

SNACK 'N' CHAT

Mediterranean Olives – lemon zest fennel seeds VE , GF	8
Cod Croquettes – (4) spicy - lemon aioli dipping	12
Prosciutto Wrapped Dates – (4) ricotta walnut GF	10
Boquerones – marinated white anchovies pink peppercorns GF	7
Pâté de Campagne – spiced pork cornichon baguette	12
Spiced up Fries – House blend VG	10
Jamon Serrano Croquettes – (4) manchego truffle oil drizzle fig jam	12

MEDITERRANEAN DIPS

served w/grilled pita basket

Tzatziki – Greek yogurt cucumber mint VG , GF	8
Spicy Piquillo Pepper w/ Feta – olive oil sun-dried tomato VG , GF	8
Classic Hummus – chickpeas tahini garlic lemon sumac VE , GF	8
Taramosalata – whipped carp roe olive oil preserved lemon GF	8
Mixed Dip Combo Platter	20
– extra pita basket baguette vegie sticks	4

CHEESE LOVERS

Flamed Cheese Saganaki – kefalotiri brandy lemon juice pita VG	15
Baked Halloumi – lemon juice zest orange oil fresh mint VG, GF	15
Truffle Baked Brie – filo wrapped fig jam mix greens VG	15

MEZE | TAPAS | COLD

Village Greek Salad – English cucumber cherry tomato bell peppers pickled red onions crispy capers kalamata greek wild oregano feta VG , GF	16
Stuffed Grape Leaves – herbed arborrio rice pine-nuts VE , GF	8
Labneh – cherry tomatoes cucumber mint oil zaatar chips GF VG	15
Grilled Zucchini w/ Feta – mint oil pine nuts GF , VG	12

MEZE | TAPAS | HOT

Escargots Flambé a la Ouzo – snails garlic cream puff pastry	12
Roast Cauliflower Gratin – bechamel gruyere cheese VG	14
Wild Shrimp al Ajillo – wine garlic lemon GF	18
Harissa Spiced Fried Chicken Wings – (6) organic yogurt dip	14
Keftedes- Greek Meatballs – beef onions mint parsley za'atar-labneh	14
Moroccan Spiced Lamb Sausage – bell pepper-tomato- garlic puree GF	12
Chicken Skewers – organic chicken thighs chimichurri baby spinach GF	15
Grilled Lamb Meatballs – pistachio cumin sumac-yogurt sauce GF	14
Baked Spinach Filo Triangles – (4) ricotta spinach herbs VG	12
Grilled Asparagus – toasted almonds olive oil drizzle GF VE	10

MAINS

Fresh Grilled Whole Branzino – Greek olive oil fresh herbs GF	35
Braised Lamb Shank – red wine green olives potato mash GF	34
Fresh Grilled Salmon – tomato chimichurri spinach pesto GF	24
Rack of Lamb – NZ baby lamb chops potatoes GF	48
Steak Frites – 10 oz Vazio spiced fries house chimichurri dijon	32
Grilled Bone-in Pork Chop – mushrooms cream-Dijon potato mash GF	26
Moussaka – lamb beef grilled eggplant potato ricotta topping GF	22

SWEET ENDINGS

Orange - Olive Oil Cake – passion-fruit gelato	10
Crème Brûlée a la Chef – vanilla bean GF	10
Pistachio Baklava – filo walnuts honey drizzle Greek yogurt	10
Classic Tiramisu	10
Almendrado – almond crusted artisan Gelato honey drizzle GF	8
Artisan Gelato – Passion-fruit Vanilla GF	8
Dessert Wine – Greek Port Moscato Chocolate Wine Mastiha	8



TAPAS & WINE BAR

Good Times - Great Vibes

*Mediterranean inspired with a Greek (opa) influence from owner,
Liza Meli & a French (ooh la la) flair by Chef and former "Top
Chef Parisian Finalist" Christophe Bibard*

Biz Hours

Monday - Saturday 4pm - late night

Happy Hours

Daily from 4 - 7pm

Reservations @ www.barmeli.com

BEER SELECTION

Mythos – Lager, Greece	8	Estrella Damm – Lager: Barcelona	8
Zeos – Black Lager, Greece	9	Ca'Barley craft – IPA , Veneto	12

SANGRIA

Meli's Red Sangria

– Fresh fruit | Brandy | No added sugar –
10 | carafe 35

OTHER BEVERAGE

– Bottle Water | 7 – | – Soda (can) | 4 – | – Nespresso | 4 –

Happy Hours daily 4-7pm

Happy Plates | 6 each

Choice of any Dip pita	Mediterranean Olives
Prosciutto Wrapped Dates	Stuffed Grape Leaves
Moroccan spiced Chicken Wings	Spiced up Fries
Boquerones	Cod Croquettes
Jamon Serrano Croquettas	Spinach Filo Triangles

Happy Drinks

Select Wine Glass 7 Bottle 28	Happy Beer 5	Happy Sangria 7 glass / 25 carafe
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Wine is the most healthful and most hygienic of beverages. "Luis Pasteur