

Appetizers

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| LENTIL SOUP | 5.95 | SHRIMP COCKTAIL | 13.95 |
| AVGOLEMONO | 6.95 | GREEK CHICKEN STRIPS | 14.95 |
| <i>Meze's Version of the Traditional Velvety Egg-Lemon Soup, Made with Chicken & Orzo</i> | | | |
| GRAPE LEAVES | 5.95 | VEGETARIAN DELIGHT | 13.95 |
| SPANAKOPITA (Spinach Pie) | 6.95 | <i>Pan-Fried Zucchini & Eggplant, served with Garlic Dip</i> | |
| <i>A Traditional Country Style Greek Pie, Filled with Spinach, Feta Cheese, Onions & Herbs, Wrapped in Phyllo & Baked Golden Crisp</i> | | | |
| TYROPITA (Cheese Pie) | 6.95 | BAKED CLAMS | 14.95 |
| <i>Myzithra, Kefalograviera & Feta Cheese, Blended with Fresh Herbs & Spices, then Wrapped in a Phyllo Dough, Baked until a Golden Brown</i> | | | |
| MIDIA KRASATA (Mussels) | 14.95 | <i>Clams on a Half Shell topped with a Lump Crabmeat Stuffing</i> | |
| <i>Sautéed with Garlic, Oregano, Olive Oil & Chopped Scallions in a Greek White Wine Sauce</i> | | | |
| LOUKANIKI (Greek Sausage) | 10.95 | GIGANTES | 6.95 |
| <i>A Blend of Pork, Greek Herbs & Spices, Lightly Grilled & served with Tzatziki Dip</i> | | | |
| SHEFTALIES (Sausage) | 11.95 | <i>Oven-Baked Giant Greek Beans</i> | |
| <i>Grilled Cypriot Pork Sausage, served with Fine Chopped Onions, Fresh Parsley & Lemon</i> | | | |
| SAGANAKI (Fried or Broiled Cheese) | 11.95 | LADOXIDO (Mixed Seafood) | 14.95 |
| <i>Strong in Aroma, Delicate in Taste. Kefalograviera, Pan Fried or Broiled, served Flaming to Your Table</i> | | | |
| GRILLED HALOUMI CHEESE | 10.95 | <i>A Cold Mixed Seafood Salad with Octopus, Calamari & Shrimp, made with Chopped Celery, Onions & a Dressing of Olive Oil & Vinegar</i> | |
| <i>A Cypriot Soft Cheese, drizzled with Lemon Juice & Olive Oil</i> | | | |
| NEW ZEALAND BABY LAMB CHOPS | 15.95 | MANITARIA (Sautéed Mushrooms) | 10.95 |
| <i>Three Baby Lamb Chops, Char-Grilled & served with Baby Spinach & Pine Nuts</i> | | | |
| | | <i>Fresh Button Mushrooms, Quartered & Sautéed with Garlic, Wine & Honey</i> | |
| | | FETA | 8.95 |
| | | <i>Feta Cheese, Vine Ripened Tomatoes & Kalamata Olives</i> | |
| | | OHTAPODI (Marinated Octopus) | M/P |
| | | <i>Marinated Tender Octopus, Char-Grilled to Perfection & served with a Dressing of Olive Oil, Oregano & Vinegar</i> | |
| | | KALAMARAKIA STA KARVOUNA | 14.95 |
| | | <i>Succulent Char-Grilled Squid, Seasoned with Olive Oil, Lemon & Herbs</i> | |
| | | KALAMARAKIA TIGANITA | 14.95 |
| | | <i>Pan-Fried Squid in Crisp Light Batter, served with a Garlic Dip & Lemon</i> | |
| | | BLUE CLAW CRAB CAKES | 14.95 |
| | | <i>Two Fresh Lump Crabcakes served with a Creamy Chipotle Aioli & Homemade Tartar Sauce</i> | |

