



MALTOS

MENU

Tapas, small plates

Beef biltong R79

Freshly sliced biltong tossed in chili & toasted coriander

Droerwors R72

Traditional droewors sourced locally

Gian peanuts & corn R49

Roasted peanuts and corn tossed in salt and vinegar seasoning

Tzatziki R29

Double thick Greek yoghurt with cucumber and olive oil

Hummus R29

Tahini and chickpea dish with smoked paprika

Tarama R29

Salted and cured roe, mixed with olive oil & lemon juice

Tapenade R29

Calamata olive and oil dip, spiced with coriander

Dolmades R46

Traditional vine leaf wraps, stuffed with rice & vegetables

Xtipiti R29

Lightly spiced Feta & peppadew dip

Pita R19

Char grilled pita rubbed with garlicky oil & pesto

Spanakopita R55

Crispy baked pastry, Greek feta & braised spinach

Χταπόδι R66

Baby octopus pickled in bay leaf, lemon, garlic cloves and extra virgin olive oil

West Coast mussel pot R90

Mussels cooked in white wine parmesan crème, fennel & lime

Chicken Livers R59

Spanish styled chicken livers, smoked paprika, chili oil & coriander, served with toasted olive oil bread

Grilled halloumi R64

Rocket, tomato, and sweet chili jam

Salt & pepper Kalamari R79

Crispy tentacles, tomato & red onion salsa, lemon & garlic mayo

Stuffed olives R38

Deep fried olives stuffed with feta and anchovies

Turkish falafels R43

Falafel spiced with cumin & coriander seed, creamy hummus, & harissa yoghurt

Biftekia R59

Greek meat balls, tzatziki, & olive oil

Knysna oysters

R29 each, six for R149, twelve for R279

Freshly shucked oysters, served au natural, Tabasco, sea salt and limes

salads

Blu R89

Roasted butternut & Danish blue cheese salad, cracked pumpkin seed, rocket and parmesan lashings

Souvlaki R88

Chicken souvlaki, cumin flat bread, macerated tomato, & cucumber

Greek salad R79

Soft feta, red onions, calamata olives, cucumbers, butter lettuce, and a classic Greek dressing

Flaked salmon salad R129

Norwegian salmon with lemon & dill, red onion, capers, cucumber, and lime dill vinaigrette

1999 prawn and avocado ritz R129

Tender poached prawns, buttery avocado, baby leaf, heirlooms, lime & tomato mayo

Signature dishes

Salmon – R228

Pan seared salmon, dill lemon butter, grilled cauliflower steak, crushed peas

Sole of Maltos – R271

Oven baked sole based with lemon & parsley, grilled prawns

Seabass kakavia – R277

Pan fired seabass, shellfish broth, white wine, mussels, clams, and lemon

Kleftiko – R270

Slow cooked lamb shank, tomato, red wine, and lamb gravy

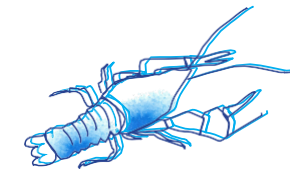
Oxtail – R210

Slow braised oxtail, cooked with sherry, butterbeans & waterblommetjies

Moussaka – R86

Layers of buttery lentils, parmesan crusted aubergine, smothered in tomato and aged cheddar

Fish and shellfish –



Combos

Fish & prawn combo - R295

250g Grilled line fish, 6 grilled queen prawns brushed with lemon butter, classic tar tare sauce, Greek salad & a choice of savory rice or chips

Prawn & kalamari combo - R239

200g grilled kalamari tubes & 6 grilled queen prawns brushed with lemon butter, classic tar tare sauce, Greek salad & a choice of savory rice or chips

Fish

Our fish is sustainably farmed and caught fresh weekly, pan-fried smothered in garlic & lemon butter

