• SNACK ‘N’ CHAT •

- 8 - each

Greek Green Olive Tapenade
- Toasted almonds w/ crostini –

Mediterranean Olives

Baked Cheesy Filo Pies

Greek Feta-Wild Oregano

Prosciutto Wrapped Dates
- ricotta, walnut (4) –

Boquerones
- white anchovies, crostini, pink peppercorns –

Spicy Nduja – Ricotta Spread
- Italian salami w/ Crostini –

• MEDITERRANEAN DIPS •

served w/ grilled pita -7- each / veggie sticks extra – 3 –

4 Dip Combo – 15 –

Feta/Sun-dried Tomato
- roasted red bell peppers –

Vegan

Melitzana
- grilled smoky eggplant, olive oil, garlic –

Vegan

Tzatziki
- Greek yogurt, cucumber, garlic –

Vegan

Hummus-Sumac
- chick-pea, tahini, garlic, lemon –

• GREEK CHEESE PLEASE •

Sheep/Goat – 14 –

Flamed Cheese Saganaki
- Kefalotiri w/brandy - lemon juice- pita x 2 –

Vegan

Grilled Halloumi
- lemon- olive oil drizzle, fresh mint –

• SALADS •

small – 8 – large – 14 –

Rustic Greek Salad
- cucumber, plum tomato, bell peppers, red onions, kalamata olives, bulgarian feta, mint –

St. Tropez
- fresh spinach, dates, walnuts, blue cheese, orange segments, olive oil-lemon vinaigrette –

• SIDES •

- 7 - each

Vegan

Roast Greek Potatoes
- Lemon, Oregano, Olive Oil –

Vegan

Turmeric Spiced Fries

Vegan

Basmati Rice

Vegan

Herbed Orzo Pilaf

Vegan

Sautéed Spinach
- garlic, lemon –

Vegan

Chickpea Salad
- bell peppers, celery, carrots, red onion –

Vegan

Grilled Asparagus
- Greek olive oil drizzle –

• Grilled Pita •

Greek olive oil- Greek oregano drizzle

pita basket x 1
- 1.50 -

pita basket x 2
- 3 -

pita x 1 w/ side humus
- 2 -
### MEZE ~ APPETIZERS ~

**Vegetarian-Vegan**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roast Beets - Arugula -- topped w/feta, mint, almonds</td>
<td>14</td>
<td></td>
</tr>
<tr>
<td>Baked Filo Spinach Pies -- Spinach-Ricotta (4)</td>
<td>10</td>
<td></td>
</tr>
<tr>
<td>Giant Greek Lima Beans -- Stewed w/tomato, onion, garlic, bell pepper</td>
<td>9</td>
<td></td>
</tr>
<tr>
<td>Stuffed Grape Leaves -- herbed arborio rice, pine-nuts (6)</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>Grilled Zucchini -- crumbled feta, fresh mint, olive oil</td>
<td>10</td>
<td></td>
</tr>
<tr>
<td>Spinach &amp; Feta Balls -- Lightly fried w/dipping Lemon-Zaatar Aioli</td>
<td>12</td>
<td></td>
</tr>
<tr>
<td>Turkish Eggplant Stew -- w/ tomato, onions, feta, mint, walnuts/pine-nuts</td>
<td>12</td>
<td></td>
</tr>
<tr>
<td>The Vegan Flatbread -- roast eggplant spread, fresh spinach, kalamata olives, sun-dried tomato, piquillos.</td>
<td>12</td>
<td></td>
</tr>
<tr>
<td>Mama Lucy’s Lentil Stew -- carrots, onion, celery, tomato, garlic, white wine, spinach, Moroccan spice</td>
<td>12</td>
<td></td>
</tr>
</tbody>
</table>

**From the Sea**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Sardines -- pine-nuts</td>
<td>12</td>
<td></td>
</tr>
<tr>
<td>Chef Maykels Fish Ceviche -- Fresh Corvina, Cilantro, Lime</td>
<td>16</td>
<td></td>
</tr>
<tr>
<td>Wild &quot;Head On&quot; Grilled Prawns (2)</td>
<td>21</td>
<td></td>
</tr>
<tr>
<td>Grilled Octopus -- Served w/chickpea salad</td>
<td>19</td>
<td></td>
</tr>
</tbody>
</table>

