

Barmeli69

WINE & TAPAS BAR

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

SNACK 'N' CHAT

Marinated Mixed Olives | 8

Prosciutto Wrapped Dates | 10
ricotta | walnut

Spiced-up Fried Potato Wedges | 10

Boquerones | 8
marinated white anchovies | pink peppercorns

Jamon Serrano Croquettes | 12
manchego | truffle oil drizzle | fig jam

Harissa Spiced Fried Chicken Wings | 14
organic | yogurt- sumac dipping

Pâté de Campagne | 12
spiced pork | cornichon | French baguette

MEDITERRANEAN DIPS & PITA

Tzatziki | 8
Greek yogurt | cucumber | mint

Classic Hummus | 8
chickpeas | tahini | garlic | lemon | sumac

Mixed Dip Combo Platter | 20

Spicy Piquillo Pepper w/ Feta | 8
olive oil | sun-dried tomato

Taramosalata | 8
whipped carp roe | olive oil | preserved lemon

extra pita basket | baguette | crudités | 4

CHEESE LOVERS

Flamed Saganaki | 16
kefalotiri | brandy | lemon | pita

Grilled Halloumi | 12
lemon zest | orange-mint oil

Truffle Baked Brie | 16
filo wrapped | fig jam | mix greens

TAPAS | SHARING PLATES | VEGETARIAN

Classic Greek Salad | 16

Grilled Asparagus | 10
toasted almonds | olive oil drizzle

Stuffed Grape Leaves | 8
herbed arborrio rice | pine-nuts

Labneh with Mint Oil & Zaatar | 14
cherry tomatoes | Lebanese cucumber | Pepitas

Grilled Zucchini & Squash | 12
feta | mint oil | pine nuts

Spinach Filo Triangles | 12
Ricotta | herbs

Sautéed Seasonal Vegetables | 12

Roast Cauliflower Gratin Casserole | 16
bechamel | gruyere cheese

MORE TAPAS

Escargots Flambé | 14
snails | garlic cream | in a pastry shell

Wild Shrimp in Garlic Sauce | 16
wine | garlic | lemon

Keftedes- Greek Meatballs | 14
beef | onions | mint | parsley | za'atar-labneh

Merguez: Moroccan Spiced Sausage | 12
lamb | bell pepper-tomato- garlic puree

Grilled Lamb Meatballs | 14
pistachio | cumin | sumac-yogurt sauce

Chicken Skewers | 15
organic chicken thighs | chimichurri | baby spinach

MAINS

Whole Grilled Branzino | 36
Greek olive oil | fresh herbs

Fresh Grilled Salmon | 28
tomato chimichurri | spinach pesto

Steak Frites | 34
10 oz Vazio | house chimichurri

Grilled Bone-in Pork Chop | 28
mushrooms | cream-Dijon | potato mash | GF

Rack of Lamb | 48
NZ baby lamb chops | potatoes

Lamb Mousaka | 22
eggplant | zucchini | potato | Yogurt-Cheese topping

SWEET ENDINGS

Orange - Olive Oil Cake | 10
passion-fruit gelato

Almendrado | 10
almond crusted artisan Gelato | honey drizzle

Classic Tiramisu | 10

Crème Brûlée a la Chef | 10

Pistachio Baklava | 10
filo | mixed nuts | honey drizzle | Greek yogurt

Artisan Gelato | 8
Passion-fruit or Vanilla

AFTER DINNER DESSERT WINE

Chocolate Wine: Holland 9	Moscato: Italy 9	Port :Greece 9
Amaretto 9	Zambuca 9	Sherry Manzanilla : Spain 9

BEER SELECTION

Estrella Damm Lager: Barcelona 8	Stella Artois, Belgium 8	Mythos Lager, Greece 9
Zeos Black, Greece 10	Ca'Barley craft IPA , Sicily 12	Zeos Gold : Pilsner 10

OTHER BEVERAGE

Bottle Water 8	Soda (can) 4	Nespresso 4
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WINES BY THE GLASS

Our selection has been thoughtfully curated to offer you wines that are mostly "organic, sustainable, bio-dynamic or with minimal intervention" from small production, family owned, eco-friendly & sustainable wineries.

WHITE

Blend: Zoe, Skouras, Peloponnese 13	Chardonnay, Bernier, Loire Valley : 12
Pinot Grigio: Aleks Simcic: Slovenia 12	Sauvignon Blanc: Redentore, Veneto 12
Grillo: Fuedi Disisa, Sicily 14	Prosecco, Italy 11

PINK & Orange

Rose Brut: Le Berceau, Limoux 12	Rose: Louis Bernard, Côtes de Provence 12
Orange: Paraschos: Friulano 14	Rose blend, Zoe Skouras: Greece 13

RED

Touriga blend: Douro, Portugal 12	Cabernet Sauvignon: Redentore, Veneto 12
Pinot Noir: Martinolles, Languedoc 13	Tempranillo: Ribera del Duero, Spain 13
Etna Rosso: Firriato, Sicily 14	Sangiovese: Salcetino, Chianti Classico 14
Red Sangria 12 38	Agiorgitiko-Cabernet:Skouras Zoe: Greece 13

HAPPY HOUR MENU

Monday thru Friday 4pm-6pm at the bar & high tops

HAPPY PLATES

Spinach Filo Triangles 7	Prosciutto Wrapped Dates 6
Jamon Serrano Croquettes 7	Spiced up Fries 6
Boquerones 5	Mediterranean Olives 6
Stuffed Grape Leaves 5	Choice of any Dip pita 6

HAPPY DRINKS

Select Wine GL 7	Happy Beer 5	Red Sangria GL 7
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