

The restaurant that is now Meze Estiatorio has been long in the making. It all began in the beautifully secluded village of Hrisohorafa, on the eastern bank of Lake Kerkini, Macedonia, Greece. What was eaten everyday was family tradition, passed down by word of mouth and grown (or living) on your land. Fast forward a couple hundred years and here we are, first generation Worcester natives serving what we know so well; authentic, unadulterated Greek food. Kali Orexi!

SOUPS & SALADS

Kotosoupa	8
Traditional avgolemono soup with orzo and chicken	
Fakés	8
A vegetarian, Greek-style, lentil soup	
Horiatiki	12
A classic village salad of tomato, cucumber, imported feta, bell peppers, red onion, & kalamata olives	
Pantzaria	14
Fresh beets, blanched & diced, tossed with crumbled feta, candied walnuts, red onion, and a balsamic glaze dressing	
Maroulosalata	10
Sliced romaine greens, scallions, & sea salt, mixed together in a lemon vinaigrette dressing	
Chickpea Salad	12
Chickpeas, cherry tomatoes, red onions, cucumbers, bell peppers, imported feta & kalamata olives tossed in a vinaigrette dressing	
Horta	10
Steamed wild greens tossed in lemon, olive oil, & vinegar	

SIDES

Fasolia	6
White beans seasoned & baked in a red sauce	
Lemon Potatoes	6
Traditional oven-roasted potatoes	
Fasolakia	6
Greek-style string beans baked in a red sauce	
Hand-Cut Fries	6
Seasoned with sea salt & Greek Oregano	

MEZETHES

Meze Plate	1 dip for 6 - 3 dips for 15
Tzatziki: Greek yogurt, garlic, cucumber, olive oil	
Melitzanosalata: Grilled eggplant, garlic, olive oil	
Tirokafteri: Whipped feta & chili peppers	
Taramasalata: Traditional Greek caviar spread	
Hummus: Whipped chickpeas, garlic, fresh lemon	
Skordalia: Whipped potato, pepper, olive oil	
Grilled Feta & Tomato	12
Charred tomato, imported feta, oregano, & a balsamic glaze	
Spanakopita	12
Baked phyllo dough stuffed with spinach & imported feta	
Feta Saganaki	15
Imported feta wrapped in phyllo dough topped with sesame & Greek honey	
Bouyourdi	14
Imported feta baked with mozzarella, chili peppers, & diced tomatoes, served with grilled pita	
Oktapodi	21
Fresh octopus, cleaned and prepared daily. Grilled and served on a bed of red onion with olive oil, red vinegar, & a balsamic glaze	
Keftedes	15
House-made meatballs, baked in red sauce topped with feta	
Shrimp Saganaki	16
Sautéed shrimp, onions, & peppers, baked in a spicy tomato sauce and topped with feta & mozzarella. Served with pita	
Dolmathes	12
Hand-rolled grape leaves stuffed with seasoned rice	
Saganaki	12
Our famous pan fried vlahotiri cheese, flambéed table side	
Fried Calamari	18
Fresh hand-cut calamari, lightly battered and fried	
Kolokithakia	12
Lightly battered zucchini, fried and served with tzatziki	
Greek Charcuterie	22
A charcuterie board consisting of imported feta, loukaniko, dolmathes, olives, candied walnuts, candied figs, vlahotiri, tzatziki, & grilled pita	

Please inform your server if anyone in your party has a food allergy | Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness | 20% gratuity is added to parties of 6 or more

ENTREES

A side salad is served with all individual entrees

Souvlaki Plate	26
A choice of grilled chicken, pork, or shrimp skewers and served on a bed of rice pilaf	
Gyro Plate	20
A traditional pork gyro wrapped in pita with tomatoes, onions, fries, and tzatziki sauce with a side of fries	
Pastichio	22
Baked layers of seasoned beef & pasta and topped with a creamy bechamel sauce	
Paidakia	30
New Zealand lamb chops grilled and served with oven roasted lemon potatoes	
Loukaniko	22
Traditional Greek sausage made in-house with fries	
Lamb Shank	32
Our famous bone-in shank, braised in a red sauce and served with fasolakia	
Moussaka	26
Baked layers of potato, eggplant, and seasoned ground beef, topped with a creamy bechamel sauce	
Bifteki	22
Traditional ground beef and pork patties, grilled and served with a side of fries	
Yemista	26
Peppers & tomatoes stuffed with seasoned rice, baked in a red sauce & topped with feta served with fasolakia	
Lavraki	38
Mediterranean sea bass flown in on ice, fresh from Greece, served whole with a side of mixed vegetables and skordalia	
Mediterranean Cod	28
Fresh Cod filet baked with spinach in a Greek white wine topped with tomato, red onion, kalamata olives, & feta served on a bed of rice pilaf	
Mixed Grill	88
Feeds 4. 2 beef, 2 chicken, & 2 pork souvlaki, 2 loukanika, 2 biftekia, & 4 lamb chops served with tzatziki & hand-cut fries	