

## SNACK 'N' CHAT

- 8 - each

**VEGAN** **Gf** **Greek Green Olive Tapenade**

- Toasted almonds w/ crostini -

**VEGAN** **Gf** **Mediterranean Olives**

**Gf** **Rustic Chicken Liver Pâté**

- cornichon, capers, crostini -

**Veggie** **Baked Cheese Filo Triangles (3)**

**Gf** **Boquerones**

- white anchovies, crostini, pink peppercorns -

**Gf** **Prosciutto wrapped Dates**

- ricotta, walnut ( 4 ) -

**Wild Fried Smelts**

- w/dipping Lemon-Dijon-Zaatar Aioli -

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## **Gf** Mediterranean Dips

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Served w/ grilled pita basket.. - 7 - each

**Feta/Sun-dried Tomato**

- roasted red bell peppers, olive oil -

**Taramosalata**

- wild carp roe, olive oil, lemon -

**VEGAN** **Melitza**

- grilled smoky eggplant, olive oil, garlic -

**Tzatziki**

- Greek yogurt, garlic, cucumber -

**VEGAN** **Hummus**

- chick-pea, tahini, garlic, zaatar -

**5 Dip Combo Platter - 15 -**

+ w/carrot-celery sticks - \$3 - +

## CHEESE LOVERS

**👍 Cheese Saganaki** - Kefalotiri (sheep/goat) flamed table-side w/ brandy, lemon juice & w/pita - 14 -

**Gf Aged Parmigiano & Olive Plate** - cornichon (cow) - 12 -

**Gf Baked Greek Feta** - Sun-dried & cherry tomato salsa, oregano (sheep) - 14 -

**Gf Grilled Halloumi** - lemon- olive oil drizzle, fresh mint (sheep, goat) - 14 -

**Gf 3 Cheese Tabla** - manchego (Spain), aged parmigiano (Italy), kefalotiri (Greece) cornichon, crostini: Add prosciutto di parma - 6 - 22 -

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## **GF** Salads

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small - 8 - large - 14 -

**Rustic Greek Salad**

- english cucumber, plum tomato, bell peppers, red onions, kalamata olives, bulgarian feta -

**St. Tropez**

- fresh spinach, dates, walnuts, blue cheese, orange segments, olive oil-lemon vinaigrette -

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Grilled Pita w/ greek olive oil - oregano

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- Pita / side hummus x 1 -  
- 2 -

- Pita Basket x 1 -  
- 1.50 -

- Pita Basket x 2 -  
- 3 -

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## SIDES

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- 6 - each

**Gf** **VEGAN** **Roast Greek Potatoes**

- Lemon, Oregano -

**French Fries**

**Gf** **VEGAN** **Sautéed Spinach**

- garlic, lemon, wine -

**Herbed Orzo Pilaf**

**Gf** **VEGAN** **Grilled Asparagus**

- Greek olive oil drizzle -

**Gf** **Basmati Rice**

## MEZE ~ TAPAS ~ SHARING

### Vegetarian

- 12 - each

**Gf** **Roast Beets - Arugula**  
- topped w/feta, mint, almonds -

**Baked Filo Triangles**  
- Spinach-Ricotta (4) -

**Spinach & Feta Balls**

- Lightly fried w/dipping Lemon-Zaatar Aioli -

**Gf** **Grilled Zucchini**  
- crumbled feta, mint -

### VEGAN Vegan

**Gf** **Giant Greek Lima Beans** - 9 -  
Stewed w/tomato, onion, garlic, bell pepper

**Gf** **Turkish Eggplant Stew** - w/ - 12 -  
tomato, onions, garlic, mint, toasted  
walnuts/pine-nuts  
+ Served room temp. Feta Cheese optional

**Gf** **Chickpea Salad** - bell peppers, - 8 -  
celery, carrots, red onion, vinaigrette

**The Vegan Flatbread** - roast - 12 -  
eggplant, spinach, kalamata olives, sun-dried  
tomato, piquillos.

**Gf** **Mama Lucy's Lentil Stew** - 12 -  
carrots, onion, celery, tomato, garlic, white wine,  
spinach, Moroccan spice

