SALADS	Small	Med
GREEK SALAD	59.00	98.00
Feta, lettuce, cucumber, onion, olives, tomato, origanum and Greek salad dressing		
TRADITIONAL GREEK SALAD	60.00	109.00
Feta, cucumber, spring onion, olives, tomato, origanum and olive oil		
GREEN SALAD	46.00	69.00
Dill, onion, olive oil, chopped lettuce, cucumber and apple cider vinegar		
HALOUMI SALAD		121.00
Haloumi, lettuce, cucumber, onion, olives, tomato, origanum and Greek salad dressing		
CALAMARI SALAD		145.00
Falkland Calamari, lettuce, cucumber, onion, olives, tomato, origanum and Greek salad dressing		
CHICKEN SALAD		119.00
Chicken strips, lettuce, cucumber, onion, olives, tomato, origanum and Greek salad dressing		
HORTA SALAD		58.00
Boiled seasonal leafy greens with lemon & olive oil		
DIPS	(Pitas charged	separately)
DIPS	(Pitas charged	separately)
<b>DIPS</b> TZATZIKI	(Pitas charged	separately) 54.00
TZATZIKI Cool yoghurt, cucumber, dill & gərlic	(Pitas charged	54.00
TZATZIKI Cool yoghurt, cucumber, dill & garlic MELITZANOSALATA	(Pitas charged	
TZATZIKI Cool yoghurt, cucumber, dill & garlic MELITZANOSALATA Finely chopped brinjals in a garlic dressing	(Pitas charged	54.00 54.00
TZATZIKI Cool yoghurt, cucumber, dill & garlic MELITZANOSALATA Finely chopped brinjals in a garlic dressing SKORTHALIA	(Pitas charged	54.00
TZATZIKI Cool yoghurt, cucumber, dill & garlic MELITZANOSALATA Finely chopped brinjals in a garlic dressing SKORTHALIA Garlic - potato & olive oil	(Pitas charged	54.00 54.00 48.00
TZATZIKI Cool yoghurt, cucumber, dill & garlic MELITZANOSALATA Finely chopped brinjals in a garlic dressing	(Pitas charged	54.00 54.00
TZATZIKI Cool yoghurt, cucumber, dill & garlic MELITZANOSALATA Finely chopped brinjals in a garlic dressing SKORTHALIA Garlic - potato & olive oil HOUMOUS	(Pitas charged	54.00 54.00 48.00 79.00
TZATZIKI  Cool yoghurt, cucumber, dill & garlic  MELITZANOSALATA  Finely chopped brinjals in a garlic dressing  SKORTHALIA  Garlic - potato & olive oil  HOUMOUS  Chick peas blended with garlic tahina & lemon juice  TARAMOSALATA  Fish-roe olive oil & lemon	(Pitas charged	54.00 54.00 48.00 79.00
TZATZIKI  Cool yoghurt, cucumber, dill & garlic  MELITZANOSALATA  Finely chopped brinjals in a garlic dressing  SKORTHALIA  Garlic - potato & olive oil  HOUMOUS  Chick peas blended with garlic tahina & lemon juice  TARAMOSALATA  Fish-roe olive oil & lemon  TIROSALATA	(Pitas charged	54.00 54.00 48.00 79.00
TZATZIKI  Cool yoghurt, cucumber, dill & garlic  MELITZANOSALATA  Finely chopped brinjals in a garlic dressing  SKORTHALIA  Garlic - potato & olive oil  HOUMOUS  Chick peas blended with garlic tahina & lemon juice  TARAMOSALATA  Fish-roe olive oil & lemon	(Pitas charged	54.00 54.00 48.00



VEGETARIAN MEZE	
FALAFEL Chick pea deep - fried balls, served with houmous	79.00
DOLMATHES Grape leaves stuffed with rice & herbs complimented with tzatziki	64.00
HALOUMI Cypriot cheese. Deep fried or flame grilled	58.00
HTIPITI Feta cheese, grilled in foil with fresh tomatoes, peppers & spices	56.00
FETA CHEESE A slice of feta, topped with extra virgin olive oil & origanum	49.00
PIKANDIKO Shredded cabbage, carrots, peppers with olive oil & apple cider vinegar	42.00
PIPERIES FLORINA Pimiento red peppers soaked in olive oil, vinegar & garlic	50.00
BEANS Imported giant butter beans marinated in olive oil, parsley, onions & ground pepper	56.00
BABY MARROWS & BRINJALS Grilled in olive oil	58.00
"BPB" A selection of grilled brinjals, florina peppers & giant butter beans	69.00
BRINJAL SPECIAL Pan grilled brinjals with Pomodoro tomato, feta and onion	69.00
OLIVES Selection of imported kalamata, queen green, throumbes & jumbo black olives or mixed	69.00
PAREA VEGETARIAN PLATTERS (Pitas ch. Vegetarian dips, falafel, dolmathes, haloumi, pikandiko, piperies, giant beans, baby marrow and brinjals	arged separately)
PLATTER for ONE PLATTER for TWO PLATTER for THREE	156.00 278.00 338.00



