



prosopa  
the many faces of European cooking

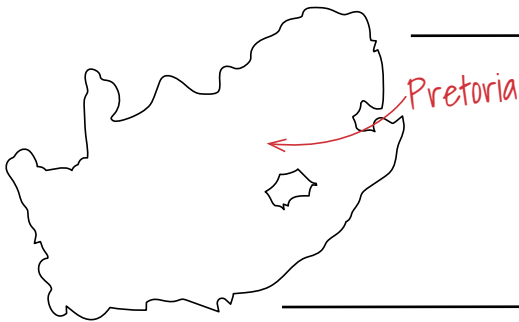
# M E N U



# OUR STORY

A warm welcome to all our guests, both old faces and new, from all of us at Prosopa, where you will be able to feast on Pretoria's most enticing Mediterranean food.

My family has been in the restaurant business for generations, with one aim: to provide a professional and warm welcome, with fine food for fine people, making every meal a memory.




Drawing on the tasty and varied gastronomic heritage of the Mediterranean, we are unashamedly a South African restaurant, sourcing the finest foods and wines from this wonderful and diverse country and welcoming all cultures.



*Diner's Club Diamond Award winner!*

As well as a variety of mix-and-match starters to share, satisfying main courses and delectable desserts, you can drink as finely as you dine. Our **DINERS CLUB DIAMOND AWARD-WINNING WINE LIST** has been compiled with care and much enjoyment! I can tell you that I have tasted all of the wines on my wine list, just not all on the same night!

We offer simple wines by the glass, extending to magnificent local and imported vintages. And if wine is not your choice, why not try a craft beer, a booze-free cocktail, or perhaps you might prefer our selection of single malt whiskeys?

*Dining fine with hand-picked wine!* 

*Have you heard about Prosopa's gourmet wine tasting dinners presented by famous and talented wine makers? If not, feel free to leave your details with us and we will keep you informed of these and other events at Prosopa.*

As well as hosting relaxed family meals, business lunches and romantic candle-lit liaisons, we can make special occasions really special! We welcome wedding receptions, birthday celebrations and even baby showers regularly.



So come and chill with us in the Pretoria summer, or receive a warm welcome by our roaring fire on the coldest winter day.

Despite our Greek heritage, we don't usually smash plates!  
**BUT - WE DO SERVE YOU SMASHING FOOD!**

*Kali Orexi!  
Bon Appetit! Ejang ga Monate!  
Smaaklike Ete!  
Enjoy Your Meal!*

Dino Fagas  
Your host

**Follow us**  Prosopa Restaurant  Prosopa Restaurant  
 Dino\_at\_Prosopa  Prosopa Restaurant



# PLATTERS

Choose one of our combination platters or make your own and put together a sumptuous meal to share.

	<b>Ouzo &amp; Pickles for Two</b>		120
	olives, feta, pickled peppers, marinated mushrooms, bread		
	<b>Meze for Two or Four</b> <i>Dino's choice</i>	Two	198
	dolmades, keftedes, spanakopita, lamb arancini, fried brinjals, skordalia, tzatziki, pita	Four	388
 Great with the elegant <i>De Grendel Koetshuis Sauvignon Blanc</i>	<b>Vegetarian for Two or Four</b>	Two	188
	dolmades, kolokithokeftedes, spanakopita, feta arancini, fried brinjals, skordalia, tzatziki, pita	Four	368
 <i>L'Ormarins Brut</i> is a must!	<b>Seafood Meze</b>		398
	fried calamari, whitebait, grilled prawns, fish goujons, aioli, taramosalata		
	<b>Pikilia</b>		188
	selection of 3 dips, pita, focaccia		

Add a dip or pickle to your bread order and make it as lean or as lavish as you wish.

