

Meze Estiatorio

166 Shrewsbury St 01604-4629 · +15088694200 · Updated: Jan 14, 2026

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RED 9

CAVINO 'IMIGLYKOS RED' \$8.00

semi-sweet

VOYATZI 'KYKLOS' \$10.00

agiorgitiko

MEGA SPILEO "CUVEE III" \$10.00

mavrodaphne, cabernet sauvignon, agiorgitiko

MUSES ESTATE 9 \$10.00

cabernet sauvignon, merlot syrah

HATZIMICHALIS MERLOT \$13.00

merlot

PAPAIOANNOU PINOT NOIR \$15.00

pinot noir

HATZIMICHALIS CABERNET SAUVIGNON \$15.00

cabernet sauvignon

BIBLIA CHORA 'SOLE' \$65.00

pinot noir

COSTA LAZARIDI 'AMETHYSTOS CAVA' \$120.00

cabernet franc

WHITE 10

CAVINO IMIGLYKOS WHITE \$8.00

semi-sweet

VOYATZI 'KYKLOOS' \$10.00

moschofiero

MEGA SPILEO 'CUVEE III WHITE' \$10.00

malagousia, assytico, chardonnay

MUSES ESTATE 'SAVATIANO' \$11.00

savatiano

HATZIMICHALIS MALAGOUSIA	\$12.00
malagousia	
AMETHYSTOS	\$14.00
sauvignon blanc, assyrtiko	
HATZIMICHALIS CHARDONNAY	\$14.00
chardonnay	
GAVALAS 'ASSYRTIKO SANTORINI'	\$62.00
assyrtiko	
TSELEPOS 'SANTORINI'	\$65.00
assyrtiko	
BIBLIA CHORA 'OVILOS WHITE'	\$95.00
assyrtiko, semilon	
ROSE 3	
HAZTIMICHALIS ROSE	\$12.00
grenache rouge, malagousia, syrah	
COSTA LAZARIDI MERLOT ROSE	\$14.00
merlot	
MUSES ESTATE 'AMUSE'	\$45.00
mouchtaro, sauvignon blanc	
SPARKLING 3	
BIANCO NERO	\$12.00
muscat of Hamburg	
TSELEPOS 'AMALIA BRUT'	\$55.00
moschofilero	
TSOLEPOS 'AMALIA RODE'	\$66.00
moschofilero	
RETSINA 2	
MALAMATINA 500ml	\$14.00
KECHRIBARI 500ml	\$14.00
BAYSTATE BREWERY 5	
Becky likes the smell 10%	
Hoppy dreams IPA 6.5%	

Blood orange 4.6%

Kelly squared double NE IPA 9.2%

Mikr lite 4.5%

IMPORTED 2

Stiegl grapefruit radler 2.3%

Guinness 7%

OPA OPA BREWERY 7

Opa IPA 6%

Red Rock Amber Ale 5%

Hazy Freak NE IPA 7%

Orange Appeal Belgian White 5%

A10 Warthog Double IPA 11%

Em's New Moon Porter 6.8%

Opa Light 41%

GREEK 5

Fix Lager \$6.00

Mythos Lager \$6.00

Santorini 'Crazy Donkey IPA' \$8.00

Santorini 'Red Donkey Ale' \$8.00

Santorini 'Yellow Donkey Lager' \$8.00

DOMESTIC 5

Budweiser \$5.00

Bud Light \$5.00

Miller Light \$5.00

Michaelob Ultra \$5.00

Whiteclaw \$7.00

COCKTAILS 9

MEZE MIMOSA	\$10.00
bianco nero sparkling wine & choice of peach wisino (sour cherryl, or motion (blend) juices	
SANTORINI SUNRISE	\$10.00
keo vsop brandy, cointreau, visino and orange juice	
HELEN OF TROY	\$10.00
malibu, peach schnapps & motion juice	
CUCUMBER SPRITZER	\$10.00
wodka, fresh cucumber juice, simple & soda	
GREEK TEA SHOT	\$7.00
keo vsop brandy, peach schnapps&sour	
APHRODTINI	\$10.00
keo vsop brandy, malibu, blue curacao, motion juice,& pineapple juice	
MANGKAS	\$12.00
mudled orange & chery, honey haraki, bourbon, bitters and ginger sode	
NESCAFE MARTINI	\$12.00
nescafe, absoiut vanilla, amarula, khaiua	
GREEK SANGRIA	\$12.00
RED-dry red wine, keo vsop brandy, cointreau, fresh orange juice, lime juice, pomegranate iqueur and cranberry juice / WHITE dry white wine, stolkichnaya razz, motion, fresh oj & caintreau	
OUZO 2	
Ploumari	\$12.00
8 200mL	
Psychis	\$8.00
TSIPOURO 3	
Idoniko	\$15.00
9 200mL	
Haraki Tsikoudia	\$25.00
8 Carafe	
Methexix 'aged'	\$16.00
LIQUEUR 3	
Keo VSOP Brandy	\$10.00
Psychis Mastiha	\$8.00
Haraki Tsikoudia Honey	\$8.00

SODA & JUICE 3

Amita Greek Juice	\$3.00
peach, cherry or motion blend	
Epsa Greek Soda	\$3.00
orange, gazoza or lemon	
Pepsi Soft Drinks	\$2.00

BOTTLED WATERS 2

Zagori still	\$5.00
750 mL	
Souroti sparkling	\$6.00
750 mL	

COFFEE 5

Americaniko	\$2.00
Greek Frape (Iced)	\$3.00
Greek Nescafe (Hot)	\$3.00
Espresso	\$3.00
Greek Espresso	\$4.00