Salads

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| MAROULOSALATA | Sm. 10.95 / Lg. 13.95 |
| <i>Green Leaf Lettuce, Scallions, Fresh Dill & Crumbled Feta with Lemon & Olive Oil</i> | |
| HORIATIKI | Sm. 10.95 / Lg. 13.95 |
| <i>Classic Greek "Village" Salad with Ripe Tomatoes, Cucumbers, Salonika Peppers, Red Onion & Kalamata Olives, Drizzled with Oregano Vinaigrette & topped with Feta Cheese</i> | |
| COMBINATION SALAD | Sm. 10.95 / Lg. 13.95 |
| <i>The Classic Greek "Village" Salad with Green Leaf Lettuce & Crumbled Feta Cheese</i> | |
| BABY SPINACH SHRIMP SALAD | 17.95 |
| <i>Served in Warm Honey Balsamic Vinaigrette, topped with Bacon Bits & Almonds</i> | |

* Add Lamb Gyro, Chicken or Pork Skewers . . . 3.00 Extra • Grilled Chicken Breast . . . 4.00 Extra • Sliced Steak . . . 5.00 Extra

Dips & Spreads

All Dips are Served with Fresh Hot Pita Bread

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| MEZE DIP | 10.95 | HUMMUS | 7.95 |
| <i>A Blend of Olive Oil, Lemon Juice, Vinegar, Salt, Pepper & Crumbled Feta</i> | | | |
| SCORDALIA (Garlic Dip) | 7.95 | TYROKAFTERI | 9.95 |
| <i>This is Recommended for Garlic Lovers. We Puree Roasted Fresh Garlic & Roasted Potatoes</i> | | | |
| TARAMA (Caviar Spread) | 9.95 | TZATZIKI | 8.95 |
| <i>A Caviar Spread Whipped with Lemon & Olive Oil</i> | | | |
| MELITZANOSALATA (Eggplant Dip) | 9.95 | <i>Cool & Refreshing is the Best Way to Describe This. Shredded & Pressed Fresh Cucumbers with Yogurt & Garlic</i> | |
| <i>Roasted Eggplant, Blended with Olive Oil, Lemon Juice, Parsley, Garlic & Feta Cheese. This Dip Tastes Refreshing.</i> | | | |
| | | THREE FOR ALL | 14.95 |
| | | <i>Take a Big Dip into the Mediterranean with a Plate of Tzatziki, Tarama & Melitzanosalata</i> | |

Greek Specialties

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| MOUSSAKA | 13.95 |
| <i>A Classic Greek Casserole of Baked Eggplant with Ground Beef, topped with a Cheese Bechamel Sauce & Baked until Golden Brown</i> | |
| PASTICCHIO | 13.95 |
| <i>Layers of Misko Macaroni & Ground Beef Seasoned with Tomato & Bay Leaf, topped with a Cheese Bechamel Sauce & Baked Golden Brown</i> | |
| LAMB GYRO, CHICKEN or PORK SOUVLAKI | Sandwich 7.95 Platter 13.95 |
| <i>Tender Chunks of Chicken or Pork, Marinated in Olive Oil, Lemon Juice, Garlic & Fresh Herbs, then Skewered & Char-Grilled</i> | |

PLATTER: Choice of Two Skewers, Greek Fries, Small Greek Salad & Pita Bread
SANDWICH: in Pita Bread with Lettuce, Tomato, Onion & Tzatziki Sauce

