

Snack 'N' Chat

VEGAN GF Mediterranean Olives • marinated lemon zest fennel seeds rosemary	8
Moroccan Spiced Fried Wings • organic chicken harissa yogurt dipping (8)	10
VEGAN Man'oushe Za'atar Flatbread • labneh baby spinach pickle onion	10
Croque Monsieur Slider • classic ham Gruyere cheese bechamel greens	12
GF Prosciutto Wrapped Dates • (4) ricotta walnut	10
GF Boquerones • marinated white anchovies pink peppercorns	8
GF Pâté de Campagne.. • pork pâté cornichon baguette	12

Mediterranean Dips

Hummus • chick peas tahini garlic lemon sumac grilled pita	7
Tzatziki • Greek yogurt cucumber mint grilled pita	7
Taramosalata • whipped carp roe olive oil preserved lemon grilled pita	7
VEGAN Charred eggplant • parsley olive oil garlic grilled pita	7
Mixed Dip Platter • grilled pita	16
VEGAN extra pita basket baguette vegie sticks	3

Cheese Lovers

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 fig jam mix greens	14
GF Smoked Burrata Cheese • pesto roasted tomato pine nuts	14
GF Tabla Trio • Irini (Naxos, Greece) Brie (France) Roquefort (France) nuts dried fruits jam baguette	18

Salads

VEGAN GF Greek Island • cucumber cherry tomato bell peppers pickled red onions crispy capers kalamata greek wild oregano bulgarian feta (optional)	14
VEGAN GF Grilled Zucchini • yellow & green zucchini mint garlic confit pine nuts	14
VEGAN GF Giant Greek Lima Beans • Stewed tomato red onion bell pepper	10

Sides

VEGAN GF Roasted Vegetables • chefs fresh selection aromatic herbs pesto	8
VEGAN GF Basmati Rice Pilaf • basmati rice cinnamon cardamom star anise	8
VEGAN GF Roast Herbed Potatoes • roasted baby potatoes olive oil herbs	8
VEGAN Spiced up Fries • tumeric	8

Sharing | Meze | Tapas

VEGAN GF Cauliflower Steak • roasted cauliflower crispy capers mint spinach pesto	12
VEGAN GF Stuffed Grape Leaves • herbed arborrio rice pine-nuts	8
Spinach & Cheese Filo Triangles • baked ricotta cheese spinach onions (4)	10
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 za'atar labneh	12
GF Chicken Skewers • organic chicken thighs chimichuri marinade baby spinach	14
Duck Roll • duck leg confit filo pastry caramelized onion raspberry coulis	17
GF Meat platter • sausage duo lamb chop meat balls french mustard fries	30

seafood

GF Salmon Gravlax • pickle onion horseradish orange dill micro green	16
GF Ceviche of the day • chefs selection of fresh seafood green apple red onions	12
GF Grilled Octopus • tomato onion black olive preserved lemon	18
GF Wild Jumbo Prawns • roasted prawns anis chimichurri (2)	22

Plates

GF Grilled Whole Branzino • Greek olive oil fresh herbs lemon juice	30
GF Grilled Salmon • tomato chimichurri kalamata tapenade spinach pesto	24
GF Lamb Shank • slow braised wine green olives preserved lemon potatoes	28
Steak Frites • 10 oz Vazio fries chimmi dijon	28
Mousaka • spiced lamb beef grilled eggplant tomato bechamel cheese	20
GF Rack of Lamb • NZ baby lamb chops mustard almond mint oil roast potatoes	44
GF Harissa Wild Shrimp • garlic red onions chickpeas bell peppers basil toasted almonds basmati rice	26

Sweet Endings

Cremeux au Chocolat • chocolate fudge cinnamon crumble vanilla ice-cream	10
GF Three Cheese Mousse • goat - marscapone - labneh spiced berry compote	10
VEGAN Baklava Fingers • filo hazelnuts olive oil pistachio honey drizzle	10
GF Almendrado • Almond crusted Artisan Gelato Greek honey drizzle	8
GF Artisan Gelato • Pistachio Passion-fruit Vanilla Greek cookie	8
Dessert Wine • Greek Port Moscato Chocolate Wine (Holland)	8

LUNCH SPECIAL

weekdays from 1pm - 4pm

Choose 2 for | 16

VEGAN Man'oushe Za'atar Flatbread

GF Pâté de Campagne

Escargot Flambé w/ ouzo

VEGAN **GF** Lima Bean Salad

GF Seafood Ceviche

GF Prosciutto Wrapped Dates

Croque Monsieur Slider

VEGAN **GF** Cauliflower Steak

GF Spicy Lamb Merguez

Moroccan spiced Chicken Wings

Grilled Meatballs

GF Greek Salad

HAPPY HOUR

weekdays from 4 - 7pm

Happy Plates | 5 each

VEGAN **GF** Stuffed Grape Leaves

VEGAN **GF** Mediterranean Olives

VEGAN Spiced Fries

Spinach Filo Triangles (4)

GF Boquerones

Spicy Chicken Wings (6)

Choice of any Dip | pita

Prosciutto wrapped Dates (4)

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

Meli's Sangria

Sangria

• red wine | brandy | fresh fruits | no added sugar 10 | 30 •

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