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## MAIN MEALS

SOUVLAKIA	
Flame grilled cubes of meat on a stick Chicken	142.00
Lamb (200g)	177.00
Beef Fillet (200g)	177.00
LAMB CHOPS	240.00
Three thick cut "flame" grilled succulent lamb cutlets	
CHICKEN LIVERS (500g)	98.00
Plain grilled or mild peri peri	
KLEFTIKO	240.00
"Stolen lamb" slow oven cooked	
T-BONE	225.00
T-Bones are tops too @ 500g	455.00
BABY CHICKEN ± 30 mins/45mins well done Traditional free range butterfly style, slow grilled,peri-peri or plain	155.00
SPARE RIBS (Pork)	
Greek style Spare Ribs covered with our Parea basting and origanum, tender G juic	·V
500g	195.00
1kg	320.00
BEEF FILLET (250q)	180.00
Prime cut Beef fillet coated with our Parea basting sauce	
All Main Meals served with an option of fresh cut chips, Basmati rice, roast or boiled veggies	potato
SOUP OF THE DAY (available in winter)	64.00
KATSAROLES	
CABBAGE & LAMB STEW (20 mins)	240.00
In a light Pomodoro tomato salsa with potatoes & carrots. (Subject to availability, GREEN BEAN & LAMB STEW (20 mins) In a light Pomodoro tomato salsa with potatoes & carrots. (Subject to availability,	240.00
SEAFOOD	
CALAMARI grilled (Falkland)	218.00
Grilled in an onion & dark garlic sauce, legs & all	
CALAMARI FRIED (Falkland)	218.00
Floured & deep fried, legs & all	
CALAMARI YEMISTA (Falkland)	218.00
Calamari tubes stuffed with feta, peppers & onions, grilled in a dark garlic sauce	
HAKE FILLET (Might contain bones at head)	136.00
Flame grilled with lemon butter (± 25 mins)	
SARDINES	138.00
4 sardines, flame grilled the traditional island way	
PRAWNS (Sea frozen Argentinian)	
Lemon Butter & Parea seasoning	
6 King Prawns	SQ
6 Queen Prawns	SQ
GRILLED BABY KINGKLIP FILLET Grilled on an open flame	SQ
GRILLED BABY KINGKLIP FILLET Grilled on an open flame ± 25 minutes	·
GRILLED BABY KINGKLIP FILLET  Grilled on an open flame ± 25 minutes  WHOLE OCEAN LINE FISH	SQ SQ
GRILLED BABY KINGKLIP FILLET Grilled on an open flame ± 25 minutes WHOLE OCEAN LINE FISH Parea's personal favourite grilled on an open flame	·
	SQ



## IN PITA

IN THA	
BEEF SOUVLAKI "in pita"	95.00
Cubes of beef fillet (100g) wrapped in pita with tomatoes, onions & tzatziki BEEF & HALOUMI "in pita"	105.00
Cubes of beef fillet (100g) wrapped in pita with tomatoes, onions,	103.00
tzatziki & haloumi cheese	
CHICKEN SOUVLAKI "in pita"	78.00
Cubes of chicken(120g) souvlaki wrapped in pita with tomatoes, onions G tzatziki	05.00
LAMB SOUVLAKI "in pita"  Cubes of lamb (100g) souvlaki wrapped in pita with tomatoes, onions & tzatziki	95.00
BEEF YIRO "in pita"	85.00
Strips of A-grade beef wrapped in pita with tomatoes, onions G tzatziki	00,00
CHICKEN YIRO "in pita"	78.00
Strips of chicken fillet wrapped in pita with tomatoes, onions & tzatziki	
HALOUM! "in pita"	74.00
Fried or grilled haloumi wrapped in pita with tomatoes, onions & tzatziki FALAFEL "in pita"	78.00
Fried falafel balls wrapped in pita with tomatoes, onions & houmous	70.00
CHICKEN & HALOUMI "in pita"	86.00
Fried or grilled haloumi & chicken souvlaki cubes wrapped in pita with tomatoes,	
onions & tzatziki	
FALAFEL G HALOUMI "in pita"	86.00
Fried or grilled haloumi and falafel balls wrapped in pita with tomatoes, onions G houmous	
CHICKEN LIVERS "in pita"	75.00
Plain or peri peri chicken livers wrapped in pita with tomatoes & onions	
All pitas are served warm and not hot due to hot and cold mix.	
PAREA BURGERS (200gr pure beef)	
	00.00
PAREA BURGER (Beef, tomato, onion, tomato sauce) TZATZIKI BURGER (Beef, tomato, onion, tzatziki sauce)	89.00 89.00
FETA BURGER (Beef, tomato, onion, feta sauce)	89.00
PERI-PERI BURGER (Beef, tomato, onion, mild peri-peri sauce)	89.00
FALAFEL BURGER (falafel patty, tomato, onion, lettuce & houmous)	85.00
All burgers are served either in a pita (Greek style) or bun & chips.	
DESSERTS	
HOME MADE BAKLAVA	66.00
Phylo pastry, walnuts and honey	
HOME MADE BAKLAVA & ICE CREAM	72.00
HOME MADE GALAKTOBOURIKO	48.00
Phylo pastry filled with custard, drenched in honey syrup HOME MADE RAVANI	46 OO
Semolina honey cake	46.00
RIZOGALO	52.00
Rice pudding sprinkled with cinnamon, served hot or cold	
GRILLED HALVA ± 15 minutes	79.00
A fusion of lemon juice, slice of apple and a dash of cinnamon	
HALVA & ICE CREAM	54.00
Ice cream topped with shreds of halva	20.00
ICE CREAM & CHOC SAUCE	38.00
YIAYIA'S TRADITONAL YOGHURT	58.00
Home made triple thick yoghurt topped with honey and walnuts (No preservatives) SUBMARINE	35.00
Mastica which is made from the sap of the tree, served on a teaspoon	33.00

## MENU







KALI OREKSI "bon appetit"

A 10% service charge will be added to all tables of 6 or more Half portions charged @ 75%

Regret No Cheques

No Pets (except Guide dogs)

No Exceptions!

Some dishes might contain traces of nuts and other allergens. Please don't hesitate to ask.

**U** 011 788 8777 / 011 788 8785

