



# Meze

Greek Fusion

---

## BASED IN TRADITION WITH NO LIMITATIONS

---

Fusion strives to intertwine and strengthen the best components of any disparate parts. You will see that here not only on your plate, but also in our philosophy as a family owned and run company.

While great food, ambiance, architecture, design, quality and service are all integral parts of any restaurant; we feel that a little Philotimo is what really makes Meze Greek Fusion stand above the rest.

What is Philotimo? It is a feeling, a drive, a sense of true pride and good. It is honor, beauty, courage, and gratitude. It is family, sacrifice, and humility. It is a complex constellation of values that while nearly impossible to define could not be more apparent when experienced. This ancient Greek philosophy pushes us to always improve and strive for perfection. It is a core concept that lives in our spirits and DNA, from our founders Patrick and Raymond Davoudi, to our managers, employees, and friends.

It is by this standard that we arrive at the Greek word Philoxenia. One could simply translate it as “hospitality”—and that translation would woefully miss the true soul and character of the word. Philoxenia is the sensation of being truly welcome; as if one were with a long lost family they never knew they had. For Meze Greek Fusion Philoxenia is a feeling of belonging and camaraderie. It is seeing our owners or partners side by side with our team or sitting at a table with our guests all with the same goal of executing the highest standards of excellence. We are all one big family, and we welcome you to our home.

Welcome to modern decadence rooted in ancient tradition. Welcome to a dining experience that thrills all five senses. Welcome to Meze Greek Fusion.

Please sit back and let us take you through an unforgettable journey. We thank you from the bottom of our heart for coming and look forward to seeing you again soon.

Yamas ( Cheers )  
Raymond, Patrick and Aleko

---

## SAN DIEGO MAGAZINE'S BEST RESTAURANTS 2016

---

READERS' PICK WINNER



## WINE BY THE GLASS / ΠΟΤΗΡΙ ΚΡΑΣΙ

### SPARKLING / ΑΦΡΩΔΕΣ ΚΡΑΣΙ

**ANNA DE CODORNIU CAVA BRUT  
NV CATALONIA, SPAIN 10/40**  
*Light bodied, terrific floral notes, apples, and  
a clean delicate finish*

**RUFFINO PROSECCO, ITALY 10**  
*Light and crisp, dried apricot, tangerine  
with a fruit driven finish*

**BIANCONERO MOSCATO SEC (187 ML)  
NV THESSALY, GREECE 11**  
*Sweet. Lemon blossom, rose, nectarine,  
white tea and crisp finish*

**MUMM NAPA BRUT PRESTIGE (187ML) NV  
NAPA, CALIFORNIA 12**  
*White blossom aromas, creamy vanilla,  
citrus, and a crisp lingering finish*

### WHITES / ΛΕΥΚΟ ΚΡΑΣΙ

**EMPHASIS CHARDONNAY  
DRAMA, GREECE 2015 12/46**  
*Tropical fruits, lemon, and apple, lightly oaked.  
Crisp and balanced*

**ATLANTIS ASSYRTIKO  
SANTORINI, GREECE 2016 11/42**  
*Lemon citrus, white flowers, crisp acid,  
sea salt minerality*

**GAVALAS SANTORINI ASSYRTIKO  
SANTORINI, GREECE 2013 10/38**  
*Mineral driven. Chalky stone, lemon rind,  
hint of green apple*

**GENTILINI ROBOLA  
CEPHALONIA, GREECE 2014 13/50**  
*Dried peach, honeysuckle, pear. Dry & crisp  
with lingering acidity*

**BOSINAKIS MANTINIA MOSCHOFILERO  
MANTINIA, GREECE 2015 12/46**  
*White rose, grapefruit, melon, lychee,  
white pepper finish*

**LITTLE PRINCE BLEND VILLANA /VIDIANO  
CRETE, GREECE 2015 9/36**  
*Creamy, cantaloupe melon, baked apple, floral notes*

