

Indulging in the now is the spirit of Mezepoli-brought alive in a no fuss urban dining experience that is at once chic and right on trend. It's about food of the moment, enjoyed in the moment.

Meze also known as Tapas is our signature style of dining - simple, fresh and flavourful, contemporary food that makes for the ultimate social experience. The plumpest of olives, delectable cheeses, the most flavourful stuffed vine leaves and sausages are just some of our defining delicacies.

Added to this, is a choice of other uncomplicated, World 'snack' food that echoes our character of 'here and now' - from the exciting flavours and colours of Spanish Tapas... to the freshest sushi of the East.

All our dishes are simple and paired down and flavours are unmasked and pure. This means every note of every ingredient can be savoured - while also making for easy mixing and matching of dishes to your liking.

Drawn from the passionate cultures of the Mediterranean, Middle East and Asia, Mezepoli dining is about simply loving the moment and taking time out to enjoy a glass of wine or a cocktail with meze. We invite you to kick back and linger a while, while you experience and explore new tastes. Alternatively you'll be equally at home when you visit us for a quick cut - loose in a busy working day, enjoying a pita on the go.

Live the now...  
taste today at Mezepoli.  
You're welcome.

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For reservations visit [www.mezepoli.co.za](http://www.mezepoli.co.za)

**MEZEPOLI**  
meze and wine bar



ROSE  
PETAL

GRAPEFRUIT  
& MINT



STRAWBERRY  
ROSEMARY  
& ORANGE



LITCHI  
EAU DE VIE  
& LIME

## CORKAGE POLICY

Although we have carefully selected our wines for your enjoyment we do appreciate that you may want to bring your own special bottle.

- One bottle per two people, to a maximum of 12 bottles per party
- R90 per 750ml wine
- R250 per 750ml champagne
- R100 per 750ml local sparkling / Méthode Cap Classique
- No spirits or beer

## WHERE TO FIND US

MELROSE ARCH - Johannesburg  
SL26 The Piazza, Melrose Arch, Melrose North  
T 011 684 1162  
E [melrose@mezepoli.co.za](mailto:melrose@mezepoli.co.za)

NICOLWAY BRYANSTON - Johannesburg  
Shop U24, Cnr William Nicol Drive & Wedgewood link, Bryanston  
T 011 463 6711  
E [nicolway@mezepoli.co.za](mailto:nicolway@mezepoli.co.za)

