



VEGETABLE & CHEESE MEZE

Marinated Olives\$10 peloponnese olives, orange zest, champagne (contains pits)	Feta 2.0\$15 sesame seeds, black caraway, phyllo, greek honey
Trio of Dips\$16 beet tzatziki / tirokafteri / caramelized onion babaganoush served with pita *(add crudite \$5)	Spanakopita\$16 country style pie with spinach, feta, leek, onion, and dill with mint yogurt
Horiatiki\$16 heirloom tomato, feta, cucumber, bell pepper, red onion, capers, olives, lemon, rigani	Patatas Bravas\$14 crispy potatoes, jalapeno-mint labneh, aleppo, spring onion
Burrata\$18 green olive pesto, tomato jam, grilled pita	Roasted Cauliflower\$16 harissa, pine nut salsa, garlic labneh, greek honey
Roasted Beets\$14 walnut skordalia, petimezi vinaigrette	Zucchini Crisps\$16 served with cucumber tzatziki
Brussels Sprouts\$16 spicy honey, mixed nut dukkah, spiced greek yogurt	Stuffed Cabbage\$16 roasted wild mushrooms, cauliflower, spiced tomato sauce

SEAFOOD MEZE

Tuna Crudo\$19 capers, greek honey vinaigrette, roasted garlic aioli, grilled avocado, crumbled pita	Striped Bass\$23 gigante beans, jalapeno beurre blanc, herb oil
Grilled Shrimp\$19 cucumber-fennel salad, smoked taramosalata, fresno pepper	Mussels\$18 coconut and turmeric broth, dill, herb oil
Octopus\$20 split pea puree, shaved onion, crispy capers, boukovo oil	Crispy Calamari\$18 cherry peppers, roasted garlic aioli, spicy tomato

MEAT MEZE

Birria Bao Gyro\$10 each braised lamb, tzatziki, pickled fresno peppers, micro wasabi	Grilled Loukaniko\$15 pork and leek sausage, black garlic skordalia, cretan honey
Chicken Souvlaki\$19 chicken skewers, peppers, onions, avocado tzatziki	Keftedakia\$18 ground lamb meatballs, charred tomato sáltsa, coriander labneh
Short Ribs\$38 garganelli, braised short ribs, Parmesan mousse, tartufo sauce	Lamb Chops\$24 marinated, warm spicy feta, oregano, salsa verde
New York Strip Steak\$32 Prime, 8oz, black garlic gastrique, kataifi onion	

FEASTS

Please allow minimum 30 minutes

Kreaton\$110 variety of grilled meats: lamb chops, pork souvlaki, loukaniko, and chicken souvlaki with fries, tzatziki, tyrokafteri, and pita *(add 8oz Prime NY Strip Steak \$32)	Paella Giouvetsi\$62 saffron fish fumet, arborio rice, loukaniko, assorted seafood
--	--



OUZERI + BAR

Book your next event with us!

Spaces available for your next Buyout, Dinner, or Cocktail Reception

Please contact our Event Coordinator

Jeta Kapxhiu

jeta@committeeboston.com