

## meze

<b>taramosalata</b>	11	<b>ochtapodi</b> <i>gf</i>	23
fish roe dip		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>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>tomato keftedhes</b>	14
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		point judith calamari, marinara	
<b>hummus</b> <i>v</i>	9	<b>spanakopita</b>	14
chickpeas, lemon, sage		spinach, feta, herbs, phyllo	
<b>MEZE TRIO</b>	18	<b>loukaniko</b>	15
choice of three meze dips		traditional village pork sausage	
<i>all served with warm pita</i>		<b>avgholemono soup</b>	10
<i>all meze dips except taramosalata are gluten-free when vegetables are substituted for pita</i>		chicken egg lemon soup, orzo pasta	
		<b>revithokeftthdes</b> <i>v gf</i>	12
		greek falafel: chick pea fritters, red pepper coulis	
		<b>saganaki flambe</b>	15
		tempura fried kefalograviera cheese	
		<b>greca chips</b>	16
		thinly sliced fried zucchini and eggplant; tzatziki	

## 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 metsovone</b>	32
smoky metsovone cheese, fresh pasta, calabrian chilis, lion's mane mushrooms	
<b>greca paella</b> <i>gf</i>	34
shrimp, mussels, clams, steak, loukaniko village sausage, garlic, bukova, risotto	
<b>seafood pot</b>	34
shrimp, mussels, clams, calamari, spinach, fresh pasta, lemon cream sauce, crumbled feta cooked and served in a cast iron pot	

## pasta

<b>greca bolognese</b>	23
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>	19
fresh pasta, mizithra cheese, butter freshly ground pepper, lemon	
<b>rigatoni karroto</b>	23
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>	65
for two: lollipop lamb chops, chicken skewers, loukaniko village sausage, gyro carvings for four 130	
<b>skirt steak *</b> <i>gf</i>	36
lion's mane and oyster mushrooms, demi-glace, epirus feta, lemon potatoes	
<b>lamb chops *</b> <i>gf</i>	38
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	

### greca lunch grille 19

chicken skewer, gyro carvings, loukaniko, tzatziki, pita triangles, plighouri (bulgur salad)

## mediterranean classics

<b>imam baidi</b> <i>v gf</i>	23
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>	24
battered eggplant, tomato sauce, mozzarella, spaghetti	

## chef's table

Enjoy a shareable feast of dishes selected by Chef Dino and tailored to you and your guests.

For groups of four or more (all members of party must participate).  
48/person 55/person with dessert

## salads

<b>greca</b> <i>gf</i>	15
vine-ripened tomatoes, cucumber, onion, pepper, kalamata olives, epirus feta	
<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> 6 falafel <i>gf v6</i>	
shrimp <i>gf</i> 11 salmon <i>gf</i> 13	
gyro carvings 8 chicken skewers <i>gf</i> 8	

## handhelds

<b>chicken souvlaki in pita</b>	15
chicken skewer, tomato, onion, tzatziki	
<b>gyro in pita</b>	15
lamb and beef gyro, tomato, onion, tzatziki	
<b>loukaniko in pita</b>	15
village sausage, grilled onions, mustard aioli	
<b>kotobacon in pita</b>	15
chicken skewer, bacon, romaine, mustard aioli	
<b>falafel in pita</b>	15
falafel, tomato, onion, red pepper coulis	
<b>fig panini</b>	16
chicken, fig jam, fresh mozz, arugula	
<b>saganaki burger *</b>	20
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 v 7</i>
<b>greek fries</b> 9 <i>oregano, crumbled feta</i>
<b>spanakorizo</b> <i>gf v 8</i> <i>spinach rice</i>
<b>mushroom trahana</b> 10 <i>sourdough pasta</i>
<b>lemon potatoes</b> <i>gf v 8</i>
<b>gigantes beans</b> <i>gf v 11</i>

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