## SMALL PLATES

| Dips (each) 59<br>tzatziki, taramasalata, hummus<br>or spicy feta<br>• add pita bread 19          | Mini "G" Burge<br>3 mini beef sliders<br>classic   secret sauc<br>cheese and pickles |
|---|--|
| Calamari 105<br>grilled or lightly fried served<br>with homemade aioli                            | Chicken Livers<br>pan seared with o<br>peri peri sauce ser                           |
| Baby Squid Heads98lightly fried served withhomemade aioli   | Prawn & Avo S<br>crispy lettuce and<br>seared prawns dri                             |
| Octopus (when available) 145<br>coal fried with oregano and olive oil<br>served with potato purée | Beef Carpaccic<br>thinly sliced and sec<br>with pickled onion,<br>mayo, sesame oil a |
| Rock Shrimp Tempura1356 tempura prawns, spicy mayosauce served on shredded cos lettuce            | Beef Trinchado<br>fillet cubes, onion,<br>chilli and pita brec                       |
| Prawn Spring Rolls 88<br>prawn, mozzarella cheese and coriander<br>served with dipping sauce      | Grill Sticks<br>Beef Fillet - Steal<br>Chicken                                       |
| Prawn Crab Pops1104 panko-dusted prawn and crab popswith a lime soy dipping sauce                 | Skinny Lamb (<br>coalgrilled (4)   |
| <ul> <li>Halloumi Cheese 88</li> <li>Cypriot cheese grilled or fried</li> </ul>                   | Angus Boerewo<br>dry aged served w   |
| Spanakopita 85<br>phyllo pastry filled with spinach and feta                                      | BBQ Wings<br>BBQ grilled chicke<br>bang bang dipping                                 |
| Tempura Fried Feta 95<br>with peppered honey  | Meze Board<br>grilled halloumi, fr   |

| Mini "G" Burgers<br>3 mini beef sliders<br>classic   secret sauce and onions  <br>cheese and pickles  | 105      |
|---|----------|
| Chicken Livers<br>pan seared with onion, garlic, brandy<br>peri peri sauce served with a toasted b  |          |
| Prawn & Avo Stack<br>crispy lettuce and avo stack topped wi<br>seared prawns drizzled with spicy may  |          |
| Beef Carpaccio Tataki<br>thinly sliced and seared beef fillet topped<br>with pickled onion, teriyaki sauce, wasab<br>mayo, sesame oil and edamame |          |
| Beef Trinchado<br>fillet cubes, onion, red wine,<br>chilli and pita bread   | 130      |
| Grill Sticks<br>Beef Fillet - Steak basted<br>Chicken   | 85<br>75 |
| Skinny Lamb Chops<br>coalgrilled (4)  | 155      |
| Angus Boerewors<br>dry aged served with homemade aioli  | 98       |
| BBQ Wings<br>BBQ grilled chicken wings served with<br>bang bang dipping sauce   | 95       |
| Meze Board<br>grilled halloumi, fried calamari,<br>Angus boerewors, dolmades, kalamate<br>olives, aegean salad, hummus<br>and crispy pita         | 325      |
|   |          |

# SALADS

•

| Horiatiki Salad<br>classic Greek salad of tomato,<br>cucumber, fresh herbs, red onion,<br>oregano, kalamata olives<br>and feta cheese<br>• Local Feta<br>• Imported Greek Feta | 110<br>135 |
|--|------------|
| Chicken Caesar Salad<br>cos lettuce, chicken breast, crispy bacon<br>parmesan, egg and croutons  | 150<br>,   |
|  |            |

Wedge Salad 145 crispy iceberg wedge, gorgonzola cheese, bacon bits, rosa tomatoes, red onion and blue cheese dressing

Grilled Corn Salad 130 charcoal grilled corn, rocket, feta cheese, rosa tomatoes, pitted kalamata olives with vinaigrette dressing

♦ Israeli Salad 85 chopped tomato, cucumber, red onion, parsley, extra virgin olive oil and red wine vinegar

Nammos Salad 155 shredded cabbage and carrot, avo, orange segments, parmesan, pine nuts and walnuts with nammos dressing

Bang Bang Prawn Salad 170 panko-dusted prawns, cos lettuce, avo, rosa tomatoes, cucumber, coriander and chives with bang bang dressing

| → CHA         | RCOAL GRIL  | LED ~                                  |
|---------------|---|--|
| STEAK BASTING | r GEORGE'S BASTING olive oil • oregano • herbs                                    | PEPPER CRUSTED<br>crushed black pepper |
|               | CHALMAR   | <u> </u>                               |
|               | atured pure beef wet-aged handcut by<br>ith a choice of side *subject to price vo |  |
| Rump          | 250g<br>350g<br>500g  | 230<br>280<br>435                      |
| Fillet        | 200g<br>300g  | 245<br>285                             |
| Sirloin       | 250g<br>350g  | 230<br>280                             |
| Ribeye        | 300g  | 320                                    |

