

ΣΤΩ ΠΛΑΙ - ON THE SIDE

Patates sto fourno - oven roasted potatoes	30
Rizi - basmati rice	30
Freska patatakia - fresh cut chips	30
Poore - mashed potato	30
Lachanikaournou - oven roasted vegetables	30
Choriatiki salata - village salad	30

PEDAΚΙΑ - FOR THE LITTLE ONES

Souvlaki & Chips Beef	59
A coal-grilled skewer served with chips or a side village salad	
Souvlaki & Chips Chicken	45
A coal-grilled skewer served with chips or a side village salad	
Chicken Breast & Village Salad	55
Grilled chicken breast served with a side village salad	
Pedakia Dessert	45
Frozen yoghurt topped with smarties & jelly tots	

GLYKA KERASMATA - DESSERTS

Baklava	59
Layers of phyllo pastry with nuts & syrup	
Rizogalo	50
Traditional Greek rice pudding with milk, topped with cinnamon & pistachio nuts, served cold or warm	
Halva Ice cream	59
Vanilla ice-cream mixed with pistachio & sesame halva	
Bougatsa Attikos	55
Crispy phyllo layered dessert, the Greek bread & butter pudding	
Frozen Yoghurt	55
Mixed and topped with chopped baklava or Turkish delight bits & rose syrup	
Ravani	55
Old favourite, Greek semolina sponge cake soaked in orange syrup & topped with coconut	

All items are subject to availability. Dishes may contain nut/nut derivatives, fish dishes may contain small bones. Please enquire with your waitron for assistance with special dietary requirements and or allergens. We do not allow eating in the lounge seating areas, these areas are for drinks only.
Attikos is a non smoking restaurant, outdoor seating included.



ΑΤΤΙΚΟΣ: At-tikos, derived from the Ancient Greek Attikē (Αττική) Attikós (Αττικός), meaning "coast, rugged coast".

On the rugged coastline of the Greek island where my father was born, my grandfather and I enjoyed many family holidays in the beautiful crescent bay of Karystos. I would watch the fisherman bring in their catch of the day to cook with family, neighbours and friends, all the while laughing, sharing stories and delighting in each other's company. With its cafes and tavernas owned by modest, working folk producing much of their own goods, the aromas of food went hand-in-hand with breezy summer nights. Cheese baskets, blue talisman beads, garlands of local sausages and octopus tentacles dangled from railings like curtains. The villagers celebrated life every day, enjoying themselves in the moment, often turning a simple family dinner into an all-night affair.

Inspired by this way of life and the pleasures of eating together, we created Attikos, bringing the authentic feel of the Mediterranean to Ballito, celebrating our rich culture of love for food and family, and introducing you to the ancient Greek spirit of *philoxenia*, 'where strangers become friends', a place where everyone feels like they belong, where they truly feel welcome.

Our hope is that you will experience this and create your own beautiful memories around one of our tables, the Karystos way.

Christos & Tracy

A mandatory 10% service charge will be added to the bill for tables of 8 or more. CORKAGE charged at R 50.00



BOYTA - DIPS

Pita Bread	12
Mediterranean flat bread	
Taramosalata	38
Traditional cod fish roe dip	
Xtipiti	38
Mild spicy whipped feta dip	
Attikos Hummus	38
Tahina & chickpea dip	
Olive Tapenade	38
Imported Kalamata olive paste	
Tzatziki	38
Traditional Greek yoghurt & cucumber dip	
Trio Dip Platter	85
Three dips of your choice served with two pita bread	

SALATA - SALAD

Village Salad	79
Tomato, cucumber, red onion, olives & feta in our home style dressing	
Mykonian Salad	85
Cherry tomatoes, cucumber, rocket, red onion, capers, olives & crumbled feta tossed in our dressing & balsamic glaze	
Beetroot & Feta Salad	89
Lettuce, beetroot, micro herbs & crumbled feta, topped with walnuts & a honey dressing	

PIATELES - PLATTERS

Chortofagos - Veg Platter for 2	275
4 of each: dolmades, tiropita, spanakopita, falafel with haloumi, piperies, olives, tzatziki, yoghurt & hummus dips served with pita bread	
Kreas - Meat Platter for 2	295
Chicken livers, pork yiro, chicken yiro, lamb & beef fillet kebabs, biftekia and tzatziki & hummus dips served with pita bread	
Thalassina - Seafood Platter for 2	350
Grilled calamari, deep fried squid heads, 6 king prawns, grilled hake, taramosalata & xtipiti dips served with pita bread	