**PAPAGIANNAKOS RETSINA  
MESOAGAIA, GREECE NV 10/40**  
*Intense Pine, lemon, white blossoms and crisp acidity*

**MALAMATINA RETSINA  
MANTINIA, GREECE NV 16**  
*Fermented with pine resin, floral notes,  
crisp acidity (500ml)*

**GAI'A ESTATE 14-18h ROSE AGIORGITIKO  
NEMEA, GREECE 2015 12/46**  
*Cherry blossom, dried raspberry, with  
a crisp dry finish*

**HARKEN CHARDONNAY  
CALIFORNIA 2015 10/38**  
*100% malo. Full bodied, pear, crème brulee,  
with toasty oak and creamy texture*

**ROMBAUER CHARDONNAY  
CARNEROS, NAPA VALLEY 2015 18/69**  
*Rich and Full Bodied. Ripe stone fruits, vanilla,  
toasted oak, buttery texture and lengthy finish*

**KATO SAUVIGNON BLANC  
MARLBOROUGH, NEW ZEALAND 2015 11/42**  
*Passionfruit, grapefruit and melon flavors.  
Crisp and fresh acidity*

**BLUFELD RIESLING  
MOSEL, GERMANY 2015 9/36**  
*Off dry (sweet). Ripe peach, lanolin, and citrus  
fruits with zesty acidity*

---

## REDS / ΚΟΚΚΙΝΟ ΚΡΑΣΙ

---

**KALOGERI CABERNET SAUVIGNON  
ATTICA, GREECE 2013 11/42**

*Ripe red currants and cherries, vanilla, clove  
and spice on the finish*

**ATLANTIS MANDILARIA  
SANTORINI, GREECE 2014 11/42**

*Bright cherry, cassis, leather, silky texture  
and smooth finish*

**GAIA AGIORGITIKO  
NEMEA, GREECE 2015 13/50**

*Blackberry, black cherry, cinnamon, clove,  
vanilla and gritty tannins*

**NAOUSSA XINOMAVRO  
NAOUSSA, GREECE 2011 12/46**

*Red currants, ripe cherry, sandalwood, truffle,  
and dusty tannins*

**PORTO CARRAS LIMNEO MT. MELITON,  
GREECE 2013 11/42**

*Red cherry, black pepper, leather*

**ASKITIKOS BLEND XINOMAVRO/CABERNET/  
SYRAH THESSALY, GREECE 2013 12/46**

*Cherry, anise, plum, and mocha, medium body*

**PARADUX BY DUCKHORN PROPRIETARY RED BLEND  
NAPA VALLEY, CA 2014 19/75**

*Blackberry, brambly dark fruits, smooth and rich*

**DOMAINE MERCOURI REFOSCO  
KORAKOHOI ILIAS, GREECE 2014 15/58**

*Plum, ripe cherry, vanilla, mocha and herbs, full bodied*

**SONOMA CUTRER PINOT NOIR  
SONOMA, CA 2015 15/58**

*Bright cherry, cola, baking spices, and earth  
and silky texture with a long finish*

**JUSTIN CABERNET SAUVIGNON  
PASO ROBLES, CA 2014 15/58**

*Rich fruits, blackcurrant, red  
cherries with vanilla and sweet tobacco*

**WHITEHALL LANE MERLOT  
NAPA VALLEY, CA 2014 13/50**

*Dark cherry, blackberries, plum, mocha with a  
silky texture, and long lingering finish*

**SEGHESIO SONOMA ZINFANDEL  
SONOMA, CA 2015 13/50**

*Full bodied. Blackberry, cherry, briary wild  
berries, peppery spice, black raspberries*

**LA POSTA PIZZELLA MALBEC  
MENDOZA, ARGENTINA 2014 12/46**

*Dark plums, black cherry, chocolate, tobacco leaf,  
mocha and sweet ginger spice*

**BELLE GLOS CLARK & TELEPHONE PINOT NOIR  
SANTA MARIA VALLEY, CA 2015 22/85**

*Black cherry, strawberry, toffee & velvety texture*

---

## TAKE THE TOUR

---

### WINE FLIGHTS

CHOOSE ANY 3 GREEK WINES - WHITE OR RED  
2 ½ OZ POURS EACH. 15