## COCKTAILS

**Ginger Tommys Margarita** R 80  
Tequila Reposado, fresh ginger, agave & lime Or choose the Classic Lime option

**Raspberry Mojito** R 75  
Rum, fresh mint, lime & raspberry jam Or choose the Classic Lime option

**Colossal Black Olive Martini** R 80  
Vodka, Dry Vermouth & colossal black olives

**Passion fruit Caipiroska** R 90  
Vodka, fresh passion fruit & lime

**Citrus Negroni** R 75  
Tanqueray Gin, Caperitif, Campari, Cointreau & freshly squeezed orange

**Classic Daiquiri** R 80  
Rum, fresh strawberries & lime (shaken and strained, for extra freshness)

**Orchard Breeze** R 85  
Hendricks Gin, elderflower, cucumber, apple & fresh mint

**Gin Smash** R 65  
Tanqueray Gin, cucumber, pineapple, orange & lemon

**Headshot** R 85  
Citrus infused Vodka, fresh raspberries, mint, lime & sparkling wine

**Rooibos Mint Julep** R 75  
Bulleit Bourbon, rooibos syrup, fresh mint & bitters

**Paloma** R 80  
Tequila Reposado, Agave, grapefruit & sparkling water

**Apple Cider Sangria** R 75  
Brandy, Cluver & Jack cider, freshly squeezed orange, red wine, cinnamon & nutmeg

**Cosmopolitan** R 70  
Citrus infused Vodka, Cointreau, cranberry & lime

**Caipirinha** R 75  
Cachaça, fresh lime & sugar

**Kir Royale** R 85  
Cap De Classique & Crème de Cassis

**Aperol Spritz** R 89

## CHAMPAGNE

**Taittinger Brut Réserve** R 1150

**Taittinger Prestige Rosé** R 1350

**Laurent-Perrier Brut** R 990

**Laurent-Perrier Rosé** R 1650

**Billecart-Salmon Brut Rosé** R 1800

**Moët & Chandon Nectar** R 1290

**Dom Pérignon** R 3500

## CAP CLASSIQUE

**Colmant Brut** R 380  
Glass R79

**Silverthorn "The Genie" Rosé** R 420

## PROSECCO

**Zonin** R 330  
Glass R68

**Valdo DOC Extra Dry** R 360

**Valdo Rose Floral Edition** R 470

## LOCAL CRAFT

**Jack Black Premium Lager** R 42

**Citizen Alliance Amber Ale** R 65

**King's Blockhouse IPA** R 50

**Striped Horse Pilsner** R 55

**CBC Amber Weiss** R 65

**Darling Bone Crusher** R 55

**Dragon Fiery Ginger Beer** R 60

**Cluver and Jack Apple Cider** R 49

## IMPORTED QUENCHERS

**Ice Tropez & Ice Tropez 0%** R 89

**Oran Soda** R 34

**Lemon Soda** R 34

## WHITE WINE

**La Motte Sauvignon Blanc** R 210  
Glass R60

**Paul Cluver Sauvignon Blanc** R 240  
Glass R69

**Ataraxia Sauvignon Blanc** R 270  
Glass R77

**Iona Sauvignon Blanc** R 340  
Glass R97

**DMZ Chardonnay** R 260  
Glass R75

**Jordan Chardonnay (Unwooded)** R 270  
Glass R77

**Chamonix Chardonnay** R 410

**Hamilton Russell Chardonnay** R 760

**AA Badenhorst Secateurs Chenin** R 210  
Glass R60

**Beaumont Hope Marguerite Chenin** R 490

**Haute Cabrière Chardonnay Pinot Noir** R 250  
Glass R72

**Terra Del Capo Pinot Grigio** R 190  
Glass R54

**Nitida Coronata Integration** R 390

**Cederberg Buketraube** R 230  
Glass R66

## BLUSH

**Babylonstoren Mourvèdre Rosé** R 260  
Glass R75

**De Grendel Rosé** R 190  
Glass R54

**Caves D'Esclans Whispering Angel** R 680

## RED WINE

**Mont du Toit Les Coteaux Cabernet Sauvignon** R 240  
Glass R69

**Springfield Whole Berry Cabernet** R 360  
Glass R103

**Le Riche Cabernet Sauvignon** R 510

**Morgenster Merlot** R 250  
Glass R72

**Thelema Merlot** R 370  
Glass R106

**Meerlust Merlot** R 570

**Tamboerskloof Shiraz** R 430

**Saronsberg Provenance Shiraz** R 280  
Glass R80

**Rust en Vrede Syrah** R 580

**The Bernard Series Bush Vine Pinotage** R 490  
Glass R140

**Radford Dale Frankenstein Pinotage** R 660

**Paul Cluver Pinot Noir** R 460  
Glass R132

**Crystallum Peter Max Pinot Noir** R 510

**Warwick Cabernet Franc** R 650

**Edgebaston Pepper Pot** R 230  
Glass R66

**Eikendal Charisma** R 240  
Glass R69

**Spice Route Chakalaka** R 380  
Glass R106

**Anthonij Rupert Optima** R 430

**Boekenhoutskloof The Chocolate Block** R 550

**De Toren Z** R 660

Wine descriptions have intentionally been omitted so that you can enjoy the wine without any preconceived ideas. Let your palate tell the story!

