

## SMALL PLATES

Dips (each) tzatziki, taramasalata, hummus, spicy feta or tahini • add pita bread 16	49	◆ Tempura Fried Feta with peppered honey	89
Calamari grilled or lightly fried served with homemade aioli	89	Prawn & Avo Stack crispy lettuce and avo stack topped with seared prawns drizzled with spicy mayo	145
Baby Squid Heads lightly fried served with homemade aioli	89	◆ George's Stack crispy fried, thinly sliced brinjals with grated Kefalograviera cheese and tzatziki	95
Octopus (when available) coal fired with oregano and olive oil served with potato purée	125	◆ Beetroot Falafel deep fried chickpea beetroot balls served with tahini	65
Rock Shrimp Tempura 6 tempura prawns in a spicy mayo served on shredded cos lettuce	115	Sardines grilled with olive oil and pickled onions served with salsa verde and pita bread	89
Prawn Spring Rolls prawn, cheese and coriander served with dipping sauce	80	Grill Sticks marinated skewers with fresh lemon and oregano	
Panko Prawns panko and sesame crumbed prawn skewers served with dipping sauce	95	Beef Fillet 75 Chicken 65 Pork 65 Kingklip 75	
◆ Haloumi Cheese Cypriot cheese grilled or fried	82	Skinny Lamb Chops 128 200g coalgrilled	
◆ Spinach & Cheese Pie oven baked	85	Angus Boerewors 95 with ouzo, served with minted yoghurt	
Angus Beef Meatballs 85 with ouzo and minted yoghurt dip	85	Meze Board 295 grilled haloumi, fried calamari, Angus boerewors, dolmades, kalamata olives, aegean salad, hummus and crispy pita	
Chicken Livers 89 pan seared in our famous peri peri sauce served with a toasted bun	89	Roasted Bone Marrow 85 parmesan cheese crusted, garlic and rosemary served with a toasted bun	
Mini "G" Burgers 95 3 mini beef sliders classic   secret sauce and onions   cheese and pickles	95	Soup 79 enquire about George's soup of the day	

## SALADS

◆ Horiatiki Salad classic Greek salad of tomato, cucumber, fresh herbs, red onion, oregano, kalamata olives and feta cheese • Local Feta 95 • Imported Greek Feta 120	◆ Burrata Salad 145 burrata cheese and heirloom tomatoes, toasted pine nuts served on a bed of arugula with a basil pesto dressing
Chicken Caesar Salad 130 cos lettuce, crispy bacon, parmesan, egg and croutons	◆ Israeli Salad 85 chopped tomato, cucumber, parsley, extra virgin olive oil and red wine vinegar
Gorgonzola & Pear Salad 135 gorgonzola cheese, cos lettuce, pancetta grilled pears and cashew nut brittle	◆ Nammos Salad 125 shredded cabbage and carrot, avo, orange segments, parmesan, pine nuts and walnuts with nammos dressing
	◆ Aegean House Salad 70 shredded cabbage and celery with olive oil and lemon dressing

## CHARCOAL GRILLED

STEAK BASTING BBQ   or   GEORGE'S BASTING olive oil • oregano • herbs   or   PEPPER CRUSTED crushed black pepper

## CHALMAR

*minimum 21 days matured pure beef wet-aged handcut by our master butcher  
served with a side of choice \*subject to price variation*

Rump	250g 175 350g 210 500g 340
Fillet	200g 195 300g 240
Sirloin	250g 175 350g 210
Ribeye	350g 270

## PRIME CUTS ON THE BONE

Tomahawk - Ribeye (sliced)	600g 285
Tomahawk - Pork Chop (sliced)	600g 215
T- Bone (sliced)	600g 285
Fillet on the Bone	500g 295
Skinny Lamb Chops	500g 295 1kg 490

## PREMIUM ANGUS BEEF

*Dry-aged 35 days + (when available)*

Chicago Ribeye on the Bone	500g 480
T- Bone	500g 395
Chicago Sirloin on the Bone	400g 350
Rump	300g 265

## GEORGE'S RIBS

*ribs marinated in our unique basting*

Beef Ribs	Half Rack 220 Full Rack 320
Pork Ribs	Half Rack 210 Full Rack 310

## SAUCES R38 each

Mushroom, Truffle & Cheese | Gorgonzola Cheese | Monkey Gland  
Madagascan Green Peppercorn | Béarnaise | Matured Cheddar  
Bone Marrow Butter

## GEORGE'S APPROVED

Meat Platter for Two 395  
beef and chicken skewers, Angus boerewors, skinny lamb chops,  
pita bread, tzatziki, hummus, tomato, red onions and fresh cut chips

Meat Grill Skewers  
handmade skewers served with fresh cut chips, pita bread, sliced tomato,  
red onion and a choice of dip  
Beef Fillet 190 | Chicken 165 | Pork 165

Lamb Rump Steak 295  
300g steak, grilled and served with parmesan mash and mint jelly

Chargrilled Baby Chicken (with a side of choice) 185  
peri peri or lemon and oregano

Chicken Fillets (with a side of choice) 135  
coalgrilled chicken fillets with olive oil, lemon and oregano

