



 VEGETABLE & CHEESE MEZE

Marinated Olives\$10	Feta 2.0\$15
peloponnese olives, orange zest, champagne vinaigrette (contains pits)	sesame seeds, phyllo, greek honey
Trio of Dips\$17	Spanakopita\$16
cucumber tzatziki / tirokafteri / green goddess hummus served with pita *(add crudite \$5)	country style pie with spinach, feta, leek, onion with cucumber tzatziki
Horiatiki\$16	Patatas Bravas\$15
heirloom tomato, feta, cucumber, bell pepper, red onion, capers, olives, lemon	crispy potatoes, jalapeno-mint labneh, aleppo, spring onion
Burrata\$18	Roasted Cauliflower\$16
green olive pesto, tomato jam, grilled pita	harissa, pine nut salsa, spring onion labneh
Crispy Artichoke\$17	Zucchini Crisps\$18
spring onion labneh	served with cucumber tzatziki
Blistered Shishito Pepper\$16	
citrus salt, goat cheese spread, sesame seeds	

 SEAFOOD MEZE

Tuna Crudo*\$20	Hallbut\$28
cucumber water, tomato ponzu, pickled ramp, crispy caper	fava, wild mushroom, green garlic, asparagus, beurre blanc
Shrimp Saganaki\$22	Mussels\$20
tomato sauce, smoked paprika, feta cheese, sourdough wheat bread	garlic, nduja, white wine, butter, sourdough wheat bread
Octopus\$21	Crispy Calamari\$18
cabbage, heirloom cherry tomato, grilled ramp, red onion, zhough sauce.	cherry peppers, roasted garlic aioli, spicy tomato

 MEAT MEZE

Souvlaki Trio\$27	Grilled Loukaniko\$19
chicken, pork, lamb, cucumber tzatziki, shaved red onion	pork and leek sausage, green garlic skordalia, citrus honey, pita
Lamb Garganelli\$32	Keftedakia\$18
lamb and pancetta ragout, zucchini, parmesano Reggiano	lamb meatballs, charred tomato sáltsa, coriander labneh
New York Strip Steak*\$36	Lamb Chops*\$29
10 oz, asparagus, charred cipollini onion, zhough sauce	marinated, warm spicy feta, salsa verde

 FEASTS

Please allow minimum 30 minutes

Kreaton*\$110	Paella Giouvetsi\$62
variety of grilled meats: lamb chops, pork souvlaki, loukaniko, and chicken souvlaki with fries, zucchini, tzatziki, tyrokafteri, and pita *(add 10oz NY Strip Steak \$36)	saffron fish fumet, arborio rice, loukaniko, assorted seafood
Maine Lobster\$79	Branzino\$49
1.5 lb lobster, asparagus, marble potato, wine lemon butter sauce	semi-boneless, zucchini, marinated tomato, marble potatoes

Advisory: the consumption of raw & undercooked foods() such as meat, poultry, fish, shellfish and eggs which contain harmful bacteria may cause serious illness or death. Before placing your order, please inform our server if a person in your party has a food allergy. Parties of 6 or more may be subject to an 18% gratuity.



OUZERI + BAR

Book your next event with us!

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

Please contact our Event Coordinator

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