



MEZE

TRADITIONAL GREEK DIPS with pita:

HUMMUS ^v 9 MELITZANOSALATA ^v 9 roasted eggplant SKORDALIA ^v 8 potatoes, garlic
TZATZIKI 9 TYROKAFTERI 11 feta, yogurt, chiles FAVA ^v 8 yellow split peas

MEZE TRIO 16 (three from above) GRECA MEZE PLATE 18 dolmades, loukaniko, zucchini keftedhes

AVGHOLEMONO SOUP 8 chicken, egg, lemon, orzo

OCHTAPODI ^{gf} 23 grilled octopus, ladolemono, roasted red peppers, onions, santorini fava

CAULIFLOWER 17 full head of cauliflower, spicy herb aioli, pine nuts, dried cranberries

SAGANAKI FLAMBE 14 tempura-fried kefalograviera cheese

DOLMADES ^{gf v} 13 hand-rolled grapeleaves stuffed with rice, herbs, pine nuts

BRUSSEL SPROUTS ^{gf} 14 garlic, gorgonzola, balsamic glaze

SPANAKOPITA 14 spinach, herbs, feta, phyllo

ZUCCHINI KEFTEDHES 13 croquettes with feta, fresh herbs, tzatziki, tomato and red pepper coulis

LOUKANIKO ^{gf} 14 grilled traditional village pork sausage

FRIED CALAMARI 15 spicy herb aioli, marinara

ROASTED BEETS WITH SKORDALIA ^{gf v} 11

SHRIMP SAGANAKI ^{gf} 19 onion, garlic, peppers, tomato, fresh herbs, feta

FALAFEL ^v 12 tomato and red pepper coulis

POLENTA BITES 11 marinara, parmesan

POLPETTI 12 beef meatballs, tomato sauce, parmesan

MAINS

GRILLED WHOLE FISH ^{gf} mp cooked on an open flame, ladolemono

RISOTTO AVLONA ^{gf} 33 shrimp, mussels, clams, steak, sausage, garlic, EVOO, bukuvo

FAROE ISLAND SALMON* 31 sage, champagne sauce, caper berries, trahana

SHRIMP SANTORINI 30 fresh tomatoes, garlic, onions, ouzo, epirus feta, orzo

SKIRT STEAK* ^{gf} 33 mushrooms, demi-glace, crumbled epirus feta, lemon potatoes

LAMB CHOPS* 37 lollipop lamb chops, falafel mash, lemon potatoes

ROASTED ORGANIC CHICKEN ^{gf} 25 half chicken, lemon potatoes, wilted spinach

MEDITERRANEAN GRILLE* for two 60, for four 118 pork skewers, lamb chops, loukaniko, gyro carvings, tzatziki, pita

THALASSINO 32 shrimp, mussels, clams, scallops, tomato, garlic, orzo

KALAMAKIA 22 pork skewers, tzatziki, pita, greek fries

MOUSSAKA 23 eggplant, potatoes, ground beef, feta-infused béchamel

GYRO CARVINGS 21 ground lamb and beef gyro, tzatziki, pita, greek fries

CHICKEN SANTORINI 24 chicken breast, tomato, onion, garlic, ouzo, epirus feta, orzo

CHICKEN MILANESE 24 pecorino-crust chicken breast, lemon butter, arugula, tomato, orzo

FALAFEL PLATTER ^v 20 falafel, spanakorizo, fava, pita

MUSHROOM PAPADELLE 25 truffle oil, pecorino romano, whipped cauliflower and mushrooms, touch of cream, shaved brussel sprouts

RIGATONI ALA VODKA 21 cream, hint of tomato, peas, vodka, pecorino

EGGPLANT PARMIGIANA 24 battered, ricotta, tomato sauce, mozzarella, spaghetti

SALAD

GRECA ^{gf} 15 tomatoes, kalamata olives, cucumbers, red onion, green peppers, epirus feta, EVOO, vinegar, greek mountain oregano

APPLE GORGONZOLA ^{gf} 13 field greens, green apples, craisins, walnuts, white balsamic

TUSCAN 13 field greens, artichokes, tomatoes, polenta croutons, fresh mozzarella, balsamic vinaigrette

GOLDEN BEET ^{gf} 14 baby kale, goat cheese, candied walnuts, pickled onions, white balsamic

add:

chicken ^{gf} 8 falafel 7 shrimp ^{gf} 13
faroe island salmon* ^{gf} 13 pork skewers ^{gf} 9
gyro carvings 8

SIDES

FRESH CUT FRIES ^{gf v} 6

GREEK FRIES ^{gf} 8 mountain oregano, feta

LEMON POTATOES ^{gf v} 8

TRAHANA 9 sour dough pasta, roasted shallots and mushrooms, feta

SPANAKORIZO ^{gf v} 8 spinach and rice, herbs

BRIAM ^{gf v} 11 roasted zucchini, potatoes, eggplant, carrots, peppers, onion, herbs, tomato, EVOO

“enter as strangers, leave as friends”

hosts: Constantine “Dino” Kolitsas, Nikos Belmezas

executive chef: Kosta Ndreu

At Greca Mediterranean Kitchen + Bar, we are dedicated to bringing the flavors, traditions and techniques of Greece and the Mediterranean to Litchfield County in ways that range from rustic to reimagined. We invite you to embrace with us the Ancient Greek concept of *Eu Zein* (to “live well”) that is captured in the flavors that we create for you in our kitchen. Our talented culinary team produces nearly everything from scratch, and is focused on creating delicious meals that adhere closely to the Mediterranean Diet. We serve fresh fish that is either wild caught or organically- and sustainably-raised; and work with local farms to showcase the wonderful bounty that the local earth yields. But perhaps the most important connection to Greece and the Mediterranean at Greca is our approach to hospitality. You are our guests here, and we cherish the opportunity to share with you our passion for wonderful food, great wine, craft beers, amazing craft cocktails, and spirited conversation. Whether you are dining tapas-style with shareable meze (small plates), traditionally coursed meals, family style, or some combination of these, we hope you enjoy every moment that you are with us.

Yia Mas! (To Health!),

Dino & the Greca Team

* Notice: Thoroughly cooking meat, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.

Please notify your server of any food allergies or sensitivities and we will do our best to accommodate you. Our menu items contain ingredients that include flour, various nuts, eggs, soy, shellfish. We do not have a dedicated fryer for gluten-free items.