PRIME CUTS ON THE BONE

| Tomahawk - Ribeye (sliced)    | 600g | 350 |
|-------------------------------|------|-----|
| Tomahawk - Pork Chop (sliced) | 600g | 255 |
| T - Bone (sliced)             | 500g | 330 |
| Fillet on the Bone            | 500g | 335 |
| Skinny Lamb Chops (8)         | 500g | 335 |

## PREMIUM BEEF CUTS

Dry-aged 35 days + (when available)

| Angus Chicago Ribeye on the Bone     | 500g | 565 |
|--------------------------------------|------|-----|
| Angus T- Bone                        | 500g | 495 |
| Angus Sirloin on the Bone            | 400g | 395 |
| Angus Rump                           | 300g | 295 |
| Wagyu Rump (recommended medium-rare) | 300g | 550 |

## GEORGE'S RIBS

ribs marinated in our unique basting

Beef Ribs

Half Rack Full Rack

Pork Ribs

Half Rack Full Rack

285 385

295

395

SAUCES R38 each

Mushroom & Truffle | Monkey Gland

Madagascan Green Peppercorn | Mature Cheddar

#### COMPOUND BUTTER R38 each

torched table side

Truffle Butter trufffle oil, parsley and garlic

George's Butter parsley, paprika, garlic and chilli flakes

# GEORGE'S APPROVED

| × . |  |     |  |
|-----|--|-----|--|
|     | Meat Platter for Two<br>beef fillet and chicken skewers, Angus boerewors, skinny lamb chops,<br>pita bread, tzatziki, hummus, tomato, red onions and fresh cut chips | 450 |  |
|     | Meat Grill Skewers<br>handmade skewers served with fresh cut chips, pita bread, sliced tomato,<br>red onion and a choice of dip<br>Beef Fillet 195   Chicken 180     |     |  |
|     | Giant Beef Rib (with a choice of side)<br>1kg beef rib coalgrilled BBQ basted, served sliced   | 380 |  |
|     | Chargrilled Baby Chicken (with a choice of side)<br>peri peri or lemon and oregano   | 210 |  |
|     | Chicken Fillets (with a choice of side)<br>coalgrilled chicken fillets with olive oil, lemon and oregano   | 155 |  |

## HANDMADE BURGERS\*bunless option available

| served with a choice of side *subject to price variation •ada   | d bacon 30 |
|---|------------|
| George's Beef Burger<br>250g premium beef, gherkins, tomato, red onion and secret sauce<br>• add cheddar cheese 10                | 140        |
| Cheese & Monkey Gland Burger<br>250g premium beef, gherkins, cheddar cheese, tomato, red onion<br>and monkey gland sauce          | 155        |
| Mushroom, Truffle & Cheese Burger<br>250g premium beef, cheddar cheese, gherkins, tomato, red onion, mushroom ar<br>truffle sauce | 155<br>nd  |
| Wagyu Burger<br>200g premium Wagyu beef, gherkins, tomato, red onion and secret sauce   | 165        |
| Big "G" Angus Beef Burger<br>2x 150g premium Angus beef, gherkins, red onion, tomato,<br>emmental cheese and secret sauce         | 190        |
| Chicken Burger<br>2x grilled chicken fillets with tomato, lettuce, red onion and bang bang sauce                                  | 145        |
| Killer Steak Burger<br>150g fillet steak, melted cheddar and mozzarella, lettuce, tomato, grilled onion<br>pickles and BBQ sauce  | 175<br>s,  |
| Lobster Royale Burger (when available)<br>tempura lobster tails with lettuce, tomato and secret sauce                             | 230        |
| Veggie Burger<br>100% plant-based burger, emmental cheese with lettuce, tomato, red onion,<br>BBQ and aioli                       | 145        |

#### PASTA

pomodoro and white wine sauce

| Penne Pomodoro<br>classic pomodoro sauce with garlic,<br>basil and parmesan shavings                                   | 90  | Prawn & Calamari Linguine<br>with chilli flakes, garlic, parsley, white<br>wine and a touch of cream | 230 |
|--|-----|--|-----|
| Chicken & Chorizo Pasta<br>penne pasta, red wine, chicken<br>breasts, chorizo sausage tossed in<br>a chilli rose sauce | 165 | Fillet Linguine<br>creamy mushroom and truffle sauce<br>with grilled beef fillet strips              | 185 |
| Seafood Linguine<br>prawns, kingklip, mussels,<br>calamari, with chilli flakes in a                                    | 280 | Angus Bolognese<br>linguine, fresh tomato, smoked garlic   | 150 |

