

greca

meze

meze trio 15
choice of three: tzatziki, tyrokafteri, melitzanosalata, skordalia, santorini fava, hummus; with pita

tzatziki 'n' pita 8
greek yogurt, cucumber, garlic, dill

hummus 'n' pita 7 ^v
lemon, sage, pita

melitzanosalata 'n' pita 9 ^v
roasted eggplant dip, EVOO, garlic

tyrokafteri 'n' pita 9
whipped feta, greek yogurt, chiles

skordalia 'n' pita 7 ^v
garlic, potatoes, EVOO

santorini fava 'n' pita 7 ^v
yellow split pea spread, EVOO

avgholemono soup 6
chicken soup with egg, lemon and orzo

spanakopita 11
spinach, herbs, feta, phyllo

roasted cauliflower 14
spicy herb aioli, pine nuts, raisins

ohlapodi (octopus) 19
santorini fava, red onions, capers, warm quinoa and bean salad

falafel 10 ^v
roasted red pepper coulis

saganaki flambé 13
fried kefalograviera cheese

zucchini keftedhes 11
croquettes with feta, fresh herbs

lollipop lamb chops 18
falafel mash

grilled loukaniko 11 ^{gf}
traditional pork sausage, orange peel

fried calamari 12
marinara, spicy herb aioli

shrimp saganaki 15 ^{gf}
three u10 shrimp, onion, garlic, peppers, tomato, fresh herbs, kefalograviera

polpetti 9
beef, pork and lamb meatballs, in tomato sauce

polenta bites 9 ^{gf}
parmigiano reggiano, marinara

roasted beets with skordalia 9 ^{gf v}

roasted brussel sprouts 9 ^{gf}
epirus feta 10 ^{gf}
EVOO, greek oregano

main plates

grilled whole fish according to market availability, ladolemono, spanakorizo MP

14 oz rib eye steak* ^{gf} flame broiled, roasted garlic, lemon potatoes 29

mediterranean grille* pork skewers, lamb chops, loukaniko, gyro carvings, tzatziki, pita
for two 46 for four 85

lamb chops* lollipop cut, lemon potatoes, falafel mash 29

faroe island salmon* champagne reduction, caper berries, gigantes (roasted broad beans with herbs, EVOO, tomato) 28

shrimp santorini u10 shrimp, tomato ouzo sauce, feta, orzo 29

shrimp pomodoro e basilico u10 shrimp, garlic, san marzano tomatoes, basil, white wine, spaghetti 29

roast chicken ^{gf} half chicken, lemon, oregano, with roasted lemon potatoes and wilted spinach 22

kalamakia pork skewers, tzatziki, pita, greek fries 18

moussaka eggplant, potatoes, seasoned ground pork and lamb, and topped with a creamy feta-infused bechamel; briam 18

greca burger 8 oz ground black angus, tyrokafteri, arugula, brioche 14

gyro carvings lamb and beef gyro, tzatziki, pita, greek fries 17

chicken parmesan spaghetti 18

eggplant parmesan spaghetti 18

rigatoni salsiccia e panna hot sausage, cream, pecorino 19

rigatoni boscaiola carrot-based cream sauce, mushrooms, tomatoes, onions, peas, pecorino romano 18

mushroom pappardelle truffle oil, oyster mushrooms, whipped cauliflower, touch of cream, shaved brussel sprouts 24

rigatoni ala vodka cream, hint of tomato, prosciutto, peas, vodka, pecorino 17

spaghetti with meatballs beef, pork and lamb meatballs, tomato sauce 15

spaghetti with kima greek-style meat sauce (ground beef) 15
substitute gluten-free penne pasta ^{gf} add 3

add to any pasta entrée

chicken ^{gf} 5 **faroe island salmon*** ^{gf} 9 **shrimp** ^{gf} 10

salads

greca ^{gf} heirloom tomatoes, english cucumbers, red onion, kalamata olives, green peppers, epirus feta, EVOO, red wine vinegar, greek oregano 14

tuscan ^{gf} greens, artichokes, fresh mozzarella, tomatoes, polenta croutons, balsamic vinaigrette 10

apple ^{gf} greens, green apples, gorgonzola, raisins, walnuts, white balsamic 10

dakos cretan barley rusk, freshly grated tomato, red onion, kalamata olives, capers, EVOO, epirus feta 10

golden beet ^{gf} kale, goat cheese, candied walnuts, pickled red onions, white balsamic 11

add to any salad

chicken ^{gf} 5 **faroe island salmon*** ^{gf} 9 **falafel** ^v 6
(three) **U10 shrimp** ^{gf} 10 **gyro carvings** 6

sides

french fries ^{gf v} fresh cut russets 5

greek fries ^{gf} greek oregano, crumbled feta 7

lemon potatoes ^{gf} oven-baked, EVOO, herbs 6

broccoli rabe ^{gf} garlic, EVOO 7

spanakorizo ^{gf v} spinach and rice pilaf, onion, herbs 6

briam ^{gf v} roasted zucchini, potatoes, eggplant, carrots, peppers, onion, herbs, tomato, EVOO 6

* Notice: Thoroughly cooking meat, poultry, seafood, shellfish, or eggs reduces the risk of food-borne 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. Please note we do not have dedicated fryers or cooking equipment for gluten-free. If you have celiac, please indicate when you order so that we can inform you of any dishes prepared on equipment that is used for menu items containing wheat.