## PITA & BREAD


### Homemade pita bread topped with:

- roasted garlic, feta, herb 46
- feta, herb 43
- roasted garlic, herb 38
- mixed herb 35

**Focaccia**  
40

## DIPS

<b>Tzatziki</b>	58
yoghurt, cucumber, garlic, evoo	
<b>Taramosalata</b>	58
cod roe, onion, lemon juice, evoo	
<b>Patiti</b>	58
feta, green chilli, yoghurt, evoo	
<b>Skordalia</b>	58
potato, garlic, evoo	
<b>Hummus</b>	58
chickpeas, tahini, garlic, evoo	
<b>Baba Ghanoush</b>	58
roasted aubergine, garlic, tahini, evoo	
<b>Olive Tapenade</b>	58
olives, capers, lemon zest, evoo	

 From starter to finish, you'll enjoy the *Haute Cabrière Chardonnay Pinot Noir*, and it goes especially well with our dips.



# SALADS

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<p>"It's been a pretty tough day," he said. "No sense making it worse with a salad." - Susan Juby</p> <p> Why not splurge with <i>Reyneke Organic Chenin Blanc</i></p>	<p><b>Greek</b> <i>Dino's choice</i> tomato, lettuce, cucumber, feta, radish, red onion, kalamata olives, yoghurt herb dressing</p>	120
	<p><b>Haloumi</b> cherry tomato, rocket, cucumber, pickled onion, marinated peppers, chickpeas, yoghurt herb dressing</p>	120
	<p><b>Smoked Salmon</b> beetroot, fennel, lettuce, pickled onions, citrus, caperberries, cucumber, rocket, feta mousse</p>	148
	<p><b>Caesar</b> crispy parma ham, lettuce, croutons, parmesan shavings, anchovy dressing</p>	110

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# SOUPS

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<p>Anyone who tells a lie has not pure heart, and cannot make good soup." - Ludwig van Beethoven</p>	<p><b>Shellfish Bisque</b> creamy brandy &amp; fennel prawn soup finished with paprika, yoghurt &amp; herb oil, focaccia</p>	98
	<p><b>Roasted Butternut Soup</b> rosemary infused butternut, pumpkin seeds, pangrattato</p>	90

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# SOUVLAKI IN PITA

All served with chips

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<p> Enjoy with light and zesty <i>Terra Del Capo Pinot Grigio or Cederberg Sustainable Rosé</i></p>	<p><b>Beef Fillet</b> tomato, cucumber &amp; onion, tzatziki</p>	135
	<p><b>Chicken</b> tomato, cucumber &amp; onion, tzatziki</p>	115
	<p><b>Keftedes</b> tomato, cucumber &amp; onion, tzatziki</p>	115
	<p><b>Haloumi</b> tomato, cucumber &amp; onion, hummus</p>	125
	<p><b>Calamari</b> fried, tomato, cucumber, onion, taramasalata</p>	135

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"It's absolutely unfair for women to say that guys only want one thing. We also want food."  
Jarod Kints

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# MEZE | TAPAS



Great with the elegant  
Paul Clüver  
Village Pinot Noir

## MEAT

<b>Beef Carpaccio</b> mixed mushrooms, rocket, fennel, parmesan, balsamic reduction	120
<b>Keftedes</b> beef meatballs, tomato chutney, tzatziki	78
<b>Chicken Livers</b> tomato, lemon, cream & focaccia	90
<b>Pork Ribs</b> ouzo, honey, lemon, thyme	120
<b>Beef Tartare</b> hand-chopped fillet, gherkins, red onion, capers, aioli, focaccia	120



Pairs well with the  
beautifully fresh  
Creation Chardonnay

## SEAFOOD

<b>Salt &amp; Pepper Fried Calamari</b> aioli, lemon	98
<b>Spanish Prawns</b> garlic, paprika, chilli cream, focaccia	110
<b>Whitebait</b> fried onion, pickled onion, aioli, lemon	90
<b>Grilled Baby Octopus</b> potato, olives, onion, aioli	120
<b>Mussels</b> garlic, white wine, cream, focaccia	98

