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 229
3 Skewers, 1 beef, 1 chicken
& 1 pork with chips, pita bread
& your choice of dip.

Spicy Lamb
Mince Skewers

5 Skewers of spicy lamb

mince served with chips, pita bread & tzatziki.

0.0	2 Skewers ~	168	
Pork	3 Skewers ~	189	
00.0	2 Skewers ~	168	
Chicken	3 Skewers ~	189	
	2 Skewers ~	229	
Beef	3 Skewers ~		
ADD AN EXTRA SOUVLAKI			
Pork ~ 6	5 Chicken ~	65	
Reef ~ 8	5		

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.



NIKΩΣ SOUVLAKI SOUVLAKI

Classic Yiros Served with chips

Skopelos Pulled lamb kleftiko, tzatziki, tomato & red onion.	145
Paphos $\mathcal D$ Spicy lamb kofta, tzatziki, tomato & red onion.	139
Falafel ♥ Falafels, tomato, rocket, red onion, tahina & fresh coriander.	115
Chickpea $\bigcirc \mathcal{O}$ Chickpeas, roasted brinjals, tomato, red onion, parsley, hot sauce, hummus, rocket & mayo.	115
Halloumi ♥ Fried halloumi, Aegean slaw, tomato, red onion & hummus.	115
Calamari	145

Vikos	Pork ~ 125
Chicken ~ 125	Beef ~ 145
Vour choice of coal-	arilled most

Fried calamari, tzatziki, tomato & red onion.

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

NIK 22 ® COALGRILL GREEK



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



Meze LITTLE EATS Share like the Greek

Fried Calamari ~ Tubes & heads. 105
Kataifi Prawns 115

3 Queen prawns wrapped in kataifi pastry & served with sweet chilli sauce.

Chicken Livers \mathcal{D} In a creamy peri-peri sauce, served with pita bread.

Fried Halloumi Cheese 85

Santorini Baked Feta 89

& Phyllo Drizzled with honey, sesame seeds, rosemary & grapes.

Zucchini Fries (V)

Spinach & Feta Pies V
3 Spinach & feta phyllo pastry pies.

Polmodos W Pollod vina lagrage
82

Dolmades V Rolled vine leaves with rice. Served cold with tzatziki.

Soutzoukakia (meatballs)
Beef meatballs in a Napoletana
sauce. Served with pita bread.

Keftethes ~ 4 Beef meatballs infused with parsley & mint. Served with pita bread & tzatziki.

Hummus Loaded 95
(chickpea dip) (N)
With pomegranate, feta, red onion

& chickpeas. Served with pita bread.

Hummus with Spicy Lamb 109

Mince ® Ø Served with pita bread.

Falafels ♥ ∅ 4 Falafels with tzatziki & hummus.
Served with pita bread.

Sides

Oven-roasted Mediterranean Veg (V) Cauliflower, butternut, zucchini & red pepper oven-roasted in olive oil & lemon.	54
Grissini Pita Bread (v) (fried)	20
Pita Bread V	20
Potato Chips V	46
Crispy Roast Potatoes V	46

Dip & Eat

ADD PITA BREAD ~ 20

Tzatziki Greek yoghurt, garlic, cucumber & spices. 59 Tahina (V) Roasted sesame seeds, olive oil & secret spices. Tarama ~ Fish roe dip. 59 Htipiti (V) D 59 Red pepper, chilli & feta. Hummus (V) ~ Chickpea dip. 59 Mini Trio of Dips ♥ 92

Salads

Choice of 3 mini dips

82

Served with grissini bread.

Village Greek

Tomato, cucumber, Table (4) | 115 red onion, olives & feta.

Halloumi V 13
Mixed greens, tomato.

Mixed greens, tomato, cucumber, red onion, chickpeas, Greek croutons & grilled halloumi.

Vegetarian

Platter for 2 V 34 Dolmades, spinach & feta pies,

zucchini fries, falafels, fried halloumi cheese with olives, hummus & tzatziki. Served with pita bread.

Moussaka

Layered brinjals, potatoes, lentils & white beans in a
Napoletana & béchamel sauce.

Falafel Burger ① 119
Falafel patty topped with red
onion, tomato, zucchini fries,
rocket & tahina. Served with chips.

Roasted Cauliflower W
With burnt butter & sage.
15–20 minute prep time.

Traditionally Greek

Lamb Shank (kleftiko) ~ Slow-roasted lamb shank with roast potatoes.

Moussaka ~ Layered brinjals, beef mince, potatoes & béchamel sauce.

139
15-20 min prep time.

