MEZZE MENU

BARTINI'S MEZZE & MARTINIS EST. 2025

GRAZING BOARDS

Mezze Platter $32
Sampler platter of our favorite mezze plates including tomato de odo, greek meatballs, kalamata olives, house made hummus, cucumber slices, carrots, celery & crostinis

Charcuterie Board $32
Chef's assortment of seasonal & imported cheeses, prosciutto, infused salami, & thinly sliced prime rib. Served with crostinis, assorted crackers, lavosh points, seasonal fruits, & select jams

BRUSCHETTA

Burrata de Odo $16
Toasted crostinis served alongside fresh burrata & a medley of roasted tomatoes, garlic confit, olive oil & ribboned fresh basil

Fig &Pig $15
Honey chevre, delicate slices of prosciutto & strawberry-fig jam upon toasted crostinis

Nutty Goat $16
Toasted crostinis topped with honey chevre, sliced salami, pistachios, pesto, date & drizzled with honey

Steakhouse Avo-Caprese $20
Toasted crostinis smothered in an avocado smash, sliced steak, roasted tomatoes, whipped feta, fresh basil, & a balsamic reduction drizzle

HANDHELDS

$22 Mediterranean Salad
Greek salad mix, cherry tomatoes, sweet peppers, pickled red onion, cucumber, &crumbled feta tossed in our house made dijon vinaigrette with your choice of grilled steak, chicken, or shaved lamb

$17 Harissa Heat Chicken Wrap
Grilled chicken tossed in a harissa-spiced aioli with shredded lettuce, tomatoes, & cheddar cheese wrapped in a whole wheat tortilla. Served with mezze fries

$17 Lotus Shrimp Wrap
Grilled shrimp tossed in a sesame-peanut glaze, layered with shredded cabbage, lettuce, carrot, sweet peppers, & sweet chili sauce. Wrapped in a whole wheat tortilla. Served with mezze fries

Gluten Free options available!

FLATBREADS

$16 Basil Pesto Chicken
A bed of house made basil pesto, grilled chicken & fresh burrata drizzled with balsamic reduction

$17 Greek Gyro
Shaved lamb, tomatoes, pickled red onion, cucumber, crumbled feta cheese, & crispy lettuce drizzled with tzatziki

Steak & Pepper $17
Carmelized onion jam bed topped with thinly sliced prime rib, jalapeños & cheddar cheese drizzled with alfredo

Roasted Veggie $15
Grilled tomatoes, sweet peppers, zucchini, pickled red onion, & burrata on a bed of basil pesto

DESSERT

Rotating selection of seasonal flavors & Chef's choice of cheesecake

MEZZE PLATES

Tuna Tartare $18
Fresh Ahi tuna diced, delicately tossed with a Mediterranean herbed sauce on a bed of creamy avocado & served with wontons chips

Santorini Crab Nachos $18
Crispy wontons smothered with our crab katsu mix & mozzarella, drizzled with sweet eel sauce, chili aioli, sesame seeds & green onions

Brie du Jour $18
Warm baked Brie topped with seasonal fruit, fresh herbs, & a touch of sweetness with a honey & balsamic reduction drizzle, served with toasted crostini

Bartini's Hummus $15
Smooth blend of chickpeas, tahini, lemon, garlic, & extra virgin olive oil served with BarTini's garden crisps, carrots, celery & cucumber

Sesame Seared Tuna $17
Ahi tuna encrusted with toasted sesame seeds & seared rare served over a bed of Asian slaw with soy-ginger dressing

Mezze Fries $14
Za'atar seasoned & baked to golden perfection, served with Chef's own garlic harissa aioli

Spinach Artichoke Dip $16
Our creamy blend of spinach, roasted artichokes, cream cheese, mozzarella, & parmesean, baked golden & served with lavosh points

Kimchi Chicken Pot Sticker $15
Crispy dumplings filled with savory chicken & tangy kimchi served on a bed of Asian slaw with a side of chili aioli

Crispy Rice Cakes $16
Your choice of tuna or steak on a crispy rice cake drizzled with eel sauce, chili aoili, & scallions

Crispy Crab Katsu Sticks $19
Panko crusted kanakami crab, cream cheese, & mozzarella, fried & served with sweet chili

Italian Focaccia $11
Artisan Italian bread made from scratch infused with extra virgin olive oil, sea salt, and herbs served with a herbed parmesan oil for dipping

ENTREES

Flat Iron Steak $34
9oz of perfectly marbled, certified angus flat iron steak grilled medium rare & served with garlic-parm mash or mezze fries & Chef's vegetable of the day

Fish of the Week Market
Rotating Chef's choice with seasonal accompaniments

Greek Meatballs $25
Freshly made lamb & beef meatballs on a greek salad bed drizzled with tzatziki & mint chimichurri sauce

Chicken Caprese Royale $24
Juicy, grilled chicken breast topped with a creamy burrata and a medley of diced roma tomatoes, onion, & fresh basil then drizzled with a tangy balsamic reduction. Served with Chef's vegetable of the day

Tuna Poke Bowl $25
A bed of fresh sushi rice, ahi tuna, edamame, avocado, lettuce, toasted sesame, cucumber, carrots, pickled red onion, nori strips, & finished with spicy mayo & eel sauce

Grilled Chicken Kabobs $24
Marinated chicken glazed in our house lemon-pineapple reduction, grilled & served over a bed of ancient grains & mixed vegetables

Grilled Steak Kabobs $27
House marinated Mediterranean steak, sweet bell peppers, & onions grilled & served on a bed of ancient grains

Lobster Mac N Cheese $32
Tender chunks of lobster & rigatoni folded into a creamy house-blend cheese sauce, then topped with bread crumbs & curled green onion

Steak Rigatoni Ala Roma $28
Rigatoni tossed in a creamy tomato & garlic alfredo sauce, topped with steak, sweet bell peppers, onions and fresh burrata

T's Stroganoff $25
Sauteed onions, mushrooms, & beef in a velvety, scratch beef stock topped with burrata & herbs

SOUP

French Onion
Caramelized onion broth topped with toasted bread & melted Swiss cheese

'CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.'