

Abelli Estate
— BOUTIQUE WINERY —

Hellenic Mediterranean

TAPAS MENU

DIPS

TRIO OF DIPS all 3 above w. pita bread	\$37
TARAMOSALATA pink caviar w. pita bread	\$17
HOMMUS hommus dip w. pita bread (HM)	\$17
TZATZIKI garlic sauce w. pita bread (HM)	\$17

MEZE

PICKLED EGGPLANT

marinated w. garlic, parsley, olive oil & vinegar served w. ciabatta bread (HM)	\$25
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ROASTED CAPSICUM

marinated w. garlic, veg oil, vinegar – served w. pita bread (HM)	\$22
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GREEK GIANT BEANS (FASOLIA) served w. ciabatta bread	\$22
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DOLMADES stuffed vine leaves (5pcs)	\$24
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KALAMATA OLIVES pitted and marinated	\$8
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FETA CHEESE topped w. extra virgin olive oil and oregano	\$10
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SAGANAKI sprinkled w. oregano and served w. lemon	\$32
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CHARCOAL MEATS

LAMB FILLET / BACKSTRAP

2 skewers – served w. tzatziki, pita bread, chips and lemon	\$60
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LAMB CUTLETS (5) served w. tzatziki, pita bread, chips and lemon	\$75
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PORK FILLET (2 skewers) served w. tzatziki, pita bread, chips and lemon	\$50
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CHICKEN GYROS marinated w. herbs and spices w. pita bread & tzatziki	\$55
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PORK SAUSAGES (2)

mild w. herbs & spices, served w. tzatziki & pita bread	\$30
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HORIATIKI (GREEK SALAD)

tomatoes, cucumber, & red onions topped w. feta	\$35
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HORTA (Greens – Endives) with olive oil, lemon, and topped w. feta	\$25
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CHIPS sprinkled w. herbs and spices	\$15
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VEGETARIAN stuffed capsicum w. rice, carrot, mushrooms served w. chips	\$35
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DESSERT – GALAKTOBOUREKO Greek Custard Pie (HM)	\$13
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