250g | **215**

Greek Grills , KREAS <

Skinny Lamb Chops ~ Lamb chops coal-grilled to perfection,

served with crispy potato chips & our secret chop dip. 500g | **375** Skinny Pork Chops ~ Pork chops coal-grilled to perfection, 250g | **139** served with crispy potato chips & our secret chop dip. 500g | **259** Greek Burger ~ Bifteki (160g beef mince patty) with tomato, red onion, 135 tzatziki & mayo on a fresh roll. Served with crispy potato chips. **450g Pork Tomahawk** ~ Coal-grilled to perfection, served with 219 crispy potato chips & our secret chop dip. 228 Chicken & Chops 1/4 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 230 Coal-grilled & basted in creamy peri-peri sauce, served with roast potatoes. 250g Fillet Steak ~ Coal-grilled with olive oil, lemon & origanum. 269 Topped with sautéed mushrooms & burnt butter. Mixed Platter for 2 ~ 2 Lamb chops, 2 chicken skewers, spinach & feta pies, fried calamari & halloumi cheese. Served with tzatziki, htipiti, chips & pita bread Coalgrill Mix ~ 2 Lamb chops, 2 koftas, chicken skewer, beef skewer, 415 1/4 chicken & chicken livers. Served with tzatziki, chips & pita bread. 300g Sirloin ~ 28-Day aged sirloin, coal-grilled with olive oil, 215 lemon & origanum. Topped with sautéed mushrooms & burnt butter. 285 500g T-Bone Steak 28-Day aged T-bone, coal-grilled with olive oil, lemon & origanum. 269 Fillet Alla Greca ~ 250g Fillet medallions, pan-fried in origanum, olive oil & lemon. Served with crispy potato chips.



Pastas

Chicken Liver Spaghetti ~ Chicken livers in a creamy Napoletana sauce. Tossed in spaghetti & topped with Parmesan cheese. <i>D HOT OR NOT?</i>	139
Spinach & Sun-dried Tomato Spaghetti ① Spinach & sun-dried tomatoes cooked in a creamy Napoletana sauce. Tossed in spaghetti & topped with pine kernels & Parmesan cheese.	159
Meatballs (soutzoukakia) Spaghetti Beef mince meatballs in a Napoletana sauce. Served with spaghetti.	139
Lamb Ragu Spaghetti Slow-cooked pulled lamb in a Napoletana sauce. Served with spaghetti.	159

Prawn & Calamari Spaghetti ~ Prawns & calamari tubes cooked in a

creamy white wine sauce, tossed in spaghetti with a dash of Napoletana sauce.



Prawns 8 Queen prawns served with chips, lemon butter & our Nikos spicy sauce.	305
Prawn & Calamari Combo 4 Queen prawns & 135g fried calamari served with lemon butter & crispy potato chips.	279
Hake & Calamari Combo Deep-fried hake & 135g fried calamari, served with lemon butter & crispy potato chips.	225
1/4 Chicken & 3 Queen Prawns 1/4 Chicken coal-grilled in creamy peri-peri sauce with 3 queen prawns. 1/4 Served with lemon butter sauce & crispy potato chips.	195
Fried Calamari 270g Tubes & heads. Served with chips.	218
Kingklip 280g Kingklip fillet grilled in olive oil & butter, served with our Nikos spicy sauce, lemon butter & crispy potato chips.	275
Battered Hake Deep-fried hake served with chips & lemon butter sauce.	139
Seafood Platter for 1 3 Queen prawns, fried calamari & battered hake. Served with chips & lemon butter sauce.	295
Seafood Platter for 2	670

Sweet Greek

lemon butter, chips & pita bread.

8 Queen prawns, kingklip & fried calamari, served with tarama,

85

Loukoumades (N)
Greek mini doughnuts in syrup & nuts.
*With chocolate & nuts.

245

Halva Ice Cream (1)

Traditional Greek pistachio & sesame-flavoured ice cream.

Topped with pomegranate seeds.

Traditional Baklava (N) 89 Like yiayia makes. Crispy phyllo pastry filled with walnuts & almonds, coated in honey syrup & cinnamon. Served with ice cream. Galaktoboureko
>GALAK-TOE-BO-RECKO<
Phyllo, served warm, filled with

custard & topped with syrup.

Pavlova

Layers of meringue, whipped cream, berry coulis & mixed berries, sprinkled with Turkish delight & castor sugar.

Chocolate Tahina & Halva Brownie ®

85

Dark chocolate brownie with tahina marbling & halva chunks. Served with ice cream.

Kataifi Cheesecake ®
Baked cheesecake topped
with kataifi pastry, roasted nuts,
cinnamon & honey.