



FOOD MENU



MEZEDES - STARTERS



Dips - All served with bread

All for £6.50 each

Taramosalata - Silky cod roe dip with lemon and bread crumbs.

Aubergine, Agioritiki, Salad (V,GF) - Smoky roasted aubergine dip.

Tyrokafteri (V,GF,Sp) - Spicy dip with whipped feta and roasted peppers.

Humus (V,GF) - Smooth blend of chickpeas, tahini, lemon and garlic.

Tzatziki (V,GF) - Cooling Greek yogurt with cucumber, garlic, and dill.

Trio of Dips - Choose three of the above

MEZE

Dolmades (V,GF) - Stuffed vine leaves with rice and herbs, served with pita and tzatziki £6.90

Roasted peppers (V,GF) - roasted sweet and smoky peppers (served cold) £6.90

Oven baked feta (V,GF) - a simple but delightful delicacy of feta cheese with tomato and basil, served with bread £7.50

Loukaniko - (SP) village sausage oven baked with pita and tyrokafteri £9.80

Halloumi cheese (V,GF) - Grilled halloumi cheese £7.50

Bougiourdi - (V,GF,Spicy) Peppers, tomatoes and onions topped with cheddar and feta, oven baked £7.50

Greek Olives (V,GF) £5.20

Soutzoukakia - Beef meat balls slow cooked in red tomato sauce £9.80

All our dishes are freshly prepared in house. If you have any allergies, please speak with a member of the staff and we will do our best to accommodate your needs. If you have any concerns with your experience please speak with our manager. Some of our dishes can be gluten free, please ask your waiter.

Good food and wine are the fuel of Greek hospitality.

MENU

MAIN DISHES *Prepared at Hat Bistro kitchen*

Moussaka – Layers of aubergine, potatoes, minced beef, and béchamel. Pair it with Agiorgitiko or Mavrokountoura £19.95

Gemista (V,GF) - Tomatoes and peppers stuffed with rice and herbs served with oven baked potatoes and bread. Pair it with Vidiano from Crete. £19.95

Chicken Giouvetsi - Oven cooked chicken thighs stuffed with halloumi, with orzo pasta in a rich tomato and cinnamon-spiced sauce. Pair it with Roditis and Malagousia £19.95

SALADS

Greek Salad (V,GF) – Feta, tomatoes, cucumber, onions, olives. Pair it with Assyrtiko – crisp and citrusy. £11.65

Dakos Salad (V) – Barley rusk topped with tomatoes, cretan anothotyro, olives and oregano. Pair it with Vidiano – smooth and rich £11.95

Greek Cheese Salad (V,GF) – Mixed greens with assorted Greek cheeses. Pair it with Thrapsathiri from Crete – fresh and fruity £12.55

SHARRING PLATTERS *Serves 2 people*

Tyrakia (Cheese) Platter– cheese assortment, spicy cheese dip, white grapes, pita bread. Pair it with Malagousia - fruity smooth finish £20

Kreatakia (Charcuteries) Platter– Charcuteries cuts, sausage, soutzoukakia, tzatziki dip, red grapes and bread. Pair it with Mavrokountoura - structure & bold £22

Veggie Platter (V)– Dolmades, red peppers, mini dakos, grapes, 2x Greek cheese, aubergine dip, olives and bread. Pair it with Vidiano - smooth and rounded £22

Plato Platter - All in one - A selection of everything to try everything. Pair it with mature Agiorgitiko - Structured and full body with complexity £27

Greek food is all about sharing—whether it's a meal or a story.



Welcome to Rhapsody Wine Bar & Restaurant

Step into a world where Greek wines take center stage, paired with a curated selection of mezedes, salads, and specialty dishes. From the freshness of the Aegean coast to the rich flavors of the Peloponnese, each bite is an invitation to explore Greece's culinary landscape.

Our menu is designed for sharing — mix and match, linger over a glass, and discover the perfect pairing.

In Greece, cooking is a celebration of the senses, the earth, and the sea. Every meal is a story of friendship, family, and flavours.

Καλώς ήρθατε...
Welcome

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