

~ SNACK 'N' CHAT ~

GF Boquerones - marinated white anchovies   pink peppercorns	6
VEGAN GF Mediterranean Olives - lemon zest   fennel seeds	7
GF Prosciutto Wrapped Dates - ricotta   walnut (4)	10
Moroccan Spiced Fried Wings - organic   harissa- yogurt dipping	12
GF Pâté de Campagne.. - spiced pork   cornichon   baguette	12

~ MEDITERRANEAN DIPS ~

*w/grilled pita basket*

Tzatziki - Greek yogurt   cucumber   mint	8
Piquillo Pepper & Goat Cheese - olive oil   sun-dried tomato	8
VEGAN Hummus - chick peas   tahini   garlic   lemon   sumac	8
Taramosalata - whipped carp roe   olive oil   preserved lemon	8

Mixed Dip Combo Platter | 16

- extra pita basket | baguette | veggie sticks | 3 -

~ SHARING | MEZE | TAPAS ~

*vegan | vegetarian*

GF Grilled Zucchini - mint   basil   pine nuts   goat cheese   served chilled	10
VEGAN GF Cauliflower Steak - roast cauliflower   curry   crispy capers   mint-spinach pesto	12
VEGAN GF Stuffed Grape Leaves - herbed arborio rice   pine-nuts	8
VEGAN GF Stewed Greek Lima Beans - tomato   red onion   garlic   bell pepper   oregano	8
Baked Spinach & Cheese Filo Triangles - ricotta cheese   spinach   onions   herbs (4)	12

*ocean*

GF Octopus Carpaccio - lemon vinaigrette   capers   olives	12
GF Salmon Gravlax - House-cured fresh salmon   horseradish   orange dill   micro green	15
GF Grilled Octopus - tomato relish   micro greens   preserved lemon	20

*meats | poultry | snails*

Escargots Flambé al la Ouzo - snails   garlic cream   puff pastry	12
Keftedes- Greek Meatballs - beef   onions   mint   parsley   za'atar-labneh dipping	12
GF Spicy Lamb Merguez Sausage - mechouia puree   parsley	12
GF Chicken Skewers - organic chicken thighs   chimichuri marinade   baby spinach	12
GF Grilled Lamb Meatballs - ground lamb   pistachio   cumin   sumac-yogurt sauce	12
GF Duck Sausage w/ Foie Gras & Sauterne Wine - grilled   caramelized onions	12

## ~ CHEESE LOVERS ~

Flamed Cheese Saganaki - kefalotiri   brandy   lemon juice   pita	14
<b>GF</b> Baked Halloumi - lemon juice   zest   orange oil   fresh mint	14
Truffle Baked Brie - filo wrapped   fig jam   mix greens	14
3 Cheese Tabla - Gruyere   Brie   Roquefort   nuts   dried fruits   jam   baguette	20

## ~ SALADS ~

Village Greek - English cucumber   cherry tomato   bell peppers   pickled red onions   crispy capers   kalamata   greek wild oregano   bulgarian feta	14
St Tropez - Baby organic spinach, orange segments, dates, Roquefort, walnuts	12

## ~ MAINS ~

### *ocean*

<b>GF</b> Fresh Grilled Whole Branzino - Greek olive oil   fresh herbs   lemon juice	32
<b>GF</b> Fresh Sea Bass Filet a la Meunière - pan seared   capers   grilled asparagus	28
<b>GF</b> Fresh Grilled Salmon - tomato chimichurri   spinach pesto	22
<b>SPICY GF</b> Harissa Wild Shrimp - garlic   red onions   chickpeas   bell peppers   basil   toasted almonds   basmati rice	28

### *meats*

Mousaka - spiced lamb   beef   grilled eggplant   potato   bechamel-cheese topping	19
Steak Frites - 10 oz Vazio   spiced fries   house chimichurri	28
<b>GF</b> Lamb Shank - slow braised   wine   green olives   preserved lemon   potato mash	32
<b>GF</b> Sausage Trio - grilled duck   lamb   Saucisse de Toulouse   fries   caramelized onions	30
<b>GF</b> Rack of Lamb - NZ baby lamb chops   almond crust   mint   dijon   potatoes	half 27   full 48

## SIDES | 8

<b>VEGAN GF</b> Herb Roast Potatoes	<b>VEGAN GF</b> Grilled Asparagus
<b>VEGAN GF</b> Mash Potato - chives	<b>VEGAN</b> Spiced up Fries
<b>VEGAN GF</b> Sautee Spinach	<b>VEGAN GF</b> Basmati Rice - cardamom

## SWEET ENDINGS

<b>GF</b> Crème Brûlée a la Chef - vanilla bean	9
Cremeux au Chocolat - chocolate fudge   cinnamon crumble   vanilla ice-cream	10
Baklava - filo   walnuts   almonds   pistachio honey drizzle   Greek yogurt	10
<b>GF</b> Three Cheese Mousse - goat - marscapone - labneh   spiced berry compote	10
<b>GF</b> Almendrado - almond crusted artisan Gelato   honey drizzle	8
<b>GF</b> Artisan Gelato - Passion-fruit   Vanilla   Gelato of the day	8
Dessert Wine - Greek Port   Moscato (Italy)   Chocolate Wine (Holland)   Mastiha (Greece)	8

## BARMELI69 SPECIALTY DRINKS

### Meli's Sangria

- Red wine | Fresh fruit | Brandy | No added sugar | glass 10 | carafe 35 -

### The 69er Cocktail

- Mastiha, fresh blueberries, Greek sparkling water, lemon juice, ice | 13 -

## BEERS

Mythos - Lager, Greece	8	Estrella Damm - Lager: Barcelona	8
Ca'Barley craft - IPA, Veneto	12	Zeos - Black Lager, Greece	8

## OTHER BEVERAGES

- Greek Bottle Water | 6 -      |      - Soda (can) | 3 -      |      - Nespresso Coffee | 3 -

## DESSERT WINES

- Greek Port | Chocolate Wine | Moscato | Mastiha | 8 -

## HAPPY HOURS

*Daily from 4 - 7pm*

### Happy Plates | 5 each

Choice of any Dip   pita	<sup>VEGAN</sup> GF Stuffed Grape Leaves
<sup>GF</sup> Boquerones	<sup>VEGAN</sup> GF Mediterranean Olives
Spicy Chicken Wings	Spinach Filo Triangles
<sup>VEGAN</sup> Spiced up Fries	Prosciutto Wrapped Dates

### Happy Drinks

Happy Wine Glass 7   Bottle 28	Happy Beer 5	Happy Sangria Gl. 7   25 carafe
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