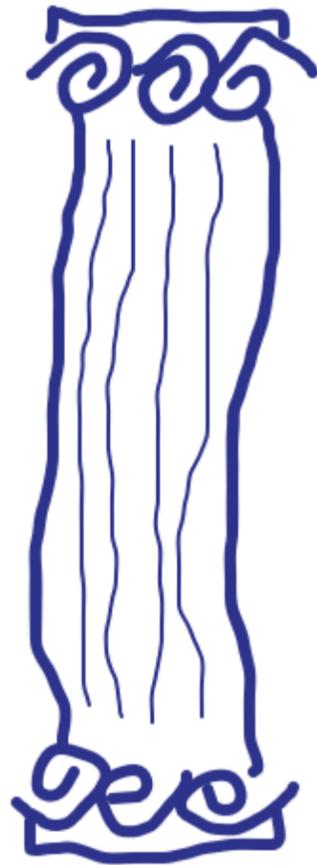


COMING SOON

greca
mediterranean kitchen + bar



189 MAIN ST WHITE PLAINS NY
1 KENT RD NEW MILFORD CT
greca.com

MEZE

TRADITIONAL GREEK DIPS with veggies & pita:

HUMMUS v 9

MELITZANOSALATA v 9 roasted eggplant

SKORDALIA v 8 potatoes, garlic

TZATZIKI 9

TYROKAFTERI 11 feta, yogurt, chiles

FAVA v 9 yellow split peas

TARAMOSALATA carp roe spread 11

MEZE TRIO 18 (choose three from above)

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

SAGANAKI FLAMBE 14 tempura-fried kefalograviera cheese

ZUCCHINI KEFTEDHES 12 croquettes with feta, fresh herbs, tzatziki and tomato coulis

SHRIMP COCKTAIL 16 three u10 shrimp, cocktail sauce

SALAD

GRECA gf 16 tomatoes, kalamata olives, cucumbers, red onion, green peppers, epirus feta, EVOO, vinegar, greek mountain oregano

APPLE GORGONZOLA gf 14 field greens, green apples, gorgonzola, craisins, walnuts, white balsamic

GOLDEN BEET gf 15 baby kale, golden beets, goat cheese, candied walnuts, pickled onions, white balsamic

add: chicken skewers gf 7 chickpea fritters 6 shrimp gf 12
faroe island salmon* gf 12 pork skewers gf 9 fried calamari 9 gyro carvings 7

BRUNCH

AVOCADO TOAST 19 two poached eggs over fresh avocado-spread multigrain toast, berries, side house salad

TARAMA TOAST 21 two poached eggs over taramosalata-spread multigrain toast, side house salad

GYRO & EGGS SKILLET 24 gyro carvings, two poached eggs, crumbled epirus feta, home fries, pita

TSOUREKI FRENCH TOAST 18 traditional easter bread french toast, candied walnuts, greek honey, dollop greek yogurt

SHAKSHUKA 19 three poached eggs in a sauce of tomatoes, onion, garlic, peppers, herbs, spices
add epirus feta +3

GRECA NAPOLEON 22 stack of revithia (chick pea) cake, wilted kale, feta, tomato, egg, and shrimp, with mushroom sauce

SPINACH BENEDICT 18 three poached eggs, wilted spinach, hollandaise, crumbled epirus feta, on pita; home fries

FRUTALIA 19 greek frittata baked with loukaniko, potatoes, herbs, feta; pita

KAYIANA 16 egg scramble with freshly grated tomato, onion, herbs, crumbled epirus feta; pita

BRUNCH SPANAKOPITA 19 spinach, herbs, feta, phyllo; side house salad

TYROPITA 14 feta baked in puff pastry, herbs; fresh berries

GREEK YOGURT 14 locally-sourced traditional strained greek yogurt with choice of greek honey and walnuts, or sour cherry preserves, or rose petal preserves

SIDES add to any brunch item: loukaniko (greek country sausage) 6 home fries 5

MAINS

GRILLED WHOLE FISH gf mp cooked on an open flame, ladolemono

FAROE ISLAND SALMON* 35 sustainably-raised, sage, champagne sauce, caper berries, trahana

MOUSSAKA 21 eggplant, potatoes, ground pork, beef and lamb, feta-infused bechamel

GYRO CARVINGS 21 ground lamb and beef gyro, tzatziki, pita, greek fries

IMAM BAILDI v gf 24 slow-roasted eggplant stuffed with onions, garlic, herbs, tomato sauce; side lemon potatoes

GRECA BRUNCH TABLE

85

a sampler of Greca brunch items (serves up to four):
Tsoureki French Toast, Kayiana, Tyropita, Yogurt with Sour
Cherry Preserves, Fresh Berries, Home Fries, Loukaniko, Pita

“without booze, it’s just breakfast”

SHRIMP BLOODY MARY

tito’s vodka, handmade bloody mary mix, one large U10 shrimp 16
add an extra shrimp + 5

MEZCAL MARIA

illegal mezcal, handmade bloody mary mix, agave, smoked rosemary sprig 14

BLOODY CAESAR

blank vodka, handmade clamato mix, one little neck clam 16
add an extra clam + 3

GATES OF FIRE

jalapeno-infused absolut vodka, handmade bloody mary mix,
balsamic vinegar, roasted garlic clove 14

MARIA ME TA KITRINA

(MARIA IN A YELLOW DRESS)

greek stray dog gin, handmade bloody mary mix, balsamic vinegar,
roasted garlic clove, cube of feta, kalamata olive 16

bloody mary 11

mimosa 9

bellini 9

kiss the fig 12

prosecco, figenza vodka, blackberry

whispers in the dark 14

otto’s Athens vermouth, effen blood orange vodka, prosecco, orange

orange you glad (you came in for brunch) 14

effen blood orange vodka, aperol, simple syrup, prosecco float, orange

“enter as strangers, leave as friends”

hosts: Constantine “Dino” Kolitsas & Rachel Cosgrove
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 Westchester County in ways that range from rustic to reimagined. We invite you to embrace with us the Ancient Greek concept of Ευ ζείν (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 only 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.