

## meze

<b>taramosalata</b>	11	<b>ochtapodi</b> <i>gf</i>	23
fish roe dip, almond flour, potato		grilled octopus, ladolemono, peppers, onion, capers, santorini fava	
<b>tyrokafteri</b>	11	<b>beets skordalia</b> <i>v gf</i>	12
whipped feta, yogurt, chiles		golden beets, potato garlic spread	
<b>santorini fava</b> <i>v</i>	9	<b>cauliflower</b> <i>v gf</i>	17
yellow split peas; capers, onions		whole head cauliflower; mustard aioli, greek chimichurri, craisins	
<b>melitzanosalata</b> <i>v</i>	9	<b>shrimp saganaki</b> <i>gf</i>	19
smoked eggplant, garlic, herbs		onion, garlic, peppers, tomato, feta	
<b>tzatziki</b>	9	<b>zucchini keftedhes</b>	13
yogurt, cucumber, herbs, garlic		croquettes, tzatziki, red pepper coulis	
<b>skordalia</b> <i>v</i>	9	<b>fried calamari</b> <i>gf</i>	16
garlic, potato		marinara, long hot pepper	
<b>hummus</b> <i>v</i>	9	<b>spanakopita</b>	14
chickpeas, lemon, sage		spinach, feta, herbs, phyllo	
<b>MEZE TRIO</b>	17	<b>loukaniko</b> <i>v</i>	15
choice of three meze dips		traditional village pork sausage	
<i>all served with warm pita</i>		<b>avgholemono soup</b>	9
<i>all meze dips are gluten-free when vegetables are substituted for pita</i>		chicken egg lemon soup, orzo pasta	
		<b>piperies</b> <i>gf</i>	12
		long hot peppers, crumbled feta	
		<b>falafel</b> <i>v gf</i>	12
		chick pea fritters, red pepper coulis	

## from the sea

<b>lavraki</b> <i>gf</i>	MP
whole bronzino cooked over an open flame; ladolemono, capers, spanakorizo	
<b>faroe island salmon</b>	32
sage, champagne sauce; mushroom trahana	
<b>shrimp santorini</b>	31
fresh tomato, garlic, onion, feta, ouzo, orzo pasta	
<b>greca paella</b> <i>gf</i>	34
shrimp, mussels, clams, steak, loukaniko village sausage, garlic, bukova, risotto	
<b>thalassino</b>	31
shrimp, mussels, clams, tomato, garlic, orzo pasta	

## pasta

<b>greca bolognese</b>	26
this greek version of the mediterranean classic features seasoned ground angus in a light tomato sauce with onion, garlic, special herbs and spices and mizithra cheese; spaghetti	
<b>mizithra cacio e pepe</b>	24
fresh pasta, mizithra cheese, butter freshly ground pepper, lemon	
<b>rigatoni karroto</b>	24
carrot-based cream sauce, hint of tomato, mushrooms, peas, pecorino romano	

### FOOD INFO

Greca operates a "scratch" kitchen, with almost every item made in house.

\* these items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Before placing your order, please inform your server if a person in your party has a food allergy or sensitivity.

"v" on our menu signifies dishes that are vegan; "gf" signifies gluten-free. We have a dedicated gluten-free fryer.

## from the grille

<b>mediterranean grille *</b>	60
for two: lollipop lamb chops, chicken skewers, loukaniko village sausage, gyro carvings for four 120	
<b>skirt steak *</b> <i>gf</i>	34
greek chimichurri, epirus feta, lemon potatoes	
<b>lamb chops *</b> <i>gf</i>	37
lollipop lamb chops, lemon potatoes, baby carrots	
<b>kalamakia</b>	24
chicken skewers, tzatziki, pita, greek fries	
<b>gyro carvings</b>	24
lamb and beef gyro carvings, tzatziki, pita, greek fries	
<b>roasted chicken</b> <i>gf</i>	27
butcher cut all natural half chicken, lemon, oregano, lemon potatoes	

