



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
Horiatiiki\$17	Myrodates Patatas\$15
heirloom tomato, cucumber, red onion, burrata, apricots, crispy bulgur	yukon potato wedges, fresh herbs, lemon, aleppo, scallions
Burrata\$18	Roasted Cauliflower\$16
pesto, grilled peaches, arugula, pine nuts, fig vinegar, pita	harissa, pine nut, pesto labneh
Crispy Artichoke\$17	Zucchini Crisps\$18
served with pesto labneh	served with cucumber tzatziki
Blistered Shishito Pepper\$16	
citrus salt, goat cheese spread, sesame seeds	

SEAFOOD MEZE

Tuna*\$20	Halibut\$28
heirloom tomatoes, cucumber, tomato ponzu, chives, sesame, coriander labneh, pita chips	fava, wild mushroom, green garlic, asparagus, corn, 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 scallion, red onion, zhough	cherry peppers, fennel, roasted garlic aioli
Fried Manti\$18	
tuna, spicy feta, celery, honey chermoula	

MEAT MEZE

Souvlaki Trio\$27	Grilled Loukaniko\$19
chicken, pork, lamb, cucumber tzatziki, shaved red onion	pork and leek sausage, onion mustard relish, za'atar pita
Brizola*\$38	Keftedakia\$18
8oz bone-in, greek coffee rubbed, herb roasted potatoes, grilled peaches, arugula	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	Herb Roasted Chicken\$60
variety of grilled meats: lamb chops, pork souvlaki, loukaniko, and chicken souvlaki with fries, zucchini, tzatziki, tirokafteri, and pita *(add 10oz NY Strip Steak \$36)	bone-in, pearl couscous, zucchini, tomato, corn, tabbouleh, lemon garlic tahini, pita
Maine Lobster\$79	Branzino\$49
1.5 lb lobster, asparagus, marble potato, corn, 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.

COMMITTEE

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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