

MEZEPOLI

meze and wine bar

SET MENU A

R240 PER HEAD

GREEK SALAD

PITA BREAD

TARAMASALATA

A tangy cod roe blend, with a gentle seafood flavour

TIROSALATA

Creamy feta blend with fresh peppers and mild chilli

HALOUMI

Cypriot cheese served grilled or deep fried

DOLMADES

A rice and herb filling parcelled in steamed vine leaves

ZUCCHINI

Deep fried baby marrows served with grated gruyere

SPANAKOPITA

Spinach and feta in crispy phyllo pastry cigars

CALAMARI

The best Falkland calamari, grilled in our trademark style with onion

KEFTETHES

"Mammas" home-made meat balls

SOUVLAKI CHICKEN

Skewered cubes of chicken fillet, grilled on an open flame

BEEF FILLET

The juiciest fillet, lightly basted and grilled to perfection

MEZEPOLI

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SET MENU B

R200 PER HEAD

BOCCONCCINI SALAD

Mouthfulls of mozzarella, cherry tomato, fresh basil leaves and olive oil

PITA GRISSINI

HALOUMI

Cypriot cheese served grilled or deep fried

BEETROOT

Sliced juicy beetroot bulbs, dressed with virgin olive oil and vinegar

DOLMADES

A rice and herb filling parcelled in steamed vine leaves

ZUCCHINI

Deep fried baby marrows served with grated gruyere

SPRING SOUVLAKI

Mediterranean vegetables grilled on a skewer over an open flame

CALAMARI

The best Falkland calamari, grilled in our trademark style with onion

KEFTETHES

"Mammas" home-made meat balls

YIROS

Strips of beef schwarma

SOUVLAKI CHICKEN

Skewered cubes of chicken fillet, grilled on an open flame

MEZEPOLI

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SET MENU C

R180 PER HEAD

TRADITIONAL SALAD

A typical basic village salad with tomato, cucumber, onion, feta and olives

PITA BREAD

MELITZANOSALATA

Roasted aubergine, finely chopped with fresh peppers and mild chilli

HALOUMI

Cypriot cheese served grilled or deep fried

BEETROOT

Sliced juicy beetroot bulbs, dressed with virgin olive oil and vinegar

PIQUANT CABBAGE

Mixed cabbage salad, with carrots and peppers in a piquant dressing

ARTICHOKES

Sliced artichoke hearts and mozzarella, marinated in olive oil, lemon juice and a hint of chilli

FALAFEL

Deep fried chick pea balls, a middle eastern favourite

DOLMADES

A rice and herb filling parcelled in steamed vine leaves

ZUCCHINI

Deep fried baby marrows served with grated gruyere

SPRING SOUVLAKIA

Mediterranean vegetables grilled on a skewer over an open flame

SPANAKOPITA

Spinach and feta in crispy phyllo pastry cigars

CHICK PEA AND PASTA RICE

Delicious combination of chick peas and pasta rice, with a hint of chilli

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SET MENU D

R240 PER HEAD

MEDITERRANEAN SALAD

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

PITA GRISSINI

MIXED OLIVES

SPRING SOUVLAKIA

Mediterranean vegetables grilled on a skewer over an open flame

ARTICHOKES

Sliced artichoke hearts and mozzarella, marinated in olive oil, lemon juice and a hint of chilli

WHITE ANCHOVY FILLET

Tangy white anchovy fillets in olive oil brine that make the perfect ouzo partner

CALAMARI

The best Falkland calamari, grilled in our trademark style with onion

PROSCIUTTO

Proudly Italian parma ham, thinly sliced and served with caper berries

CHORIZO

Spicy Portuguese sausage seasoned with vinegar, garlic, cumin oregano and chillies

SOUVLAKI CHICKEN

Skewered cubes of chicken fillet, grilled on an open flame

BEEF FILLET

The juiciest fillet, lightly basted and grilled to perfection

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SET MENU E

R280 PER HEAD

AEGEAN SALAD

PITA BREAD

MELITZANOSALATA

Roasted aubergine, finely chopped with fresh peppers and mild chilli

TIROSALATA

Creamy feta blend with fresh peppers and mild chilli

HALOUMI

Cypriot cheese served grilled or deep fried

CALAMARI

The best Falkland calamari, grilled in our trademark style with onion

PRAWNS

Voluptuous queen prawns butterfly grilled in a light lemon butter

CHICKEN WINGS

Deliciously addictive with a delicate peri peri bite

SOUDSOUKAKIA

Spicy mince balls in tomato sugo, from the Anatolian coast of Smyrni

SOUVLAKI CHICKEN

Skewered cubes of chicken fillet, grilled on an open flame

BEEF FILLET

The juiciest fillet, lightly basted and grilled to perfection

MEZEPOLI

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SET MENU F

R260 PER HEAD

TRADITIONAL SALAD

A typical basic village salad with tomato, cucumber, onion, feta, olives and olive oil

PITA BREAD

TIROSALATA

Creamy feta blend with fresh peppers and mild chilli

HALOUMI

Cypriot cheese served grilled or deep fried

FALAFEL

Deep fried chick pea balls, a middle eastern favourite

DOLMADES

A rice and herb filling parcelled in steamed vine leaves

ZUCCHINI

Deep fried baby marrows served with grated gruyere

CALAMARI

The best Falkland calamari, grilled in our trademark style with onion

CHICKEN LIVERS

Grilled plain or peri peri, these livers are arguably the best you'll ever have

YIROS

Strips of beef schwarma

SOUVLAKI CHICKEN

Skewered cubes of chicken fillet, grilled on an open flame

SOUVLAKI BEEF

Skewered fillet cubes, grilled on an open flame

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SET MENU G

R290 PER HEAD

ROCKET AND SPINACH SALAD

Rocket, baby spinach, sun dried tomato, chèvre, pine nuts and a mustard balsamic vinaigrette

PITA GRISSINI

HALOUMI

Cypriot cheese served grilled or deep fried

SPRING SOUVLAKIA

Mediterranean vegetables grilled on a skewer over an open flame

ZUCCHINI

Deep fried baby marrows served with grated gruyere

EXOTIC MUSHROOMS

Grilled with rock salt and dressed with olive oil, lemon and fresh parsley

SEARED SALMON

Fresh, seared and served on a bed of rocket

CALAMARI

The best Falkland calamari, grilled in our trademark style with onion

PRAWNS

Voluptuous queen prawns butterfly grilled in a light lemon butter

SOUVLAKI CHICKEN

Skewered cubes of chicken fillet, grilled on an open flame

BEEF FILLET

The juiciest fillet, lightly basted and grilled to perfection

MEZEPOLI

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SET MENU H

R250 PER HEAD

GREEK SALAD

PITA GRISSINI

MELITZANOSALATA

Roasted aubergine, finely chopped with fresh peppers and mild chilli

HALOUMI

Cypriot cheese served grilled or deep fried

DOLMADES

A rice and herb filling parcelled in steamed vine leaves

EXOTIC MUSHROOMS

Grilled with rock salt and dressed with olive oil, lemon and fresh parsley

SPANAKOPITA

Spinach and feta in crispy phyllo pastry cigars

KEFTETHES

"Mammas" home-made meat balls

CHICKEN WINGS

Deliciously addictive with a delicate peri peri bite

CALAMARI

The best Falkland calamari, grilled in our trademark style with onion

PRAWNS

Voluptuous queen prawns butterfly grilled in a light lemon butter

BEEF FILLET

The juiciest fillet, lightly basted and grilled to perfection