## mediterranean classics

<b>imam baidi</b> <i>v gf</i>	25
slow-roasted eggplant and onions in an aromatic tomato sauce; lemon potatoes add epirus feta +2	
<b>boutique mushroom chicken madeira</b> <i>gf</i>	27
lion's mane and oyster mushrooms, chicken breast, madeira wine sauce; pine nut rice pilaf	
<b>chicken santorini</b>	25
chicken breast, fresh tomatoes, garlic, onion, epirus feta, ouzo, orzo pasta	
<b>moussaka</b>	23
layers of eggplant, potato, ground beef, feta-infused bechamel; gigantes	
<b>eggplant parmigiana</b>	25
battered eggplant, tomato sauce, mozzarella, spaghetti	

## salads

<b>greca</b> <i>gf</i>	15
vine-ripened tomatoes, cucumber, onion, pepper, kalamata olives, epirus feta	
<b>marouli</b> <i>v gf</i>	12
romaine, scallions, herbs, ladolemono add epirus feta +3	
<b>apple gorgonzola</b>	13
field greens, green apples, gorgonzola, dried cranberries, walnuts, white balsamic	
<b>golden beet</b> <i>gf</i>	15
field greens, beets, pickled onion, candied walnuts, goat cheese, white balsamic	
<b>avocado bowl</b>	15
avocado, santorini fava, field greens, grape tomatoes, pligouri, epirus feta, hummus dressing	
<b>skordalia bowl</b> <i>gf</i>	15
grilled chicken, field greens, golden beets, skordalia (garlic potato spread), ladolemono	
<b>vegan bowl</b> <i>v gf</i>	15
falafel, field greens, hummus, fava, grape tomatoes	
<b>gyro bowl</b>	15
ground lamb and beef gyro carvings, tzatziki, bulgur wheat, grape tomatoes, pickled onions, field greens, pita triangles	
add a protein:	
grilled chicken <i>gf</i> 8 falafel <i>gf</i> v 8	
shrimp <i>gf</i> 13 salmon <i>gf</i> 13	
gyro carvings 8 chicken skewers <i>gf</i> 11	

## handhelds

<b>chicken souvlaki in pita</b>	14
chicken skewer, tomato, onion, tzatziki	
<b>gyro in pita</b>	14
lamb and beef gyro, tomato, onion, tzatziki	
<b>loukaniko in pita</b>	14
village sausage, grilled onions, mustard aioli	
<b>kotobacon in pita</b>	14
chicken skewer, bacon, romaine, mustard aioli	
<b>falafel in pita</b>	14
falafel, tomato, onion, red pepper coulis	
<b>zucchini in pita</b>	14
zucchini fritters, tomato, onion, red pepper coulis, tzatziki	
<b>fig panini</b>	16
chicken, fig jam, fresh mozz, arugula	
<b>mediterranean chicken panini</b>	16
chicken, fava, pickled onions, arugula	
<b>saganaki burger *</b>	19
ground black angus, kefalograviera cheese, grilled onions, arugula, rosemary aioli, brioche bun	
<b>greca burger *</b>	17
ground black angus, tyrokafteri, tomato, arugula, brioche bun	
<b>shroom burger *</b>	16
ground black angus, mushrooms, american cheese, mayo, brioche bun	
all handhelds served with choice of side:	
fresh cut fries pasta salad	
pligouri salad (bulgur wheat) green salad	
greek fries +2	
side greca salad +3	

## sides

<b>fresh cut fries</b> <i>gf</i> v 7
<b>greek fries</b> 9 <i>oregano, crumbled feta</i>
<b>spanakorizo</b> <i>gf</i> v 8 <i>spinach rice</i>
<b>mushroom trahana</b> 8 <i>sourdough pasta</i>
<b>lemon potatoes</b> <i>gf</i> v 8
<b>gigantes beans</b> <i>gf</i> v 11

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