



## VEGETABLE &amp; CHEESE MEZE

<b>Marinated Olives</b> .....\$10	<b>Feta 2.0</b> .....\$15
peloponnese olives, orange zest, champagne vinaigrette (contains pits)	sesame seeds, phyllo, greek honey
<b>Trio of Dips</b> .....\$18	<b>Patatas</b> .....\$22
cucumber tzatziki / tirokafteri / butternut squash hummus served with pita *(add crudite \$5)	yukon potatoes, dill yogurt, scallion, smoked trout roe
<b>Horiatiki</b> .....\$18	<b>Zucchini Crisps</b> .....\$18
tomato, cucumber, red onion, castelfranco, chive, crispy shallot, oregano vinaigrette, feta	served with harissa lemon aioli
<b>Burrata</b> .....\$18	<b>Roasted Carrots</b> .....\$17
pepita pesto, pears, arugula, pepitas, fig vinegar, sundried tomato jam, pita	honey, pepita dukkah, sesame seeds
<b>Pantzrosalata</b> .....\$17	<b>Crispy Artichoke</b> .....\$17
red and yellow beets, red onion, mache, pistachio, oregano vinaigrette, goat cheese	served with goat cheese
	<b>Spanakopita</b> .....\$17
	country style pie, spinach, feta, garlic, onion, tzatziki

## SEAFOOD MEZE

<b>Tuna Tartare*</b> .....\$20	<b>Halibut</b> .....\$32
avocado, togarashi, ponzu, chives, cilantro, sweet potato chips	mushrooms, parsnip, spinach, beurre blanc
<b>Shrimp Saganaki</b> .....\$22	<b>Mussels</b> .....\$20
tomato sauce, smoked paprika, feta cheese, grilled sourdough bread	garlic, 'nduja, white wine, butter, grilled sourdough bread
<b>Octopus</b> .....\$22	<b>Crispy Calamari</b> .....\$18
'nduja ragu, marble potato, arugula, red onion, lemon	fennel, lemon, harissa lemon aioli
<b>Fried Manti</b> .....\$18	<b>Seared Scallops</b> .....\$32
tuna, celery, spicy feta	parsnip & pear puree, pomegranate

## MEAT MEZE

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

## FEASTS

Please allow minimum 30 minutes

<b>Kreaton*</b> .....\$110	<b>Branzino</b> .....\$49
variety of grilled meats: lamb chops, pork souvlaki, loukaniko, lamb souvlaki, and chicken souvlaki with fries, zucchini, tzatziki, tirokafteri, pita *(add 10oz NY Strip Steak \$36)	semi-boneless, zucchini, marinated tomato, marble potatoes
	<b>Herb Roasted Chicken</b> .....\$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.



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Please contact our Event Coordinator

**Jeta Kapxhiu**

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