## OLIVES

<b>Calamata</b> The iconic olive from Calamata	R 37
<b>Throubes</b> Salt dried calamata olives with a distinct "wrinkled skin"	R 37
<b>Colossal Black</b> Large meaty black olives from the Volos region	R 37
<b>Colossal Green</b> Large green olives from the Volos region	R 37

## CHEESES

<b>Haloumi</b> Cypriot cheese served grilled or deep fried	R 62
<b>Feta</b> Creamy feta drizzled with virgin olive oil & oregano	R 49
<b>Chèvre</b> A rich & creamy soft goat's milk cheese	R 59
<b>Parmigiano Reggiano</b> A hard and gritty textured cheese with a nutty taste, named after the Italian Region of Parma	R 68
<b>Gruyère</b> An earthy & complex tasting cheese, of Swiss origin	R 59

## DIPS

<b>Tzatziki</b> The classic Greek dip-yoghurt, garlic, cucumber & dill	R 34
<b>Taramasalata</b> A tangy cod roe blend, with a gentle seafood flavour	R 34
<b>Houmous</b> A Middle Eastern favourite, made from blended chickpeas, tahina, garlic & lemon juice	R 34
<b>Melitzanosalata</b> Roasted aubergine, finely chopped & blended in a light garlic dressing	R 34
<b>Tirosalata</b> Creamy feta blended with fresh peppers & mild chilli	R 34
<b>Olive Tapenade</b> The best calamata olives, pitted & diced into an appetizing spread	R 34

## IN PITA

<b>Yiro (Schwarma)</b>	R 87
<b>Souvlaki Chicken</b>	R 87
<b>Chicken &amp; Haloumi</b>	R 97
<b>Haloumi</b>	R 79
<b>Falafel</b>	R 79
<b>Falafel &amp; Haloumi</b>	R 79

\* Whole Wheat option available

## VEGETARIAN MEZE

<b>Beetroot</b> Sliced juicy beetroot bulbs, dressed with virgin olive oil & vinegar	R 39
<b>Piquant Cabbage</b> Mixed cabbage salad, with carrots & peppers in a piquant dressing	R 39
<b>Black Eyed Beans</b> Colourful black eye bean meze	R 45
<b>Jalapeños</b> Slightly hot & very tasty	R 34
<b>Marinated Peppers</b> Soaked in olive oil, vinegar & garlic	R 49
<b>Dolmades</b> A rice & herb filling parceled in steamed vine leaves	R 49
<b>Artichokes</b> Sliced artichoke hearts & mozzarella, marinated in olive oil, lemon juice & a hint of chilli	R 68
<b>Exotic Mushrooms</b> Grilled with rock salt & dressed with olive oil, lemon & fresh parsley	R 74
<b>Zucchini</b> Crispy fried baby marrows with grated gruyère	R 49
<b>Falafel</b> Fried chick pea balls, a Middle Eastern favourite	R 49
<b>Spring Souvlaki</b> Mediterranean vegetables grilled on a skewer over an open flame	R 49
<b>Spanakopita</b> Spinach & feta in a crispy phyllo pastry cigar	R 59
<b>Croquettes</b> Feta & gruyère cheese croquettes	R 62
<b>Grilled Feta</b> Grilled in foil with tomato, pepper & chilli	R 59
<b>Chick Pea and Pasta Rice</b> Delicious combination of chick peas & pasta rice, with a hint of chilli	R 59

## MEAT MEZE

<b>Jamon Serrano</b> Dry cured ham originating from the mountains of Spain	R 74
<b>Prosciutto</b> Proudly Italian Parma ham, thinly sliced & served with caper berries	R 74
<b>Chorizo</b> Spicy Portuguese sausage seasoned with vinegar, garlic, cumin, oregano & chillies	R 68
<b>Chicken Livers</b> Grilled plain or peri-peri, these livers are arguably the best you'll ever have	R 59
<b>Yiros</b> Strips of beef schwarma	R 59
<b>Chicken Wings</b> Deliciously addictive with a delicate peri-peri bite	R 64
<b>Souvlaki Beef</b> Skewered fillet cubes, grilled on an open flame	R 67
<b>Souvlaki Chicken</b> Skewered chicken cubes, grilled on an open flame	R 59