## VEGETERIAN




Enjoy with the  
youthful  
La Motte  
Sauvignon Blanc

<b>Fried Brinjals</b> skordalia, home-made salted ricotta	110
<b>Feta Arancini</b> tomato chutney, patiti, balsamic reduction	88
<b>Cauliflower Tempura</b> cauliflower pureé	78
<b>Dolmades</b> rice-stuffed vine leaves, lemon, yoghurt	78
<b>Spanakopita</b> phyllo, spinach, feta, yoghurt	78

A great way to show your love for friends and family is through sharing the good things in life. With this in mind, we have a tasty selection of breads, dips and meze, to mix and enjoy together.

# MEZE | TAPAS

**Pork Belly** ouzo honey glaze, butternut pureé, cabbage & apple slaw, radish, sesame seeds, herbs

110 

This dish with Cape of Good Hope Riebeeksrivier Syrah is a must!

**Souvlaki** stick beef/chicken, lemon herb marinade, tzatziki

88/78

**Oven-baked Snails** garlic, parmesan gratin, focaccia

120

**Lamb Arancini** cauliflower pureé, sundried tomato, pickled onion, fennel

98

**Grilled Prawns** aioli, fennel, lemon

110

**Grilled Calamari** roasted peppers, olives, tomato, lemon dressing

110

 Works well with Retsina

**Fish Goujons** skordalia, beetroot, lemon *Dino's choice*

98

**Smoked Salmon** yoghurt, lemon, radish, beetroot, pickled onion

128

 Will pair beautifully with Delheim Pinotage Rosé

**Squid Heads** aioli, lemon

98

**Kolokithokeftedes** zucchini & feta fritters, yoghurt, lemon

78

**Grilled Haloumi** fennel, lemon, mint, beetroot reduction

98

 Any of our tapas would pair well with Sutherland Riesling

**Moroccan Baby Carrots** herbed tahini yoghurt, za'atar

68

**Pickle Selection** roasted peppers, kalamata olives, mixed mushrooms

68

"The shared meal elevates eating from a mechanical process of fuelling the body to a ritual of family and community, from the mere animal biology to an act of culture."

Michael Pollan





# PASTA & RISOTTO

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**Frutti Di Mare** prawns, calamari, mussels, tomato, white wine, lemon & garlic sauce, linguine 230

**Makaronada Bolognese** slow-cooked lamb & beef ragu, tomato, parmesan, linguine 150

**A la Med** tomato, olives, red peppers, brinjals, zucchini, feta, white wine, garlic, penne, lemon pangrattato 140



Both these dishes are amazing with the Rupert + Rothschild Baroness Nadine

**Risotto a Funghi** exotic mushrooms, parmesan, rocket, patiti 180

**Prawn Risotto** grilled prawn, peas, fennel 220

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# SPECIALITY MAINS

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"One cannot think well, love well, sleep well, if one has not dined well."  
- Virginia Woolf