## FRESH & RAW

| George's Roses (4 pc)<br>salmon roses with spicy mayo, teriyaki, tempura crumbs and sesame oil  | 140              |
|---|------------------|
| Rock Shrimp Tempura Roll (8 pc)<br>salmon California Roll topped with tempura prawns and spicy mayo   | 215              |
| G-Wagon (8 pc)<br>4pc Salmon Rainbow Reloaded Roll<br>4pc Salmon California Roll and Crispy Shrimp Tempura  | 215              |
| Tiger Roll (8 pc)<br>tempura prawn, salman rainbow roll, mayo, teriyaki sauce<br>topped with tempura flakes   | 195              |
| No Rice Roll (8pc)<br>Norwegian salmon, prawn and avo, nori, tempura fried with teriyaki sauce an<br>spicy mayo topped with sesame seeds and spring onion | <i>195</i><br>nd |
| Prawn & Salmon Bowl<br>Norwegian salmon, prawn, crispy rice, avo, edamame, chopped nori<br>and sesame seeds with a soy, sriracha and honey dressing       | 195              |
| Salmon Sashimi (4 pc)<br>Norwegian salmon freshly sliced  | 140              |
| George's Favourite Platter (14 pc)<br>2x George's roses, 4x Tiger Roll, 4x Salmon Rainbow Reloaded Roll,<br>4x Rock Shrimp Roll                           | 345              |

#### SEAFOOD served with a choice of side \*subject to price variation

| Calamari<br>tubes grilled or fried  | 225 |
|---|-----|
| Kingklip<br>300g grilled fresh fillet of kingklip with lemon butter                     | 280 |
| Fresh Hake<br>grilled or lightly fried  | 190 |
| Fresh Hake & Calamari Platter<br>grilled hake and calamari platter                      | 295 |
| King Prawns (8)<br>served with lemon butter or peri peri sauce                          | 360 |
| Peri Peri King Prawns (8)<br>deshelled peri peri king prawns served with spicy rice     | 360 |
| Norwegian Salmon<br>seared salmon served with a teriyaki sauce on julienne veg          | 350 |
| Prawn & Calamari Platter<br>4 king prawns, grilled calamari tubes and fried squid heads | 350 |
|   |     |

#### ♦ SIDES

-0

| Oven-Roasted Potatoes<br>with lemon & oregano  | 46       | Steamed Seasonal Veg<br>Crisped Onion Rings  | 49<br>49 |
|--|----------|--|----------|
| Fresh Cut Chips (classic or round)<br>Plain<br>Next Level<br>with oregano & homemade aioli                         | 45<br>55 | Spicy Basmati Rice<br>Creamed Spinach  | 49<br>49 |
| dipping sauce<br>Sweet Potato Fries  | 50       | Aegean House Salad<br>shredded cabbage, celery,<br>kalamata olives with feta mousse, | 46       |
| Zucchini Fries<br>with grated parmesan cheese  | 50       | olive oil and lemon dressing   |          |
| Horiatiki Salad<br>classic Greek salad of tomato,<br>cucumber, fresh herbs, red onion,<br>oregano, kalamata olives | 46       |  |          |

#### SWEET STREET

| George's Chocolate Mousse<br>our signature  | 85 |
|---|----|
| Baked Chocolate Fondant<br>Lindt 70% dark chocolate served with vanilla ice-cream   | 95 |
| Baklava<br>crunchy phyllo with chopped nuts, syrup and mastiha ice-cream  | 85 |
| Cypriot Donuts (serves two)<br>mini donuts with pistachio and cinnamon, served with<br>greek coffee ice-cream and chocolate sauce | 75 |
| Greek Yoghurt Cheesecake<br>baked cheesecake served with sour cherry  | 80 |
| Ekmek Kataifi<br>layered custard and whipped cream, kataifi pastry<br>in syrup with crushed pistachios                            | 90 |
| Crème Brûlée 3 Ways<br>vanilla, espresso and chocolate  | 95 |
| Ice-Cream & Hot Chocolate Sauce<br>vanila ice-cream with homemade hot chocolate sauce   | 75 |
| Sorbet Selection<br>2 flavours  | 75 |

Right of admission reserved. Ingredients may vary subject to availability and seasonality. Should you be allergic to any food items, please request information regarding the ingredients prior to ordering. �Vegetarian All extras will be charged and a surcharge may apply for substitutions . All olive oil used is extra virgin. Portion weights are raw weights. Ts & Cs apply.

The Neighbourhood Square: 087 138 4615 Bedford Square: 011 615 0155 Hyde Park Corner: 010 065 1618





