



MEZES

Olives

Za'atar | Marjoram

Hummus

Tahini | Cumin | Pine Nuts

Tzatziki

Greek Yogurt | Garlic | Cucumber

Baba Ghanoush

Smoked Eggplant | Parsley |

Sunflower Seeds

Muhammara

Grilled Red Peppers | Walnuts |

Molasses | Coffee

Tyrokafteri

Spicy Feta Cheese | Figs Caramelized

Served with Sourdough Flatbread

Selection of Three 750

Each Additional 280

SALADS

Greek 490

Heirloom Tomatoes | Feta cheese |

Sumac | Extra Virgin Olive Oil

Watermelon Salad 420

Watermelon | Feta Cheese | Mint | Chili Peppers

SIDES

Potatoes 220

Zucchini 220

Green Beans 220

STARTERS

Sardines 320

Smoked Peppers | Citrus Cured Sardines |

Oregano Olive Oil

Octopus 520

Grilled | Extra Virgin Olive Oil | Marjoram

Wooden Baked Oysters (4 pcs) 580

Wooden Fire Baked | Smoked Olive Oil

FIRE

Chicken 570

Turmeric | Greek Yogurt | Coriander

Meatballs 620

Beef | Fresh Herbs | 7 Spices Tomato Sauce

Baja California Prawns 650

Fire Grilled | Smoked Oil | Cucumber |

Almonds | Basil

Rib Eye 14 oz 920

Sea Salt | Rosemary Olive Oil |

Side of your Choice

Salt—Baked Catch of the Day 1450

Extra Virgin Olive Oil | Grilled Lemon |

Side of your Choice

Catch of the Day 1200

Embers | Extra Virgin Olive Oil | Grilled Lemon |

Side of your Choice

Imam (Eggplant) 450

Eggplant | 24 Hours Wooden Fired Tomato

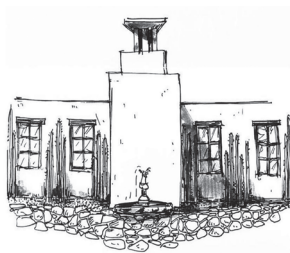
Sauce | Mint | Feta Cheese

Aegean Ribs 1300

Smoked for 12 HRS | Lemon |

Thyme & Ginger Marmalade |

Side of your Choice



4% CREDIT CARD FEE

MEZE Aegean Taverna is a Gitano Project

GITANO.COM/MEZE @GITANO