 29

### Beetroot

Sliced bulbs dressed with olive oil and vinegar

R 29

### Pikandiki

Mixed cabbage, carrots and peppers in a piquant dressing

R 26

### Piperies

Roasted peppers soaked in olive oil, vinegar and garlic

R 34

### Falafel

Deep fried chick pea balls

### Dolmades

A rice and herb filling parceled in steamed vine leaves

### Kolokithakia

Deep fried baby marrows served with grated gruyère

### Olives

A choice of calamata, throumbes or green olives

### Haloumi

Traditional Cypriot cheese served grilled or deep fried

R 34

R 34

R 34

R 32

R 39

### Feta

A slice of feta drizzled with olive oil and oregano

### Htipiti

Feta grilled in foil with fresh tomato, peppers, oregano and chilli seeds

### Croquettes

Feta and gruyère cheese croquettes

### Vegetarian Platter

A colourful selection of vegetarian dips and meze served with pita bread

for one

for two

R 36

R 42

R 42

R 75

R 130

# MEZE

## Souvlaki Beef R37 / Chicken R35

Grilled cubes of beef or chicken on a skewer

## Yiros R39

Strips of beef schwarma

## Loukaniko R39

Grilled sausage with a distinct wine flavour

## Chicken Livers R39

Grilled plain or peri-peri

## Keftethes R39

"Mammas" home made meat balls

## Sheftalia R39

Traditional Cypriot mince meat ball delicacy

## Soudsoukakia R37

Grilled spicy mince shish kebab

## Pickled Octopus R59

Octopus delicacy in vinaigrette marinade

## Sardines R39

Grilled, the Greek Island way

## White Bait R45

A seafood meze deep fried with shavings of onion (when available)

## Calamari R42

Grilled the Plaka way with onion or deep fried

## Calamari with Feta R48

Grilled calamari tubes stuffed with creamy feta and peppers

## Baby Octopus R48

Whole baby octopus grilled on an open flame and doused with an olive oil lemon dressing

## Saganaki Mussels R65 / Prawn R85

Sautéed mussels or prawns with fresh tomato, white wine, feta and chilli

## Prawns R55

Succulent Prince prawns grilled with lemon butter

## Oysters S.Q.

Always fresh, and only served when available. 6 in a portion, but feel free to add as many as you please



## Eat. Love. Live.

Traditional Greek recipes, many of which have been passed down over generations are prepared as a feast for your senses.



# MAIN MEALS

## Mousaka

Baked mince meat layered with aubergines and baby marrows, topped with bechamel sauce

R 75

## Giouvetsi

Lamb and pasta rice traditionally prepared in a tomato base

R 89

## Penne Diavolo

Penne pasta tossed in a spicy tomato, feta, olive and chilli sugo

R 69

## Souvlakia

Two skewers of grilled beef or chicken cubes

Beef R 85 / Chicken R 79

## Soudsoukakia Smyrni

Spicy mince balls cooked in a hearty tomato based sauce

R 85

## Lamb Chops

Three grilled loin cutlets prepared traditionally with salt and oregano for maximum flavour

R 98

## Baby Chicken

Whole spatchcock chicken grilled with olive oil and oregano or peri-peri

R 89

## T-Bone

600g classic cut

R 105

## Fillet Greco

300g of the juiciest fillet, lightly basted and grilled to perfection

R 120

## Kleftico

Tender lamb shank slow roasted on the bone

R 130

## Calamari

Grilled the Plaka way with onion or deep fried

R 89

## Classic Fish and Chips

Succulent grilled hake and chips - the ideal seaside lunch

R 75

## Sardines

Four sardines, grilled the Greek Island way

R 79

## Linefish

Our signature dish - fresh catch of the day grilled whole on an open flame or filleted for your convenience

Whole R 105 / Fillet R 95

## Prawns

Succulent prawns butterfly grilled in a light lemon butter

• Queens (6)

R 110

• Kings (6)

R 160

• Tiger Giants (each)

S.Q.



## Celebrate special events at Plaka

‘Happiness resides not in possessions and not in gold, the feeling of happiness dwells in the soul’ Democritus

At PLAKA everyday is a celebration! Life’s best moments are shared and enjoyed with those we love, share the poetry of food, delight your senses, enjoy the hedonistic pleasures of great friends, family and tastes to inspire the palate.





## IN PITA

<b>Yiro</b> (Schwarma)	<b>R 55</b>
<b>Souvlaki</b> Beef	<b>R 55</b> / Chicken <b>R 52</b>
<b>Chicken and Haloumi</b>	<b>R 59</b>
<b>Sheftalia</b>	<b>R 55</b>
<b>Soudsoukakia</b> (Shish kebab)	<b>R 55</b>
<b>Haloumi</b>	<b>R 49</b>
<b>Falafel</b>	<b>R 49</b>
<b>Falafel &amp; Haloumi</b>	<b>R 49</b>

## EXTRAS

<b>Chips</b>	<b>R 15</b>
<b>Roast potatoes</b>	<b>R 15</b>
<b>Rice</b>	<b>R 15</b>
<b>Mediterranean Vegetables</b>	<b>R 18</b>
<b>Pita bread</b>	<b>R 5</b>





# DESSERTS

## **Baklava**

Finely crushed nuts layered between crispy phyllo pastry and drenched in cinnamon syrup

**Add Ice Cream R 10**

**R 39**

## **Galaktobouriko**

Baked custard in crispy phyllo pastry, drenched in lemon zest and cinnamon syrup

**Add Ice Cream R 10**

**R 39**

## **Traditional Yoghurt**

Extra thick homemade yoghurt smothered with crushed nuts and honey

**R 39**

## **Rizogalo**

Traditional vanilla scented Greek rice pudding

**R 39**

## **Grilled Halva**

A slice of halva grilled in foil with fresh apple slices and sprinkled with cinnamon and lemon juice

**R 45**

## **Halva Ice Cream**

Vanilla ice cream generously topped with halva shavings

**R 39**

## **Ice Cream & Chocolate Sauce**

**R 35**





## Cresta

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## Umhlanga

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# PLAKA

The Modern Greek Classic

In Greece the 'Plaka' or central village square is the place to be... it holds a certain magic, as if the ancient Gods are still present also participating in the joyful delights of good food, friends and family.

Thank you for your patronage.

EAT LOVE LIVE