## SEAFOOD MEZE

<b>Oysters</b> Always fresh, & only served when available. Six in a portion, but feel free to add more	R 149
<b>White Anchovy Fillet</b> Tangy white anchovy fillets in olive oil brine that makes the perfect ouzo partner	R 66
<b>Pickled Octopus</b> Sliced octopus pickled in vinaigrette marinade	R 79
<b>Seared Salmon</b> Fresh, seared & served on a bed of rocket	R 98
<b>Calamari</b> The best Falkland calamari, grilled in our trade mark style with onion	R 62
<b>Calamari with Feta</b> Grilled tubes stuffed with creamy feta & peppers	R 72
<b>Squid Heads</b> Deep fried squid heads served with our peri-peri aioli sauce	R 67
<b>Octopus</b> Grilled & doused with an olive oil lemon dressing	R 79
<b>Sardines</b> Two sardines, grilled with coarse salt the Greek island way	R 59
<b>Mussels</b> Sautéed in the shell with, white wine, feta & chilli	R 89
<b>Prawns</b> 6 Queens, butterfly grilled in a light lemon butter	R 180
<b>Cod Goujons</b> Thin slices of delicate cod prepared in batter, in traditional French fashion	R 98
<b>Line Fish in Foil</b> Today's catch, filleted & steamed in a foil parcel with mediterranean vegetables, olive oil & lemon	R 198

<b>Keftethes</b> "Mamma's" homemade meatballs	R 59
<b>Soudsoukakia</b> Spicy mince balls in tomato sugo, from the Anatolian coast of Smyrni	R 68
<b>Beef Sauté</b> Cubes of beef fillet, sautéed with fresh peppers & onion in a white wine sauce	R 87
<b>Bifteki</b> Also known as a "Pljeskavica", a spicy mince patty topped with grilled tomato & fresh onions	R 95
<b>Lamb Chops</b> Grilled loin cutlets, traditionally seasoned with salt & oregano for maximum flavour	R 178
<b>Baby Chicken</b> Spatchcock chicken grilled with olive oil & oregano or peri-peri and cut into pieces when served	R 158
<b>Beef Fillet</b> 300g of the juiciest sliced fillet, lightly basted & grilled to perfection	R 189

## SALADS

<b>Village</b> A typical basic village salad with tomato, cucumber, onion, feta, olives & olive oil	R 84
<b>Greek</b> The classic Greek salad with lettuce, tomato, cucumber, onion, feta, olives & dressing	R 84
<b>Haloumi</b> Lettuce, tomato, cucumber, onion, haloumi, olives & dressing	R 84
<b>Bocconcini</b> Mouthfulls of mozzarella, cherry tomato, fresh basil leaves & olive oil	R 89
<b>Mediterranean</b> Rocket, cherry tomato, mixed peppers, gruyère, croutons, olive oil & balsamic	R 85
<b>Aegean</b> Rocket, cos, cherry tomato, gruyère, radish, walnut, apple, carrots, dill, olive oil & lemon	R 89
<b>Rocket and Spinach</b> Rocket, baby spinach, sun dried tomato, chèvre, pine nuts & mustard balsamic vinaigrette	R 89

\*Half portions available at 75% of full portion price

## ON THE SIDE

<b>Pita</b> Double layered Middle Eastern pocket pita bread	R 12
<b>Thin Pita</b> Single layered flat Greek pita	R 12
<b>Whole Wheat</b>	R 13
<b>Pita Grissini</b> Crispy fried pita wedges served with a chilli feta dip	R 39
<b>Chips</b>	R 32

## DESSERTS

<b>Baklava</b> Finely crushed nuts layered between crispy phyllo pastry, drenched in a lemon zest & cinnamon syrup	R 64
<b>Add Ice Cream</b>	R 10
<b>Traditional Yoghurt</b> Extra thick Greek-style yoghurt, smothered with crushed nuts & honey	R 62
<b>Yoghurt &amp; Honey Gelato</b>	R 68
<b>Rice Pudding</b>	R 62
<b>Grilled Halva</b> Macedonian halva, grilled in foil with fresh apple slices & sprinkled with cinnamon & fresh lemon juice	R 62
<b>Brownie</b>	R 72
<b>Tiramisù</b> Layers of biscuit soaked in coffee liqueur & covered with Mascarpone custard	R 68
<b>Ice Cream &amp; Choc Sauce</b>	R 59
<b>Halva Ice Cream*</b> Vanilla ice cream topped with halva shavings	R 72
<b>*Espress "it"</b>	R 22

**Live the now... taste today at Mezepoli. You're welcome.**

Because all our ingredients are fresh & many are imported, we cannot guarantee availability, but we do guarantee quality.