

MARGARITAVILLE
Lake Resort
LAKE CONROE • HOUSTON

Mediterranean Tapas Menu

FALAFEL | \$7

Deep fried chickpea and fava patty, fresh yogurt dip

BRUSCHETTA | \$10

Garlic-rubbed toasted focaccia, vine-ripened & sun-dried tomatoes,
crumbled goat cheese, aged blood orange balsamic

CHARCUTERIE BOARD | \$19

Crafted old country charcuterie and artisan cheeses, country olives,
homemade preserves, jam, dry cured fruits, house made accoutrement

MAMA MEATBALLS | \$13

San Marzano sauce, roasted garlic aioli

FUNGI FLAT BREAD | \$17

Wild mushrooms, house pizza sauce, crumbled goat cheese,
Romano tartufo oil, spicy arugula

PITA AND HUMMUS | \$12

Levantine dip, Spanish paprika and olive oil drizzle, classic pita bread

TABBOULEH | \$9

Traditional Lebanese style mezze salad, fine chopped parsley, mint,
tomatoes, onions, cracked wheat, olive oil, fresh lemon juice

CHICKEN SHASLIK | \$9

Grilled chicken kebobs in a tangy marinade, white cheese sauce

prices do not include taxes and gratuities



Old World Antiquity Wines

SAUVIGNON BLANC | THRACIAN LOWLANDS , 2018 | \$48

Pale gold color, an inspiring crisp and delicate nose of green pepper, charming notes of fresh grass, ivy and forest herbs. Refreshingly tart with crispy tinges of white peach, lime and a citrus finish.

CHARDONNAY | DANUBE PLAIN, 2018 | \$48

Nice lemon-yellow color, aromatic nose with notes of apple, pear and a touch of lemon meringue pie. Fresh pear on the palate lifted by bright, gentle acidity that mingles with citrus; followed by a flawless, soft honey finish.

ROSÉ INANNA | THRACIAN LOWLANDS, 2018 | \$48

Beautiful rose petal color with a hint of coral. Nice black currant, peach and rose petal aromas. Refreshingly dry, clean raspberry, bright beckoning strawberry and cassis flavors on the palate with a delicate acidity that lingers.

LIMNIONA | MESSENIOLAS-GREECE, 2018 | \$46

Bright, strong red color intermingled purple hues. The bouquet recalls subdued berries, wild raspberries and strawberries with floral notes. Complex ripe, bright fruits give way to a touch of lingering cherry and pepper.

SANGIOVESE | THRACIAN LOWLANDS, 2017 | \$48

Bright, brilliant red in color, forward nose of fresh green meadow followed by soft fruit notes of plums, raspberries, blackberries and tea leaves. Dominate ripe sour cherries and plums covered, followed with chocolate and cinnamon notes. Light and tight-bodied balanced with freshness and pepper, finished with medium tannins and subtle graphite minerality.

MAVRUD | THRACIAN LOWLANDS, 2016 | \$45

Rich dark purple color, a beautiful nose of ripe cherry, blackberry and plum notes. Palate flavors balance opulent soft tannins and a touch of tobacco from well-integrated oak, very similar to a spicy Merlot.

SYRAH | THRACIAN LOWLANDS, 2017 | \$51

Plush dark plum color; a complex nose of black currant, blackberry, licorice, and dark chocolate. In the mouth, an incredible powerhouse of satisfying jammy plum, blueberries and fig. A full body texture finish with very long velvety tannins.

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