



## MEZE

TRADITIONAL GREEK DIPS with pita:

HUMMUS <sup>v</sup> 8      MELITZANOSALATA <sup>v</sup> 9 roasted eggplant      SKORDALIA <sup>v</sup> 7 potatoes, garlic  
TZATZIKI 8      TYROKAFTERI 10 feta, yogurt, chiles      FAVA <sup>v</sup> 7 yellow split peas

MEZE TRIO 15 (three from above)      GRECA MEZE PLATE 17 dolmades, loukaniko, zucchini keftedhes

AVGHOLEMONO SOUP 7 chicken, egg, lemon, orzo

OCHTAPODI <sup>gf</sup> 22 grilled octopus, ladolemono, roasted red peppers, onions, santorini fava, quinoa salad

CAULIFLOWER 15 full head of cauliflower, spicy herb aioli, pine nuts, craisins

SAGANAKI FLAMBE 13 tempura-fried kefalograviera cheese

DOLMADES <sup>gf</sup> 12 hand-rolled grapeleaves stuffed with rice, herbs, pine nuts, dollop greek yogurt

LOLLIPOP LAMBCHOPS\* 22 falafel mash

SPANAKOPITA 12 spinach, herbs, feta, phyllo

ZUCCHINI KEFTEDHES 11 croquettes with feta, fresh herbs, tzatziki and tomato coulis

LOUKANIKO <sup>gf</sup> 12 grilled pork sausage

FRIED CALAMARI 14 spicy herb aioli, marinara

ROASTED BEETS WITH SKORDALIA <sup>gf v</sup> 10

SHRIMP SAGANAKI <sup>gf</sup> 17 onion, garlic, peppers, tomato, fresh herbs, feta

FALAFEL <sup>v</sup> 11 roasted pepper coulis

POLENTA BITES 10 marinara, parmesan

POLPETTI 10 beef, pork and lamb meatballs, tomato sauce, parmesan

## MAINS

GRILLED WHOLE FISH <sup>gf</sup> mp cooked on an open flame, ladolemono

RISOTTA AVLONA <sup>gf</sup> 31 shrimp, mussels, clams, steak, sausage, garlic, EVOO, bukuvo

FAROE ISLAND SALMON\* 29 sustainably-raised, sage, champagne sauce, caper berries, trahana

SHRIMP SANTORINI 28 fresh tomatoes, garlic, onions, ouzo, epirus feta; orzo

SKIRT STEAK\* <sup>gf</sup> 31 mushrooms, demi-glace, crumbled epirus feta; lemon potatoes

LAMB CHOPS\* 35 lollipop lambchops, falafel mash, lemon potatoes

ROASTED ORGANIC CHICKEN <sup>gf</sup> 24 half chicken, lemon potatoes, wilted spinach

MEDITERRANEAN GRILLE\* for two 53, for four 104 pork skewers, lamb chops, loukaniko, gyro carvings, tzatziki, pita

THALASSINO 29 shrimp, mussels, clams, scallops, tomato, garlic, orzo

KALAMAKIA 20 pork skewers, tzatziki, pita, greek fries

MOUSSAKA 19 eggplant, potatoes, ground pork, beef and lamb, feta-infused bechamel

GYRO CARVINGS 18 lamb and beef “donner”-style gyro, tzatziki, pita, greek fries

CHICKEN SANTORINI 22 chicken breast, tomato, onion, garlic, ouzo, epirus feta, orzo

CHICKEN MILANESE 21 pecorino-crust chicken breast, lemon butter, arugula, tomato, orzo

FALAFEL PLATTER <sup>v</sup> 18 falafel, spanakorizo, fava

MUSHROOM PAPERDELLE 24 truffle oil, pecorino romano, whipped cauliflower and mushrooms, touch of cream, shaved brussel sprouts

RIGATONI ALA VODKA 18 cream, hint of tomato, prosciutto, peas, vodka, pecorino

EGGPLANT PARMIGIANA 21 battered, ricotta, tomato sauce, mozzarella, spaghetti

## SALAD

GRECA <sup>gf</sup> 14 tomatoes, kalamata olives, cucumbers, red onion, green peppers, epirus feta, EVOO, vinegar, greek mountain oregano

APPLE GORGONZOLA <sup>gf</sup> 12 field greens, green apples, craisins, walnuts, white balsamic

TUSCAN 12 field greens, artichokes, tomatoes, polenta croutons, fresh mozzarella, balsamic vinaigrette

GOLDEN BEET <sup>gf</sup> 13 baby kale, goat cheese, candied walnuts, pickled onions, white balsamic

add:

chicken <sup>gf</sup> 7      falafel 6      shrimp <sup>gf</sup> 12  
faroe island salmon\* <sup>gf</sup> 12      pork skewers <sup>gf</sup> 8      calamari 9  
gyro carvings 7

## SIDES

FRESH CUT FRIES <sup>gf v</sup> 5

GREEK FRIES <sup>gf</sup> 7 mountain oregano, feta

LEMON POTATOES <sup>gf v</sup> 7

TRAHANA 8 sour dough pasta, roasted shallots and mushrooms, feta

SPANAKORIZO <sup>gf v</sup> 7 spinach and rice, herbs

BRIAM <sup>gf v</sup> 8 roasted zucchini, potatoes, eggplant, carrots, peppers, onion, herbs, tomato, EVOO

BRUSSEL SPROUTS <sup>gf</sup> 10 garlic, parmesan

## “enter as strangers, leave as friends”

*hosts: Constantine “Dino” Kolitsas, Nikos Belmezas*

*executive chef: Kosta Ndreu*

At Greca Mediterranean Kitchen + Bar, we are dedicated to bringing the flavors, traditions and techniques of Greece and the Mediterranean to Litchfield County in ways that range from rustic to reimagined. We invite you to embrace with us the Ancient Greek concept of *Eu Zein* (to “live well”) that is captured in the flavors that we create for you in our kitchen. Our talented culinary team produces nearly everything from scratch, and is focused on creating delicious meals that adhere closely to the Mediterranean Diet. We serve fresh fish that is either wild caught or organically- and sustainably-raised; and work with local farms to showcase the wonderful bounty that the local earth yields. But perhaps the most important connection to Greece and the Mediterranean at Greca is our approach to hospitality. You are our guests here, and we cherish the opportunity to share with you our passion for wonderful food, great wine, craft beers, amazing craft cocktails, and spirited conversation. Whether you are dining tapas-style with shareable meze (small plates), traditionally coursed meals, family style, or some combination of these, we hope you enjoy every moment that you are with us.

Yia Mas! (To Health!),

*Dino & the Greca Team*

\* Notice: Thoroughly cooking meat, poultry, seafood, shellfish, or eggs reduces the risk of foodborne 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. We do not have a dedicated fryer for gluten-free items.