



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\$18	Patatas\$22
cucumber tzatziki / tirokafteri / butternut squash hummus served with pita *(add crudite \$5)	yukon potatoes, dill yogurt, scallion, smoked trout roe
Horiatiki\$18	Zucchini Crisps\$18
tomato, cucumber, red onion, castelfranco, chive, crispy shallot, oregano vinaigrette, feta	served with harissa lemon aioli
Burrata\$18	Roasted Carrots\$17
pepita pesto, pears, arugula, pepitas, fig vinegar, sundried tomato jam, pita	honey, pepita dukkah, sesame seeds
Pantzrosalata\$17	Crispy Artichoke\$17
red and yellow beets, red onion, mache, pepita dukkah, oregano vinaigrette, goat cheese	served with goat cheese
	Spanakopita\$17
	country style pie, spinach, feta, garlic, onion, tzatziki

SEAFOOD MEZE

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

Kreaton*\$110	Branzino\$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
	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.



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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