



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	Kolokithopita\$18
cucumber tzatziki / tirokafteri / butternut squash hummus served with pita *(add crudite \$5)	honey nut squash, ricotta, kasseri cheese, maple syrup, cider reduction
Horiatiiki\$17	Myrodates Patatas\$15
tomato, cucumber, red onion, burrata, apples, pepitas	yukon potato wedges, fresh herbs, lemon, aleppo, scallions
Burrata\$18	Zucchini Crisps\$18
pepita pesto, pears, arugula, pepitas, fig vinegar, sundried tomato jam, pita	served with cucumber tzatziki
Crispy Artichoke\$17	Roasted Carrots\$17
served with caramelized onion labneh	honey, cider, pistachio dukkah
Blistered Shishito Pepper\$16	
citrus salt, goat cheese spread, sesame seeds	

SEAFOOD MEZE

Tuna*\$20	Halibut\$28
tomatoes, cucumber, tomato ponzu, chives, sesame, coriander labneh, pita chips	wild mushroom, butternut squash, corn, beurre blanc, parsnip, garlic
Shrimp Saganaki\$22	Mussels\$20
tomato sauce, smoked paprika, feta cheese, grilled sourdough bread	garlic, 'nduja, white wine, butter, grilled sourdough bread
Octopus\$21	Crispy Calamari\$18
cabbage, cherry tomato, grilled scallion, red onion, zhough	cherry peppers, fennel, roasted garlic aioli
Fried Manti\$18	Seared Scallops\$34
tuna, celery, spicy feta	parsnip & pear puree, pomegranate

MEAT MEZE

Souvlaki Trio\$27	Lamb Merguez\$28
chicken, pork, lamb, cucumber tzatziki, shaved red onion	spicy lamb sausage, feta, red peppers, shallots, tomato, fig, honey, grilled sourdough bread
Brizola*\$38	Keftedakia\$18
8oz bone-in, greek coffee rubbed, herb roasted potatoes, arugula	lamb meatballs, charred tomato sáltsa, coriander labneh
New York Strip Steak*\$40	Lamb Chops*\$29
10 oz, wild mushrooms, charred cipollini onion, zhough	10-12oz, bone-in, greek whipped potatoes, salsa verde
Gnocchi Moussaka\$34	
pork & beef bolognese, wild mushrooms, parmesan cheese	

FEASTS

Please allow minimum 30 minutes

Kreation*\$110	Branzino\$49
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)	semi-boneless, zucchini, marinated tomato, marble potatoes
Herb Roasted Chicken\$60	
bone-in, pearl couscous, zucchini, tomato, corn, tabbouleh, lemon garlic tahini, pita	

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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