**Kingklip** bok choy, lemon, dill, white wine caper sauce, black rice 280

**Sherry Braised Chicken** sherry cream, peas, mushrooms, fennel, bok choy, pickled onion, basmati rice 188



Well complemented with Rupert + Rothschild Classique

**Prawn Curry** coconut milk, basmati rice, sambals, yoghurt, roti 238



Enjoy any Lamb dish with Klein Constantia Estate Red

**Kleftiko** slow-braised lamb, spinach, feta, mushrooms, skordalia, baby carrots, greek lemon potatoes 268

**Mousaka** aubergine, potato, zucchini, slow-cooked lamb & beef ragu, greek side salad 188

**Lamb Shank** rosemary jus, patiti, baby carrots, baba ghanoush, greek lemon potatoes 328

**Pork Belly** ouzo honey glaze, bok choy, cauliflower puree, pickled beetroot, greek lemon potatoes 220

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# GRILLS

<p>Wash these down with the wonderful <i>La Motte Cabernet Sauvignon</i></p>	<p><b>Ribeye Steak 300g</b> parmesan garlic green beans, mushroom, balsamic roast garlic &amp; herb butter</p>	230
	<p><b>Fillet Steak 250g</b> parmesan garlic green beans, mushroom, roast garlic &amp; herb butter</p>	210
<p><i>Dino's choice</i></p>	<p><b>Lamb Chops</b> cauliflower pureé, baby carrots, tahini yoghurt</p>	320
	<p><b>Deboned Chicken</b> lemon &amp; herb or peri-peri, tomato, rocket &amp; onion salad</p>	180
<p>There were definitely no ostriches running around Ancient Greece, but this dish tastes incredible with the <i>Beyerskloof Traildust</i></p>	<p><b>Ostrich Fillet</b> butternut pureé, bok choy, red wine jus</p>	240
	<p><b>Grilled Salmon</b> cauliflower pureé, bok choy, tzatziki, honey, soy &amp; star anise glaze, sesame seeds</p>	330
	<p><b>Calamari</b> black rice, cherry tomatoes, lemon &amp; garlic velouté</p>	198
<p><i>Rupert + Rothschild Baroness Nadine</i> from true stalwarts of the wine industry!</p>	<p><b>Queen Prawns</b> creamy basmati rice, choice of peri-peri, lemon velouté or roast garlic butter</p>	320
	<p><b>Seafood Platter</b> prawns, grilled linefish, garlic mussels, calamari, creamy rice, choice of sauce</p>	450
	<p><b>Bifteki Burger</b> marinated peppers, fried brinjals, aioli, tzatziki, chips</p>	128

## SAUCES

<b>Mushroom</b>	48
<b>Lemon Butter</b>	48
<b>Pepper</b>	48
<b>Garlic Butter</b>	48
<b>Bordelaise</b>	48



## SIDES

<b>Greek lemon potatoes</b>	35
<b>Chips</b>	35
<b>Butternut purée</b>	35
<b>Wilted sesame spinach</b>	40
<b>Greek side salad</b>	45
<b>Parmesan green beans</b>	40
<b>Cauliflower purée</b>	40
<b>Basmati rice</b>	35



# DESSERTS

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	<b>Greek Malva Pudding</b> lemon syrup sponge, vanilla custard	88
 Enjoy this with <i>Pierre Jourdan Ratafia</i>	<b>Rooibos Crème Brûlée</b> caramalised sugar, biscotti	88
 <i>Donkiesbaai Hooiwijn</i> is a must!	<b>Chocolate Mousse</b> dark chocolate & espresso, white chocolate cream, chocolate crumble, berry coulis	88
	<b>Galaktoboureko</b> Greek milk tart, custard, phyllo pastry, honey, fennel & citrus ice cream	80
	<b>Affogato</b> vanilla ice cream, double espresso	58
	<b>Baklava</b> roasted nuts, phyllo, honey, yoghurt, fennel, citrus ice cream	80
"All you need is love. But a little chocolate now and then doesn't hurt." -Charles M. Schulz	<b>Baked Cheesecake</b> passion fruit glaze	88
	<b>Greek-Style Prosopa-Made Yoghurt</b> roasted pecans, honey, frozen berries	78
	<b>Chocolate &amp; Caramel Kisses</b> old school favorite for our younger guests	60
	<b>Dom Pedro / Irish Coffee</b>	70

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# DESSERT WINES

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	<b>Klein Constantia Vin de Constance</b>		270
"Seize the moment. Remember all those women on the 'Titanic' who waved off the dessert cart." - Erma Bombeck	<b>Donkiesbaai Hooiwijn</b>		88
	<b>Meinert Semillon Straw Wine</b>		78
	<b>Boschendal Vin D' Or</b>		110
	<b>Pierre Jourdan Ratafia</b>		48

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