DESSERTS 5

BAKLAVA	\$8.00
layers of phyllo dough, chopped walnuts soaked in Geek honey	
GALAKTOBOUREKO	\$8.00
traditional Greek custard baked in phyllo	
PORTOKALOPITA	\$8.00
shredded phyllo and custard macerated in syrup	
KATAIFI	\$8.00
shredded phyllo layered with almonds and walnuts macerated in honey	
PASTA SOKOLATINA 'PONDIKI'	\$10.00
chocoate layered mousse cake, traditionally made in the shape of a mousse	

MEZETHES 16

MEZE PLATE

AVAILABLE OPTIONS

Tzatziki: Greek yogurt, garlic, cucumber / Melitzanosalata: Grilled eggplant, garlic, whipped / Tirokafteri: Whipped feta & chili peppers / Taramasalata: Greek caviar spread / Skordalia: Whipped potato, garlic, pepper / Hummus: Whipped chickpeas, garlic, lemon

1: \$5.00

3: \$10.00

FRIED CALAMARI

\$18.00

hand-cut & topped with banana peppers & served with a side of crumbled feta & tomato sauce

MARITHES

\$16.00

fresh-water smelts, lightly battered & fried with a side of crumbled feta and tomato sauce

KEFTEDES

\$14.00

greek-style house-made meatballs, baked in a red sauce and topped with feta

BOUYOURDI

\$12.00

baked feta & mozzarella with chili peppers and tomato served with grilled pita

DOLMATHES

\$10.00

warmed grape leaves stuffed with seasoned rice served with a side of tzatziki

SAGANAKI

\$12.00

our renowned, pan fried viahotiri cheese, flambéed table side

KOLOKITHAKIA

\$10.00

lightly battered and fried zucchini with a side of tzatziki

FETA SAGANAKI

\$12.00

wrapped in phyllo dough topped with sesame and Greek honey

GRILLED FETA & TOMATO

\$12.00

thickly sliced fresh tomatoes with oregano, balsamic glaze & olive oil

SHRIMP SAGANAKI

\$13.00

sautéed shrimp, onions & peppers in a chili tomato sauce topped with feta & mozzarella, served with grilled pita

GREEK FRIES

AVAILABLE OPTIONS

hand-cut topped with feta, tomatoes, olives, & scallions with a side of tzatziki

\$13.00

chicken: \$6.00

OUZO PLATE

\$18.00

renga: smoked Herring | lakerda: pickled Bonito | fasolia tomatoes & cucumbers | taramosalata | skordalia

GREEK CHARCUTERIE

\$20.00

imported feta | loukaniko | viahotini cheese | dolmathes | olives | candied walnuts | Greek honey | dried whole figs | tzatziki | grilled pita

SPANAKOPITA

\$9.00

baked spinach & feta wrapped in phyllo dough

OKTAPODI

\$21.00

From the Mediterranean to Mezé, our octopus is flown in, cleaned and prepared fresh daily. Perfectly grilled, served on a bed of red onions with vinegar & balsamic glaze

SOUP & SALAD 7

KOTOSOUPA	\$8.00
agolemano soup with orzo & chicken	
PANTZARIA	\$12.00
blanched beets, feta, candied wainuts, red onion& balsamic glaze	
WATERMELON FETA SALAD	\$10.00
a watermelon and imported feta salad with mint and a balsamic reduction glaze	
HORIATIKI	\$12.00
classic village salad of tomato, cucumber, feta, bell peppers, anion & kalamata olives	
FAKES	\$8.00
traditional vegan lentil soup	
MAROULOSALATA	\$8.00
thinly-sliced romaine, scallions, sea salt & oil & vinegar dressing	
SPANAKI SALATA	\$12.00
fresh spinach greens, sun dried tomatoes, feta, walnuts & baisamic vinaigrette	
ENTREES 12	
GYRO PLATE	\$16.00
a traditional gyro wrapped with tomato, fries, onion& tzatziki & served with a side of hand- cut fries	
SOUVLAKI	\$24.00
choice of 2 skewered chicken, pork, beef or shrimp with rice pilaf &salad	
PAIDAKIA	\$28.00
Grass-fed New Zealand lamb chaps with oven-roasted leman potatoes& salad	
PASTICHIO	\$20.00
made Yia-Yia's way with baked layers of seasoned beef & pasta, topped with bechamel sauce & served with a salad	
MOUSSAKA	\$24.00
baked layers of potato, eggplant, ground beef and bechamel sauce served with salad	
LAVRAKI	\$36.00
flown in on ice fresh from Greece grilled sea bass, served whole with seasonal mired vegetables and skordala	
LOUKANIKO	\$20.00
Traditional Northem-Greek sausages made in-house with hand-cut fries &salad	
BIFTEKI PLATE	\$20.00
3 biftekia made traditionally with ground beef and pork served with a salad, hand-cut fries and side of tzatziki	
TIGANITO	\$26.00
choice of pork or chicken sauteed with onions and peppers, served over rice with a salad	
LAMB SHANK	\$28.00
whole bone-in shank, braised and served with fasolakia & salad	

YEMISTA

\$22.00

garden pepper and tomato, stuffed with seasoned rice in a red-sauce baked, sprinkled with feta & served with fasolakia

MIXED GRILL

\$78.00

2 pork, chicken& beef souvaki, 2 Joukanika, 2 biftekia& 4 lamb chops served with hand-cut fries and tzatziki FEEDS 4 PEOPLE

SIDES -6- 1

fasolia (Greek white beans) | fasolakia (Greek green beans) | rice pilaf hand-cut fries | roasted mixed vegetables | roasted lemon potatoes