**Meats**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Merguez -- Moroccan spiced lamb sausage w/ stewed lima beans</td>
<td>12</td>
<td></td>
</tr>
<tr>
<td>Lamb Meatballs -- tzatziki side (4)</td>
<td>12</td>
<td></td>
</tr>
<tr>
<td>Grilled Chicken Breast -- Yogurt</td>
<td>14</td>
<td></td>
</tr>
<tr>
<td>Keftedes -- beef, onion, mint, parsley, grilled meatballs, tzatziki side (4)</td>
<td>10</td>
<td></td>
</tr>
<tr>
<td>Spicy Baked Lamb Filo Rolls -- Moroccan spiced up ground lamb (4)</td>
<td>12</td>
<td></td>
</tr>
<tr>
<td>Grilled Lamb Loin Chops -- (2)</td>
<td>16</td>
<td></td>
</tr>
</tbody>
</table>

**MAINs**

**Gf Fresh Mediterranean Grilled Fish**

topped w/ Greek olive oil--fresh lemon--Greek oregano (latholemono)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole Branzino -- Delicate, mild, flaky. Filleted table-side on request</td>
<td>32</td>
<td></td>
</tr>
<tr>
<td>+ also known as Lavraki, Loup de Mer or Mediterranean Sea Bass</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gf Seafood</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fresh Wild Cod Casserole -- baked w/ fresh tomato, olives, capers, wine, feta.</td>
<td>25</td>
<td></td>
</tr>
<tr>
<td>Grilled Salmon Filet -- arugula salad</td>
<td>24</td>
<td></td>
</tr>
<tr>
<td>Spicy Harissa Spiced Wild Shrimp -- Sautéed w/ cherry tomatoes, garlic, onions, chickpeas, bell peppers. Served w/ basmati rice &amp; topped w/toasted almonds, fresh basil</td>
<td>26</td>
<td></td>
</tr>
<tr>
<td>Meats</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Slow Braised Lamb Shank -- Greek red wine reduction served over orzo</td>
<td>30</td>
<td></td>
</tr>
<tr>
<td>Baked Lamb Mousaka -- grilled eggplant, labneh-cheese topping</td>
<td>22</td>
<td></td>
</tr>
<tr>
<td>Greek Lemon Chicken -- bone-in thighs braised w/wine, dijon, lemon, capers, olives, garlic, artichokes w/ orzo side.</td>
<td>24</td>
<td></td>
</tr>
<tr>
<td>Baby Rack of Lamb -- NZ. grilled &amp; served with Greek potatoes</td>
<td>44</td>
<td></td>
</tr>
</tbody>
</table>
SWEET ENDINGS

- 9 - each

GF 3 Cheese Mousse
- Goat-Mascarpone-Labneh topped w/ spiced berry compote, almonds, mint

“Mama Lucy’s” Lemon-Coconut Cake
- w/ passion-fruit gelato

Almendrado
- Almond crusted Artisan Gelato, Greek honey drizzle

GF Artisan Gelato
- Passion-fruit or Pistachio

Baklava Fingers
- filo baked, walnuts, olive oil. Topped with pistachios

GF Dark Chocolate Mousse
- w/ouzo, sea-salt & spiced fruit compote

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

Boquerones

VEGAN GF Baked Cheese Filo Pies

GF Stuffed Grape Leaves

Choice of any Dip
- w/grilled pita –

SPICY Nduja- Ricotta Spread
- Italian Spicy Salami w/Crostini

VEGAN Greek Olive Tapenade
- Green Olive, Almonds, Crostini

Happy DRINKS

Wine of the Day
- White~Red~Rose~Bubbles ~
  Glass - 6 / Bottle - 22

Happy Beer
- 4 -

Meli’s Sangria
- Red wine, fresh fruits, no added sugar. - 6 / 22 carafe ~
WE WELCOME YOU TO

WHO WE ARE

WHAT WE OFFER
* 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

WHEN
* Monday through Friday 5 – 11 pm * Saturday 6 – 11 pm

HAPPY HOUR
Monday through Friday 5 – 7 pm

LIVE MUSIC
Thursday, Friday & Saturday 8 – 11 pm

WINE TASTINGS
Follow us on Facebook & Instagram or at www.barmeli.com