

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 8^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 6⁵⁰
chicken soup with egg, lemon and orzo

spanakopita 12
spinach, herbs, feta, phyllo

roasted cauliflower 14
spicy herb aioli, pine nuts, raisins

ohtapodi (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 12^{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

skirt steak* ^{gf} mushroom sauce, crumbled feta, lemon potatoes 24

mediterranean grille* pork skewers, lamb chops, loukaniko, gyro carvings, tzatziki, pita
for two 48 for four 91

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 23

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

kalamakia pork skewers, tzatziki, pita, greek fries 18

falafel platter ^v falafel, fava (split pea spread), pita and spanakorizo (spinach rice) 18

greca burger ground black angus, tyrokafteri (spicy whipped feta), tomato, arugula 14

gyro carvings lamb and beef gyro, tzatziki, pita, greek fries 18

chicken parmesan spaghetti 19

eggplant parmesan spaghetti 19

rigatoni salsiccia e panna hot sausage, cream, pecorino 21

rigatoni boscaiola carrot-based cream sauce, mushrooms, tomatoes, onions, peas, prosciutto, pecorino romano 19

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 16

spaghetti with kima greek-style meat sauce (ground beef) 16
substitute gluten-free penne pasta ^{gf} add 3

add to any pasta entrée

chicken ^{gf} 5 **faroe island salmon*** ^{gf} 10 **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 11

apple ^{gf} greens, green apples, gorgonzola, raisins, walnuts, white balsamic 11

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 12

add to any salad

chicken ^{gf} 5 **faroe island salmon*** ^{gf} 10 **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.

Executive Chef: Kostas Ndreu