MEZEDAKIA - SMALL PLATES

Biftekia	59
Traditional Greek beef patties	
Souvlakia	
Lamb 59 Beef 59 Chicken 35 Pork 30	
A juicy coal-grilled kebab	
Yiro	
Chicken 45 Pork 40	
Shaved meat, slow grilled from our traditional rotisserie	
Crispy Lamb Chops	85
4x 50g thin crispy lamb chops basted with olive oil & oregano	
Lamb Ribs	99
200g char-grilled BBQ 'sticky & sweet' lamb riblets	
Chicken Livers	59
Grilled in a creamy sauce and served with pita bread add: peri peri	
Pickled Baby Octopus	89
120g marinated tender baby octopus	
Sardines	55
Grilled to perfection with Maldon salt	
Calamari	69
Grilled in lemon butter sauce or lightly crumbed & deep fried	
Prawns	99
4x king prawns grilled in a lemon butter sauce	
Marida	69
Island style whitebait lightly crumbed & deep fried	
Squid Heads	65
Grilled or deep fried & served with a homemade tartare sauce	
Prawn Saganaki	115
4x king prawns ovenbaked in a rich napolitana with crumbled feta	
Falafel	79
Deep fried chickpea balls with our speciality hummus	
Zucchini Fries	49
Zucchini slices, lightly crumbed & deep fried	
Haloumi	55
Traditional Cypriot cheese served grilled or deep fried	
Tiropita	48
Traditional baked layered phyllo pastry filled with feta & herbs	
Spanakopita	48
Traditional baked layered phyllo pastry filled with spinach & feta	
Honey & Feta Parcel	59
Crumbled feta in layered phyllo pastry drizzled with honey & sesame seeds	
Dolmades	55
5x vine leaves stuffed with rice & herbs, served with greek yoghurt	
Tiri Croquettes	65
Deep fried cheese croquettes with emmental, feta & gruyère	

KREAS APO TI SCHARA - MEAT FROM THE GRILL

Souvlaki Plate	
Beef Fillet 165 Lamb 175 Chicken 125 Pork 125	
2x juicy coal grilled kebabs served with red onions, tomato, tzatziki & pita bread	
Rib-Eye	210
300g marbled steak char-grilled & finished off our special way	
Sirloin	190
300g matured & char-grilled steak, finished off our special way	
Lamb Ribs	295
500g char-grilled BBQ 'sticky & sweet' lamb ribs	
Crispy Lamb Chops	195
400g thin crispy lamb chops well done in olive oil & oregano	
Lamb Loin Chops	240
3x 150g lamb loin chops char-grilled to perfection	
Attikos Beef Burger	135
200g pure beef patty served on a sweet potato & rosemary bun with caramelised onions, tomato, slab of emmentaler cheese & tzatziki on the side	
Attikos Chicken Burger	110
2x chicken breast served on a sweet potato & rosemary bun with rocket, yoghurt, tomato & red onion	
Baby Chicken	165
Whole baby chicken marinated & char-grilled with our secret spices, lemon & herb or peri peri	
Chicken Breasts	99
2x tender & juicy char-grilled chicken breasts	
All dishes above served with a side of your choice	

YIRO - ROTISSERIE MEAT IN PITA

Yiro - wrapped in pita	
Pork 75 Chicken 80 Falafel 99 Haloumi 80 Chicken & Haloumi 90 Beef fillet 99 Lamb kebab 90 Lamb kebab double 115 Falafel & Haloumi 95 Fried Calamari & taramosalata 90	
Shaved meat from our traditional rotisserie served in a pita with red onions, tomato, tzatziki and a few fresh cut chips on the side	
Yiro Plate	
Pork 85 Chicken 95 Falafel 115 Haloumi 90 Chicken & Haloumi 120 Falafel & Haloumi 135 	
Shaved meat from the Yiro served "open" on a plate with pita, red onions, tomato, tzatziki and a side of your choice	

SOUVLA - SPIT ROASTED ON THE COALS

Souvla	
Lamb 220 Chicken 130 Pork Belly 160	
Butcher selected large cuts of meat, marinated and basted with our herbs and spices and slow cooked on our traditional rotisserie over a charcoal barbeque, served with a side of your choice	
Μoussaka	120
Traditional dish made of layered brinjal, mince, potatoes & zucchini, topped with a béchamel sauce, served with a village salad	
Kleftiko	255
Our traditional recipe, 650g slow roasted lamb shank in a tasty gravy, served on a bed of mash or oven roasted potatoes	

THALASSINA - FROM THE SEA

Fish & Chips	99
Classic grilled or fried with chips	
Calamari	145
Grilled in a lemon butter sauce or lightly crumbed & deep fried, served with tartare sauce and a side of your choice	
Kingklip	220
Grilled fillet of kingklip, served with lemon butter sauce & a side of your choice	
Mediterranean Pasta	225
Our special recipe, linguine pasta with 5 king prawns, hake & calamari in a unique vegetable & napolitana sauce	
Attikos Curry	225
A unique, mediterranean light curry with vegetable sauce base, 5 king prawns, hake & calamari served with pompadom, basmati rice & sambals. Plain, mild or hot	
King Prawns	235
8x king prawns grilled Attikos style in a garlic lemon butter sauce, served with a side of your choice	
Calamari & Prawn Plate	245
4x king prawns, squid heads, calamari grilled or fried, served with chips & rice	
Salmon	265
Fresh Norwegian Salmon, skin on, topped with a mirin glaze, sesame seeds, served with a side of your choice	
King Prawn Platter for 2	395
16x king prawns grilled Attikos style in a garlic lemon butter sauce with 2 sides of your choice	