



MEZE

TRADITIONAL GREEK DIPS with vegetables & pita:

HUMMUS ^v 9 MELITZANOSALATA ^v 9 roasted eggplant
TZATZIKI 9 TYROKAFTERI 11 feta, yogurt, chiles
TARAMOSALATA caviar spread 11

SKORDALIA ^v 8 potatoes, garlic

FAVA ^v 9 yellow split peas

note: all dips are gluten-free if requested without pita

MEZE TRIO 18 (choose three from above)

GRILLED VEGETABLES ^{gf v} for two 15; for four 29 assorted grilled vegetables; hummus (limited availability)

AVGHOLEMONO SOUP 10 traditional greek chicken soup with egg, lemon and orzo

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

CAULIFLOWER ^v 18 full head of cauliflower, spicy avocado aioli, pine nuts, craisins

SAGANAKI FLAMBE 14 tempura-fried kefalograviera cheese, lemon

DOLMADES ^{gf v} 14 hand-rolled grapeleaves stuffed with rice, herbs, pine nuts, ladolemono

SPANAKOPITA 14 spinach, herbs, feta, phyllo

GIGANTES ^{gf v} 12 giant beans braised in tomato with carrots, celery, onion

ZUCCHINI KEFTEDHES 14 croquettes with feta, fresh herbs, tzatziki and red pepper coulis

LOUKANIKO ^{gf} 14 grilled traditional village pork sausage

FRIED CALAMARI 15 spicy avocado aioli, marinara

ROASTED BEETS WITH SKORDALIA ^{gf v} 12

SHRIMP SAGANAKI ^{gf} 18 onion, garlic, peppers, tomato, fresh herbs, kefalograviera

BRUSSEL SPROUTS ^{gf} 14 roasted brussel sprouts with gorgonzola and balsamic reduction

REVITHIA MEZE ^{v gf} 12 chick pea fritters, red pepper coulis

MAINS

LAVRAKI ^{gf mp} whole bronzino cooked on an open flame (bones-in or deboned), ladolemono, spanakorizo

FAROE ISLAND SALMON* 35 sage, champagne sauce, caper berries, trahana with epirus feta

SHRIMP SANTORINI 32 fresh tomatoes, garlic, onion, ouzo, epirus feta; orzo

SKIRT STEAK* ^{gf} 33 mushrooms, demi-glace, crumbled epirus feta; lemon potatoes

LAMB CHOPS* 38 lollipop lambchops, revithia mash, lemon potatoes

ROASTED ORGANIC CHICKEN ^{gf} 29 half chicken, lemon potatoes, wilted spinach

MEDITERRANEAN GRILLE* for two 60, for four 120 pork skewers, lamb chops, loukaniko, gyro carvings, tzatziki, pita

RISOTTA AVLONA ^{gf} 33 shrimp, mussels, clams, steak, loukaniko, garlic, tomato, EVOO, bukuvo

THALASSINO 31 shrimp, mussels, clams, scallops, tomato, herbs, ouzo, orzo

KALAMAKIA 23 choice of pork or chicken skewers, tomatoes, red onion, tzatziki, pita, lemon potatoes

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

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

REVITHIA KEFTE ^{v gf} 22 chick pea fritters, red pepper coulis, spanakorizo, fava, pita

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

HILOPITES 24 greek egg pasta, whipped cauliflower, roasted mushrooms, touch of cream, shaved brussel sprouts, truffle oil, pecorino romano

SALAD

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

MAROULI ^{gf v} 12 romaine, scallions, herbs, ladolemono
add crumbled epirus feta + 3

DAKOS 15 chopped tomatoes, red onions, capers, kalamata olives, red beets, crumbled epirus feta over cretan barley rusks

APPLE GORGONZOLA ^{gf} 14 field greens, craisins, walnuts, white balsamic

GOLDEN BEET ^{gf} 15 baby kale, goat cheese, candied walnuts, pickled red onions, white balsamic

SIDES

FRESH CUT FRIES ^{gf v} 7

GREEK FRIES ^{gf} 9 mountain oregano, feta

LEMON POTATOES ^{gf v} 8

TRAHANA 9 sourdough pasta, EVOO, feta, mushrooms

SPANAKORIZO ^{gf v} 8 spinach and rice, herbs

HORTA ^{gf v} 9 boiled greens, EVOO, lemon

BROCCOLI RABE ^{gf} 10 garlic, EVOO
add crumbled epirus feta + 3

BRIAM ^{gf v} 11 roasted zucchini, potatoes, eggplant, onion, herbs, tomato

“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 *Eu 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.