Additional Skewers 3.00 Extra

Seafood

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| CHILEAN SEA BASS | 29.95 |
| <i>Grilled on Charcoal, Marinated in a Mild Chipotle Dressing</i> | |
| PSARI STA KARVOUNA | 26.95 |
| <i>Grilled Whole Fresh Fish with Extra Virgin Olive Oil & Fresh Lemon Juice</i> | |
| MEDITERRANEAN SHRIMP | 26.95 |
| <i>Large Fresh Grilled Shrimp, Baked in a Casserole with Fresh Herb Tomato Sauce & Assorted Greek Cheeses</i> | |
| STUFFED SHRIMP | 26.95 |
| <i>Jumbo Butterflied Shrimp Stuffed with Lump Crabmeat</i> | |
| BAKALIARO | 18.95 |
| <i>Dried Salted Cod, Beer Battered, Pan-Fried, with Cold Garlic Potato Dip</i> | |
| MUSSELS over LINGUINE or SPAGHETTI | 18.95 |
| <i>In White Wine Sauce</i> | |
| BROILED FILET OF LEMON SOLE | 23.95 |
| <i>Broiled with Light Breadcrumbs & White Wine</i> | |
| STUFFED FILET OF LEMON SOLE | 29.95 |
| <i>Stuffed with Lump Crabmeat</i> | |
| KSIFIAS (Swordfish) | 24.95 |
| <i>Grilled with Extra Virgin Olive Oil & Fresh Lemon Juice</i> | |
| GARIDES (Shrimp) | 29.95 |
| <i>Grilled Whole Jumbo Tiger Shrimp, served with Drawn Butter</i> | |
| TSIPOURA | 23.95 |
| <i>Grilled Whole Porgy, with Olive Oil & Fresh Lemon Juice</i> | |
| NORWEGIAN WILD SALMON | 26.95 |
| <i>Poached in White Wine, served with Portobello Mushrooms, Cherry Peppers, Capers, Olives & Red Onions</i> | |

Entrees

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| PAIDAKIA (Lamb Chops) | 28.95 |
| <i>A Generous Portion, Char-Grilled to Perfection</i> | |
| NEW ZEALAND BABY LAMB CHOPS | 28.95 |
| <i>Six Baby Lamb Chops, Char-Grilled</i> | |
| METAXA FILET MIGNON (10 oz.) | 30.95 |
| <i>Cooked to Your Specification with a Metaxa Brandy-Mushroom Sauce</i> | |
| LAMB ARAKA | 24.95 |
| ANGUS SKIRT STEAK (12 oz.) | 28.95 |
| <i>Angus Tenderloin with Sautéed Onions & Mushrooms</i> | |
| LAMB FRIKASE | 24.95 |
| <i>Tender Baby Lamb Chops in an Egg-Lemon Dill Sauce with Escarole</i> | |
| BIFTEKI (Chopped Steak) | 18.95 |
| <i>Seasoned Chopped Steak, Char-Grilled to Perfection</i> | |
| RIB EYE STEAK (14 oz.) | 30.95 |
| <i>Char-Grilled, Bone In</i> | |
| VEAL YIOUVETSI | 24.95 |
| <i>Braised Veal in Light Red Sauce over Orzo</i> | |
| KOTA STO FOURNO | 18.95 |
| <i>Half "Bell & Evans" Chicken with White Wine, Olive Oil & Grecian Herbs</i> | |

All Entrees are Served with a Choice of Sautéed Zucchini, Lemon Potatoes, Boiled Chicory, Greek Fries or Rice

Burgers & Wraps

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| GRILLED STEAK WRAP | 9.95 | or | CHICKEN WRAP | 8.95 |
| <i>American Cheese, Grilled White Onions & Barbecue Sauce</i> | | | | |
| VEGGIE WRAP | 7.95 | | | |
| <i>Grilled Portobello Mushrooms, Zucchini, Peppers, Red Onions, Garlic & Balsamic Vinegar (Feta Cheese 2.00 extra)</i> | | | | |
| SEAFOOD WRAP | 9.95 | | | |
| <i>Seafood Salad - Octopus, Shrimp, Calamari, Carrots & Celery in Oil & Vinegar Dressing</i> | | | | |
| LOUKANIKI WRAP | 7.95 | | | |
| <i>A Blend of Pork, Greek Herbs & Spices, Lightly Grilled & served with Tzatziki Sauce, Lettuce, Tomato & Red Onions</i> | | | | |
| SHEFTALIA WRAP | 8.95 | | | |
| <i>Grilled Cypriot Pork Sausage with Fine Chopped Onions, Fresh Lettuce, Tomato, Parsley & Lemon Juice</i> | | | | |
| 1/2 LB. BEEF BURGER | 5.95 | / | with CHEESE | 6.95 |

*Make It Deluxe ... 2.50 Extra

(Fresh-Cut Fries, Lettuce, Tomato & Bermuda Onion)