**Gf** **Stuffed Grape Leaves** - herbed - 8 -  
arborrio rice, pine-nuts

### Gf Grilled Seafood

**Wild "Head On" Prawns** - (2) - 20 -

**Octopus** - served w/chickpea salad - 19 -

### Meats

**Gf** **Merguez** - Moroccan spiced lamb - 12 -  
sausage w/ stewed lima beans

**Gf** **Lamb Meatballs** - tzatziki side (4) - 14 -

**Gf** **Grilled Chicken Breast** - Yogurt - 12 -  
Marinated. Served w/ chick-pea salad

**Keftedes** - beef meatballs, tzatziki (4) - 10 -

**SPICY** **Baked Lamb Filo Rolls** - spiced - 12 -  
up ground lamb (4)

**Gf** **Grilled Lamb Loin Chops** - side - 17 -  
house-pesto (2)

## MAINS

### Gf Ocean

**👍 Grilled Whole Branzino** - Greek - 30 -  
olive-lemon-oregano drizzle

**Wild Cod Casserole** - baked w/ fresh - 25 -  
tomato, olives, capers, wine, feta. please allow  
approx. 30 min

**Grilled Salmon Filet** - Fresh Spinach - 24 -

**SPICY** **Harissa Spiced Wild Shrimp** - 26 -  
- Sautéed w/ cherry tomatoes, garlic, onions,  
chickpeas, bell peppers. Served w/ basmati rice  
& topped w/toasted almonds, fresh basil

### Land

**Lamb Mousaka** - w/ eggplant layers, - 21 -  
bechamel-cheese topping

**👍 Slow Braised Lamb Shank** - Red - 30 -  
wine reduction served over orzo

**Steak Frites** - 12 oz Vazio w/ fries - 28 -

**Greek Lemon Chicken** - bone-in - 24 -  
thighs braised w/wine, dijon, lemon, capers,  
olives, garlic, artichokes. side orzo.

**Gf** **Rack of Baby Lamb Chops** - 42 -  
NZ. grilled & served with Greek potatoes

## SWEET ENDINGS

- 9 - each

### **Gf** 3 Cheese Mousse

- Goat~Marscapone~Labneh topped w/ spiced berry compote, almonds, mint -

### **Baklava**

- pistachio-walnuts baked in filo w/honey syrup -

### **Gf** Greek Yogurt w/ Honey drizzle

- dates, walnuts, mint, Greek spoon sweet -

### "Mama Lucy's" Lemon-Coconut Cake

- w/ passion-fruit gelato -

### **Gf** Almendrado

- Almond crusted Artisan Gelato w/Greek honey drizzle -

### **Gf** Artisan Gelato

- Passion-fruit ~ Pistachio or Chocolate -

## DESSERT WINES

- 8 - each

**Greek Port**

**Chocolate Wine**

**Moscato**

Beverages

**Natural Greek water**

- still or sparkling - 6 -

**Soda**

- can coke, diet, sprite - 3 -

## HAPPY HOUR MENU

Monday - Friday 5-7pm

Happy PLATES ..... - 5 - each

**VEGAN Gf** Mediterranean Olives

**Gf** Aged Parmigiano

**Gf** Prosciutto Wrapped Dates

- walnut, ricotta cheese (4) -

**VEGAN Gf** Stuffed Grape Leaves

- Rice, herbs (4) -

**Gf** Boquerones

**Gf** Chicken Liver Pâté

**VEGAN Gf** Greek Tapenade

- Green Olive Spread, Crostini -

**Veggie** Baked Filo Triangles

- Ricotta cheese (3) -

Happy WINE/ BEER

**Wine of the Day**

- White~Red~Rose~Bubbles -  
Glass - 6 - / Bottle - 22

**Beer of the Day**

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**Sangria**

Glass - 6 - / Bottle - 22 -

# WE WELCOME YOU TO



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## WHO WE ARE

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A Mediterranean inspired Restaurant & Wine Bar with a big Greek stamp. Family owned & operated. A casual, lively ambiance with friendly & sincere service.

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## WHAT WE OFFER

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\* Live Music \* Happy Hour \* Natural & Organic Wines \* Wine tastings & dinners \*  
Vegan & Gluten Free Options \* Reservations accepted \* Private Event Space \*  
Complimentary parking \* Simply prepared, fresh Mediterranean cuisine \* Our  
exclusive wines are available at retail price to take home

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## WHEN

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\* Monday through Friday 5 - 11 pm \* Saturday 6 - 11 pm

### **HAPPY HOUR**

Monday through Friday 5 - 7 pm

### **LIVE MUSIC**

Wednesday, Friday & Saturday 8 - 11 pm

### **WINE TASTINGS**

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