



SOUP & SALADS

Horiatiki **V**

A classic village salad of tomato, cucumber, imported feta, bell peppers, red onion, & kalamata olives tossed with olive oil & vinegar 13

Pantzaria **V**

Fresh beets, blanched & diced, tossed with crumbled feta, candied walnuts, red onion, & a balsamic glaze dressing 15

Maroulosalata **V**

Sliced romaine greens, scallions, kalamata olives, & sea salt mixed together in a lemon vinaigrette dressing 10

Horta **V**

Steamed wild greens tossed with fresh lemon juice, olive oil, & vinegar 12

Lahano Salata **V**

Finely chopped cabbage, bell pepper, and carrot, seasoned and tossed with vinegar & olive oil. 12

Kotosoupa

Traditional Avgolemono soup with orzo and chicken 9

SIDES

Lemon Potatoes **V**

Traditional oven-roasted potatoes 9

Fasolia **V**

Giant white beans seasoned and baked in a tomato sauce 9

Fasolakia

Greek-style string beans baked in a red sauce with carrots and potatoes 9

Hand-Cut Fries

Seasoned with salt and oregano 8

MEZETHES

Meze Plate

Your choice of 3 house made dips served with grilled pita bread
Hummus, Melitzanosalata, Tirokafteri, Taramosalata, or Tzatziki \$15

Dolmathes **V**

Hand rolled grape leaves stuffed with seasoned rice 12

Spanakopita **V**

Baked Phyllo dough stuffed with spinach & imported feta 12

Feta Saganaki **V**

Phyllo wrapped imported feta drizzled with honey topped with toasted sesame 14

Saganaki **V**

Fried kefalograviera cheese, flambeed tableside 15

Bouyourdi **V**

Imported feta baked with mozzarella, chili peppers, & diced tomatoes, served with grilled pita 14

Grilled Feta & Tomato **V**

Charred tomato and feta drizzled with a balsamic glaze 14

Kolokithakia **V**

Lightly battered zucchini, fried and served with tzatziki 12

Greek Charcuterie

A charcuterie board consisting of imported feta, kefalograviera cheese, loukaniko, dolmathes, olives, candied walnuts, fresh candied fruit, tzatziki, & grilled pita 25

SINCE 2014...

THE RESTAURANT THAT IS NOW MEZE ESTIATORIO HAS BEEN LONG IN THE MAKING. IT ALL BEGAN IN THE BEAUTIFULLY SECLUDED VILLAGE OF HRISOHORAFI, ON THE EASTERN BANK OF LAKE KERKINI, MACEDONIA, GREECE. WHAT WAS EATEN THERE EVERYDAY WAS FAMILY TRADITION, PASSED DOWN BY WORD OF MOUTH. FOOD WAS *GROWN OR LIVED ON YOUR LAND*. FAST FORWARD A COUPLE HUNDRED OF YEARS AND HERE WE ARE, FIRST GENERATION WORCESTER NATIVES, *CURATING AND SERVING WHAT WE KNOW SO WELL; AUTHENTIC, UNADULTERATED GREEK FOOD.*
KALI OREXI!

THALASINA

Oktapodi

Fresh octopus, cleaned and prepared daily. Grilled and served on a bed of red onion with olive oil, red vinegar, & a balsamic glaze 22

Shrimp Saganaki

Sauteed shrimp, onions, & peppers, baked in a spicy tomato sauce and topped with feta & mozzarella. Served with grilled pita 18

Calamari

Fresh hand-cut calamari, lightly battered and fried 18

Marithes

Fresh smelts lightly battered and fried 15

Lavraki

Mediterranean sea bass flown in on ice, fresh from Greece, grilled and served whole with lahano salata 38

Mediterranean Cod

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 with a horiatiki salata 28

KREATIKA

Souvlaki Plate

A choice of two grilled chicken, pork, or beef skewers and served on a bed of rice pilaf with a horiatiki salata 26

Gyro Plate

Traditionally seasoned shaved pork wrapped with fries, tomato, onion, & tzatziki in a grilled pita served with house-cut fries 19
(Substitute Chicken Souvlaki for the same price)

Pidakia

Fresh locally sourced lambchops grilled and served with oven roasted lemon potatoes & a horiatiki salata 32

Bifteki

Traditional ground beef and pork patties, grilled and served with a side of house-cut fries & a horiatiki salata 24

Loukanika

Traditional Greek sausage grilled & served with house-cut fries & a horiatiki salata 22

Mixed Grill

2 Beef, 2 Chicken, & 2 Pork Souvlaki, 2 Loukanika, 2 Bifteki, & 4 Paidakia served with our house-cut fries and house-made Tzatziki 98
(Feeds Approximately 4 People)

PARADOSIAKA

Lamb Shank

Our famous bone-in shank, braised in a red sauce and served with fasolakia 34

Moussaka

Baked layers of potato, eggplant, and seasoned groundbeef, topped with a creamy bechamel sauce served with a horiatiki salata 26

Pastichio

Baked layers of seasoned beef & pasta and topped with a creamy bechamel sauce served with a horiatiki salata 26

Yemista

A pepper & tomato stuffed with seasoned rice, baked in a red sauce & topped with feta served with fasolakia 26



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MEZEESTIATORIO.COM

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Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements. 20% Gratuity may be added to parties of 6 or more.