## HANDMADE BURGERS \*unless option available

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

George's Beef Burger 130  
250g chargrilled premium beef, gherkins, cheddar cheese, tomato,  
red onion and special burger sauce  
• add bacon 30

Cheese & Monkey Gland Burger 140  
250g chargrilled premium beef, gherkins, cheddar cheese, tomato, red onion  
and monkey gland sauce

Mushroom, Truffle & Cheese Burger 145  
250g chargrilled premium beef, gherkins, tomato, red onion and mushroom,  
truffle and cheese sauce

Lamb Curry Burger 145  
250g chargrilled lamb mince patty, red onion, tomato and minted yoghurt

Big "G" Angus Beef Burger 185  
350g chargrilled premium Angus beef, gherkins, red onion, tomato,  
emmental cheese and special burger sauce

Chicken Burger 130  
grilled chicken fillets with tomato, lettuce, red onion and perinaise sauce

Killer Steak Burger 160  
150g fillet steak, melted cheddar & mozzarella, lettuce, tomato, grilled  
onions, pickles and BBQ sauce

Lobster Royale Burger (when available) 210  
tempura lobster tails with lettuce, tomato and secret sauce

◆ Vegetarian 120  
smashed falafel or grilled haloumi cheese with tomato, red onion, shredded  
cabbage and tzatziki

## PASTA

Angus Ragu Bolognese 165  
Fresh tomato, smoked garlic, papardelle pasta

Pancetta & Mushroom Carbonara 165  
traditional carbonara with linguini

Prawn Linguini 195  
Prawns, chilli flakes, garlic, parsley and white wine

◆ Mushroom Risotto 145  
medley of wild mushrooms

## FRESH & RAW

<b>Beef Tataki</b> thinly sliced and seared beef fillet topped with spring onion, mustard mayo and miso	150
<b>Smashed Angus Beef California Roll (8pc)</b> spiced Angus beef with fresh coriander and jalapeño	160
<b>G-Wagon (8pc)</b> 4pc Rainbow Roll Reloaded 4pc Salmon California Roll & Crispy Shrimp Tempura	185
<b>3 Mini Hand Rolls</b> Prawn   Salmon   Avo	115
<b>Prawn &amp; Salmon Bowl</b> Norwegian salmon, prawn, crispy rice, avo, edamame, chopped nori and sesame seeds with a soy, sriracha and honey dressing	180
<b>Salmon Sashimi (4pc)</b> Norwegian salmon freshly sliced	110
<b>Salmon Tartare</b> Norwegian salmon, avo, sping onions with teriyaki and wasabi mayo served with crispy pita	160

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

<b>Calamari</b> tubes grilled or fried	195
<b>Kingklip</b> grilled fresh fillet of kingklip with lemon butter	245
<b>Fresh Hake</b> grilled or lightly fried	170
<b>Sea Bass (when available)</b> grilled filleted seabass	295
<b>King Prawns (8)</b> served with lemon butter or peri peri sauce	290
<b>Peri Peri Prawns (8)</b> deshelled peri peri king prawns served with steamed rice	290
<b>Norwegian Salmon</b> seared salmon served with a teriyaki sauce on sliced crispy potato	285
<b>Prawn &amp; Calamari Platter</b> 4 king prawns, grilled calamari and fried squid heads	310

## SIDES

<b>Classic Mashed Potato</b> topped with parmesan cheese	45	<b>Grilled Seasonal Veg</b>	49
<b>Grilled Corn on the Cob</b> with sriracha aioli	39	<b>Truffle Mac 'n Cheese</b>	65
<b>Fresh Cut Chips (classic or round)</b> Plain	42	<b>Creamed Spinach</b>	49
<b>Next Level</b> with oregano & homemade aioli for dipping	55	<b>Aegean House Salad</b> shredded cabbage, and celery with olive oil and lemon dressing	36
<b>Zucchini Fries</b> with grated parmesan cheese	48	<b>Horiatiki Salad</b> classic Greek salad of tomato, cucumber, fresh herbs, red onion, oregano, kalamata olives and feta cheese	45
<b>Crisped Onion Rings</b>	39		

## SWEET STREET

<b>Portokalopita</b> syrup cake made with phyllo pastry, infused with orange and served with mastiha cream	70
<b>Baked Chocolate Fondant</b> Lindt 70% dark chocolate served with vanilla ice-cream	95
<b>Baklava Sandwich</b> mastiha ice cream with baklava and sour cherry	85
<b>Cypriot Donuts (serves two)</b> mini donuts with pistachio and cinnamon, served with greek coffee ice-cream and chocolate sauce	80
<b>Greek Yoghurt Cheesecake</b> baked cheesecake served with sour cherry	75
<b>George's Chocolate Mousse</b> our signature	75
<b>Ekmek Kataifi</b> layered custard and whipped cream, shredded phyllo pastry in syrup with crushed pistachios	85
<b>Crème Brûlée 3 Ways</b> vanilla, berry and choc caramel	95
<b>Ice-Cream &amp; Hot Chocolate Sauce</b> vanilla ice-cream with homemade hot chocolate sauce	65
<b>Sorbet Selection</b> granadilla and strawberry sorbet	65



MENU

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.

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