Add Bacon, Mushrooms or Grilled Onions 1.00 Extra • Add Feta 2.00 Extra

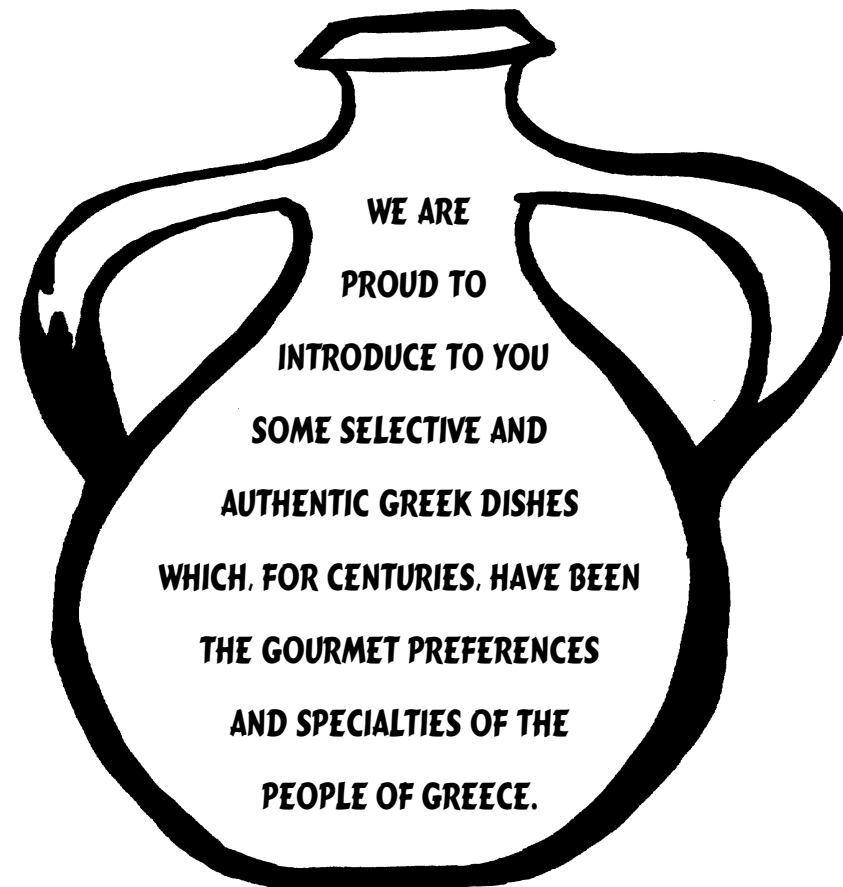
Side Orders

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| PATATES TIGANITES (Greek-Style Fries) | 5.95 |
| <i>Fried in Olive Oil, Sprinkled with Greek Oregano, Lemon & Feta Cheese</i> | |
| CHICKEN or PORK SKEWERS | 3.00 |
| AMERICAN FRIES | 3.95 |
| CUP OF TZATZIKI | 1.50 |
| PITA | .50 |
| CUP OF FETA | 2.00 |

Desserts & Beverages

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| RIZOGALO | 6.00 |
| <i>Rice Pudding Sprinkled with Cinnamon</i> | |
| YOGURT & HONEY | 9.00 |
| <i>Homemade Greek Yogurt with Crushed Walnuts & Honey</i> | |
| BAKLAVA | 7.00 |
| <i>A Buttery Phyllo Pastry with Mixed Nuts & Moist Honey Syrup</i> | |
| GALAKTOBOUREKO | 7.00 |
| <i>A Semolina Custard Wrapped in Phyllo Dough & Served Warm</i> | |
| HOMEMADE BROWNIE A LA MODE | 10.00 |
| <i>Served with Vanilla Ice Cream & Greek Cherry Compote</i> | |
| LOUKAMADES with HONEY & CINNAMON | 6.00 |
| LOUKAMADES Stuffed with NUTELLA | 8.00 |

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| AMERICAN COFFEE | 2.00 | ICED COFFEE or ICED TEA . | 2.00 |
| FRAPPE | 5.00 | SODA | 2.00 |



MEZÉ



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