

Snack 'N' Chat

VEGAN GF Mediterranean Olives • marinated / lemon zest / fennel seeds / rosemary	8
VEGAN Man'oushe Za'atar Flatbread • labneh / baby spinach / pickle onion	12
Croque Monsieur Slider • classic ham / Gruyere cheese / bechamel	12
GF Prosciutto Wrapped Dates • (4) ricotta / walnut	10
GF Boquerones • white anchovies / pink peppercorns	8
GF Pâté de Campagne.. • pork pâté / cornichon / baguette	10
Moroccan Spiced Fried Wings • organic chicken / harissa / yogurt dipping (6)	10
Spinach & Cheese Filo Triangles • (4) ricotta cheese / onions / dill	10
VEGAN Greek Fries • wild oregano (feta cheese optional)	8

Dips w/ grilled pita

VEGAN Charred eggplant • parsley / olive oil / garlic	7
Taramosalata • whipped carp roe / olive oil / preserved lemon	7
tzatziki • greek yogurt / cucumber / mint	7
VEGAN extra pita basket or baguette	3
TRIO of Dips w/ veggie sticks	16

Cheeses / Charcuterie

Warm cheese selections

Flamed Cheese Saganaki • kefalotiri / brandy / lemon juice / grilled pita	14
GF Baked Halloumi • lemon juice / zest / orange oil / fresh mint	14
Truffle Baked Brie • filo / jam / mix greens	14
GF Smoked Burrata Cheese • pesto / roasted tomato / pine nuts	14

TABLAS

GF CHEESE • Chef's selection of 3 / nuts / dried fruits / jam / baguette	18
GF CHARCUTERIE • Chefs selection of 3 / cornichon / pickled onions / baguette	18
GF TABLA DUO • Chef's selection of 2 each / dried fruits / olives / baguette	20

Salads

VEGAN GF Greek Island • cucumber / cherry tomato / bell peppers / pickled red onions / crispy capers / kalamata / greek wild oregano / feta (optional)	14
VEGAN GF Grilled Zucchini • yellow & green zucchini / mint / garlic confit / pine nuts	14
VEGAN GF Lentil Salad • greek organic lentils / red onion / parsley / tomato / truffle vinaigrette • poached egg (optional)	12

Sharing / Meze / Tapas

VEGAN GF Cauliflower Steak • roasted cauliflower / crispy capers / mint / spinach pesto	12
VEGAN GF Roasted Vegetables • chefs fresh selection / aromatic herbs / pesto	10
VEGAN GF Stuffed Grape Leaves • herbed arborrio rice, pine-nuts (6)	8
VEGAN GF Roast Herbed Potatoes • roasted potatoes / olive oil / herbs	8
VEGAN GF Basmati Rice Pilaf • basmati rice / cinnamon / cardamom / star anise	8
Escargots Flambé al la Ouzo • snails / garlic / puff pastry	12

meats & poultry

GF Spicy Lamb Merguez • lamb / mechouia puree / parsley	12
Grilled Meatballs • beef / onions / mint / parsley / zaatar / yogurt	12
GF Chicken Skewers • organic chicken thighs / chimichuri marinade / baby spinach	12
GF Duck Confit • duck leg / caramelized onion / raspberry coulis	23
GF Meat platter • sausage duo / lamb chops / meat balls / french mustard / fries	25

seafood

GF Salmon Gravlax • pickle onion / horseradish / orange dill / micro green	16
GF Ceviche of the day • chefs selection of fresh seafood	14
GF Octopus • grilled octopus / tomato / onion / black olive / preserved lemon	18
GF Wild Jumbo Prawns • roasted prawns / garlic / anis chimichurri	22

Plates

GF Whole Branzino • grilled / Greek olive oil / oregano / lemon juice	30
GF Harissa Wild Shrimp • garlic / red onions / chickpeas / bell peppers / basil / toasted almonds / basmati rice	26
Mousaka • spiced lamb / beef / grilled eggplant / tomato / bechamel / cheese	20
GF Grilled Salmon • tomato chimichurri / kalamata tapenade / spinach pesto	24
GF Rack of Lamb • NZ baby lamb chops / mustard / almond / mint oil / roast potatoes	44

Sweet Endings

Cremeux au Chocolat • chocolate fudge / berry /cinnamon biscuit crumble / mint / vanilla ice-cream	10
GF Three Cheese Mousse • goat - marscapone - labneh / spiced berry compote / almonds / fresh mint	10
VEGAN Baklava Fingers • filo / hazelnuts / olive oil / honey / pistachio drizzle	10
GF Almendrado • Almond crusted Artisan Gelato / Greek honey drizzle	8
GF Artisan Gelato • Pistachio ~ Passion-fruit or Vanilla / Greek cookie	8

LUNCH SPECIAL

weekdays from 1pm - 4pm

Choose 2 for / 16

Choice of Glass Wine / 8

^{VEGAN} Man'oushe Za'atar Flatbread

GF Pâté de Campagne

Escargot Flambé w/ ouzo

^{VEGAN} **GF** Lentil Salad

GF Seafood Ceviche

^{VEGAN} Baklava Fingers

Croque Monsieur Slider

^{VEGAN} **GF** Cauliflower Steak

GF Spicy Lamb Merguez

Moroccan Fried Chicken Wings

Grilled Meatballs

GF Prosciutto Wrapped Dates

HAPPY HOUR

weekdays from 4 - 7pm

Happy Plates / 5 each

^{VEGAN} **GF** Stuffed Grape Leaves

^{VEGAN} **GF** Mediterranean Olives

^{VEGAN} Greek Fries (feta optional)

GF Boquerones

GF Spicy Fried Chicken Wings (4)

Choice of any Dip w/ pita

Happy Drinks

Happy Wine

• White - Red - Rose -
Bubbles •

6

Happy Beer

• Mythos Lager or
Eggenberg Pilsner •

5

Happy Sangria

• Meli's Red / Fresh
fruit/ No added sugar •
Gl. 6 / 22 carafe

Beers / 8

MYTHOS: Lager,
Greece

EGGENBERG: Pilsner,
Austria

ZEOS: Black Lager,
Greece

Dessert Wines / 8

Greek Port

Chocolate Wine

Moscato

Other Beverages

Greek Bottle Water
6

Nespresso
3

Coke / sprite / diet
3