ikara

A TASTE OF GREECE

LUNCH AT IKARA

Seasonal Greek cooking, thoughtfully prepared.

FROM THE GREEK KITCHEN

Spinach Trahana R119

Traditional Greek trahana, baby spinach, feta, onion, dill, white wine and lemon (V)

Yiayia's Crispy Potato Nest with Eggs R89

Γιαγιάς αυγά με πατάτες

Finely shredded potato fried into a golden nest with two fried eggs. (V)

Line Fish of the Day R159

Line-fish fillet, grilled or fried, served with horta, extra-virgin olive oil and lemon

FROM THE COALS

Crispy Pork Belly R129

Slow-cooked pork belly with oregano, Afrina sea salt and Greek potato salad

Chicken Souvlaki R129

Κοτόπουλο σουβλάκι

Deboned chicken thigh, chargrilled with oregano and Afrina sea salt, served with green salad

Lamb Rump Souvlaki R149

Σουβλάκι αρνί

Lamb rump, chargrilled with oregano and Afrina sea salt, served with hand-cut potatoes

SIDES

Kipos Salad R89

Lettuce, rocket, cabbage, roasted almonds and soft-cheese dressing, finished with heirloom tomato, pine nuts and basil (V)

Greek Potato Salad R59

Potato, red onion, celery, cucumber and parsley with extra-virgin olive oil, white-wine vinegar and lemon (V)

Hand-Cut Potatoes R39

Hand-cut potatoes with oregano and sea salt (V)

AVAILABLE TUESDAY–FRIDAY | 12:00–18:00

V VEGETARIAN