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5 Places to Satisfy Your Slider Cravings in the Boston Area



Kobe beef sliders at Avila

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Who doesn't love sliders. If you don't feel like you can commit to an entire burger, but instead want a something savory you could devour in a bite or two, it's an affordable, ubiquitous solution. Below find five spots we find satisfying, but share in the comments or review on [Google+ Local](#) to show where you take care of your slider obsession.

[Avila](#): Sit at the bar and dig into the mini Kobe beef burgers (the beef is sourced from Mass.-based River Rock Ranch) at this Mediterranean in the Theater District. Each beefy morsel is topped with spicy aioli and onion jam on soft rolls, and warning - you may not want to share (\$11; 617-267-4810).

[Max and Dylans](#): At all locations of this laid-back American restaurant, you'll find mini Kobe beef sliders with a tangy twist, featuring balsamic onions, Gouda and lemon-dressed greens. (\$12; 617-423-3600).

[The Metropolitan Club](#): This Chestnut Hill steakhouse offers an east-meets-west version to the dish - two Tokyo Kobe sandwiches slathered with soy, avocado Muenster and pickled onion (\$9; 617-731-0600).

[Sel de la Terre](#): Belly up to the bar for the Back Bay locale's new Bar Bites menu starting at 5 PM, in which the SDLT slider comes dressed with aioli, lettuce, tomato and pickle, and, at \$4 each, how could you not (266-8800).

[Temple Bar](#): This cool Cambridge hangout between Harvard and Porter Squares has a tempting version featuring Snake River Farm Kobe beef sliders dolled up with caramelized onions and smoked tomato aioli. Makes for a good snack (\$12; 617-547-5055).