Seabass – R162

Kabeljou – R162

Norwegian Salmon - R189

Palamida (Tuna) – R224

Sole - R174

Shellfish

Prawns

Black tiger prawns brushed with a choice of lemon and herb or Piri Piri 21-25

Each – R30/ Six – R165 / Ten – R249 15-20

Each – R35 / Six – R180 / Ten – R299 8-12

SQ

Astakos – R390

West coast crayfish tails, grilled and served with lemon butter

West coast mussel pot (500gm) – R180

Mussels cooked in white wine parmesan crème, fennel & lime

Kalamari

Spicy Portuguese-grilled kalamari with Piri Piri oil, coriander & lemon - R129

Maltos Gorgonzola kalamari in Maltos specialty Blue Cheese creme - R149

Salt & pepper Kalamari with tomato & red onion salsa, lemon & garlic mayo - R129

Off the Grill

Espatada – R189

Char grilled beef skewers (300g) marinated overnight in sea salt and bay leaves, finished with thyme butter

Aged Fillet - R179

300g Beef fillet, char grilled on open coals

Grilled lamb chops - R199

Tender chops Marinated overnight in yoghurt and rosemary

Κοτόπουλο - R187

Oven baked chicken, Piri Piri, napolitana or lemon & herb

Sauces & Side dishes

Tartare sauce coleslaw - R18

Brandy pepper sauce - R39

Creamy cheese sauce - R34

Lemon butter - R39

Portuguese Piri Piri - R29

Savory rice - R19

Steakhouse cut chips - R25

Greek salad - R38

Mash potato with chives - R19

Seasonal vegetables - R40

Creamed spinach - R40

Butternut - R24

La pasta

Handmade Italian pasta served with your choice of linguine or penne

Chicken mushroom - R129

Creamy parmesan & thyme sauce, pan fried baby button mushrooms

Prawn & mussel saganaki R173

Grilled halloumi, smokey tomato and fennel finished with parmesan & rocket

Bolognese R119

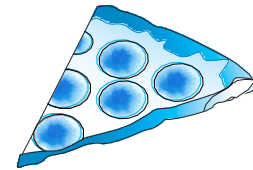
Traditional bolognese sauce Cooked for 4 hours with Italian wine and plum tomatoes

Arrabiatta R99

Slow cooked garlicky chili tomato concasse

Sicilian beef lasagna R129

Layers of handmade pasta smothered with mamas' secrets bolognese, creamy white sauce, gratinated with matured cheddar and smoked tomato.



La pizza

Enjoy a selection of our thin based pizza made with 00 stone ground flour

Focaccia agli e olio R39

Focaccia, with garlic and olive oil

Margarita R79

Smothered with slow cooked napolitana, topped with mozzarella

Helen of Maltos R104

Classic Ham & mushroom

Bacon avo feta R139

Streaky bacon, buttery avocado, and Greek feta

Thalassa R187

Grilled prawns, calamari, and mussels tossed in butter and served with rocket

Hercules R137

Spicy chorizo, streaky bacon, & pulled pork

Wham bham thank you lamb R137

Pulled lamb, onion shavings, roasted peppers, cumin & coriander yoghurt

Achilles R124

Ham, mushroom, chili, rainbow tomatoes, pineapple & capers

Greeko R124

Piquent peppers, feta, and marinated olives

Artemis R123

Pulled chicken, peppadews, feta, & avocado

Add

Ham, Bacon, Chicken or Avocado R35

Danish blue cheese or Mozzarella R30

Pineapple, Mushroom, Capers, Anchovies, or Rocket R25

Onion, chillies, peppers or garlic R20

Yiros

Traditional Greek pita, decadent Greek fillings

Spicy lamb, tzatziki, shredded lettuce, tomato, cucumber, jalapeno shavings, smoked paprika – R129

Chicken, peppers, and feta creme, baby leaf, tomato & cucumber – R87

Pulled pork, purple slaw, shredded lettuce, onion shavings – R93

Falafel, hummus, red onion shavings, red cabbage slaw – R83

Grilled vegetables, matured cheddar, babaganoush – R74

Kiddies Menu

Chicken nuggets with smileys or rustic cut chips R79

Kalamari, grilled with smileys or rustic cut chips R99

Spaghetti bolognese with pasta tossed in butter R54

Ham and pineapple pizza R79



 = Vegetarian

Dessert

Gelato R43

Italian vanilla bean ice cream with hot double fudge chocolate sauce

Portokalopita R89

Greek orange & olive oil cake, citrus salad

Death by chocolate brownies R89

Goopy chocolate brownies, vanilla ice cream

Baklava R89

