



VALENTINE'S WEEKEND MENU
FRI 2/14 & SAT 2/15

ME
NU

COCKTAIL

THE BLUSHING BRIDE 15-
kinky passion fruit liqueur, tito's handmade vodka, orgeat, lime juice, cranberry juice; fresh raspberry

MEZE

BISQUE 20-
lobster and crab in a creamy bisque

CRAB CAKE KATAIFI 20-
in a kataifi birdsnest; whipped feta, truffle honey

BROILED SHRIMP SCAMPI *gf* 20-
three U10 shrimp broiled with garlic, butter, sherry, lemon and herbs

MUSHROOM TOAST 16-
sage butter-basted lion's mane, oyster and chestnut mushrooms; creamed herbed anothotyro cheese

HALLOUMI EN CARROZA 16-
panko-coated mixed milk cheese from cyprus; fig and onion jam

MEZE TRIO 17-
tzatziki, hummus, tyrokafteri (spicy whipped feta); pita

HUMMUS *v* 9- *with pita*

FAVA *v* 9- *with pita*

OCHTAPODI *gf* 23-
grilled octopus, ladolemono, roasted red peppers, onions, santorini fava

SAGANAKI FLAMBE 16-
tempura-fried kefalgraviera cheese

FRIED CALAMARI *gf* 16-
mustard aioli, marinara

CAULIFLOWER *gf* 18-
mustard aioli, herbs, craisins

GRECA SALAD *gf* 15-
tomatoes, cucumber, red onion, kalamata olives, green peppers, wedge epirus feta, EVOO, red wine vinegar, greek mountain oregano

MAINS

PAN-SEARED DUCK BREAST* 37-
sourced locally from Bittersweet Ranch of Litchfield; feta-infused polenta, spice-roasted apples, cabernet caramelized onion, pomegranate demiglace

LOBSTER PASTITSIO 43-
meatless pastitsio (greek pasta baked in a feta-infused bechamel) topped with lobster in a metaxa brandy sauce; parmesan tuile

SURF & TURF* 49-
12 oz new york strip with two U10 broiled garlic shrimp; gorgonzola mashed potatoes; cabernet caramelized onions; demiglace

PORK OSSO BUCCO 34-
pork shank in metaxa brown sauce, garlic mashed potatoes

LAVRAKI *gf* 39-
whole bronzino cooked on an open flame; ladolemono, capers, spanakorizo

FAROE ISLAND SALMON* 33-
sage, champagne sauce, caper berries, trahana (sourdough pasta with mushrooms, shallots, feta)

MEDITERRANEAN GRILLE* 69-
for two: lollipop lamb chops, chicken skewers, loukaniko, gyro carvings, tzatziki, pita

SKIRT STEAK* *gf* 36-
mushroom demiglace, epirus feta; lemon potatoes

LAMB CHOPS* *gf* 40-
lollipop lamb chops, carrots, lemon potatoes

MOROCCAN CHICKEN 29-
all natural half chicken roasted in morroccan spices; pearl cous cous with toasted pine nuts

IMAM BAILDI *gf v* 27-
slow roasted eggplant stuffed with caramelized onions, in an aromatic tomato sauce; lemon potatoes



* 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.

OINOS - WHITE

MOSCHOFILERO 13 / 50

yiannis tselepos, mantinia, peloponnese GR

ASSYRTIKO 14 / 54

"the north", kir-yianni, florina GR

ASSYRTIKO 75

santo, santorini GR

ASSYRTIKO 98

domaine sigalas, santorini GR

ASSYRTIKO/SAUVIGNON BLANC 67

biblia chora, kavala, GR

MALAGOUZIA 75

gerovassiliou, epamoni, GR

XINISTERI 49

"aerides", makarounas boutique winery, paphos, CY

ROBOLA 65

sarris, cephalonia GR

RETSINA 25

malamatina, macedonia GR 500ml

PINOT GRIGIO 12 / 45

terredirai, veneto IT

SAUVIGNON BLANC 13 / 50

sheep creek, marlborough NZ

OINOS - RED

AGIORGITIKO 12 / 45

lantides estate, nemea GR

CABERNET SAUVIGNON 14 / 54

muses reserve, thebes GR

CABERNET FRANC 14 / 54

"en arhi", makarounas boutique winery, CY

AMETHYSTOS RED 75

cabernet blend, costa lazaridi, drama GR

XINOMAVRO 78

ramnista, kir-yianni, naoussa GR

CABERNET SAUVIGNON 90

educated guess, napa valley CA

RED BLEND 90

abstract, orin swift CA

OINOS - ROSE

XINOMAVRO ROSE 14 / 54

l'espirit du lac, kir-yianni, macedonia GR

OINOS - SPARKLING

PROSECCO 12 / 45

jolanda, veneto IT

CRAFT COCKTAILS

BAKLAVA OLD FASHIONED 14

redemption bourbon, cinnamon syrup, black walnut bitters, preserved walnut

GRECA NEGRONI 14

empress 1908 gin, roots diktamo, otto's athens vermouth, orange

ROSE NEGRONI 14

hendricks flora adora, roots mastiha, otto's athens vermouth

GRECA 'RITA 14

illegal mezcal, italicus bergamot liqueur, lime juice, pomegranate juice

THE SOCRATIC METHOD 14

litchfield bourbon, roots rakomelo, aromatic bitters, sage

GRECA MULE 14

roots rakomelo, gosling's ginger beer, lime juice, orange

KISS THE FIG 14

figenza vodka, prosecco, blackberries

BARREL-AGED MANHATTAN 15

hudson bright lights big bourbon, carpano antica formula 27, bitters, house-aged in an oak barrel

GRECA ESPRESSO MARTINI 15

tito's, borghetti liqueur, roots mastiha, diplomatico rum, greek coffee, cappuccino foam

THE BLUSHING BRIDE 15

kinky passion fruit liqueur, tito's handmade vodka, orgeat, lime juice, cranberry juice; fresh raspberry

NO-LO COCKTAILS

Greca is proud to be at the forefront of the no- and lo-alcohol cocktail movement. Cocktails with NO emphasized are no-alcohol, while those emphasized with LO have approximately one half ounce of alcohol.

MELISSA AND THE MUSE 13 NO-lo

monday zero-alcohol gin, honey ginger syrup, fresh lemon juice

FLOR DEL SUR 13 NO-lo

spicy ritual zero-alcohol tequila, cucumber juice, lime juice, fresh basil

CIRCE'S SPELL 13 no-LO

spicy ritual zero-alcohol tequila, blood orange vodka, lime juice, simple syrup no-LO

BEER

SUPER SCRIPT 11

kent falls, imperial IPA, draft, kent, 16oz 6%

STELLA ARTOIS 9

lager, draft, belgium 16 oz 5%

FIX 7

pale lager, bottle, greece 5%

CORONA 7