

## GRECA XPRESS

*greek street food & more  
available M-F until 3PM*

### HANDHELDS

- SOUVLAKI-IN-PITA 11 pork skewer, tomato, onions, tzatziki  
GYRO-IN-PITA 11 ground lamb and beef gyro carvings, tomato, onions, tzatziki  
REVITHIA-IN-PITA v 11 chickpea fritters, tomato, onions, hummus  
CHICKEN SOUVLAKI-IN-PITA 11 tomato, onions, tzatziki  
FIG PANINI 13 grilled chicken, fig jam, fresh mozzarella, arugula  
ROASTED VEGGIE PANINI 13 grilled zucchini and eggplant, fresh mozz, arugula, balsamic vinegar  
TUNA SALAD 15 on multi-grain bread, truffle slivers, avocado  
*add fresh cut fries or pligouri (bulgur wheat salad) 3  
add small GRECA salad 7.50  
add GREEK FRIES 5.50*

### BOWLS & COMBOS

- GRECA BOWL 15 baby kale, pligouri, grilled chicken, pickled onion, hummus, grated kefalograviera  
CHICKEN SPANAKI BOWL 15 grilled chicken, spanakorizo, ladolemono  
AVOCADO BOWL gf v 17 baby kale, avocado, epirus feta, tomatoes, fava, couscous, hummus dressing

### SIDES

- GREEK FRIES 9 mountain oregano, feta  
FRESH CUT FRIES v 7  
LEMON POTATOES gf v 8  
TRAHANA 9 sourdough pasta, shallots, EVOO, feta, mushrooms  
SPANAKORIZO gf v 8 spinach and rice, herbs  
BRIAM gf v 11 roasted zucchini, potatoes, eggplant, onion, herbs, tomato, EVOO

## greca *events*

greca offers catering for every event: corporate meetings, private dinners (large and intimate), cocktail parties, family gatherings, and more. Whether it's hosted in our private dining room, our mezzanine, a full restaurant buyout, or off premises, we're committed to creating a special event just for you and your guests

**Inquire with our Event Coordinator for a customized menu and a memorable experience**

## greca *office platters*

call on greca for hot sandwich platters, group salads, trays of your favorite Greek specialties, homemade desserts and more...

**Inquire with our Catering Coordinator for our off-premise catering menu options**



*rustic & reimagined mediterranean  
cuisine with the accent on "greek"*

## TAKEOUT MENU

# grecamed.com

## 914.448.8800

189 MAIN ST WHITE PLAINS NY

**Takeout & Delivery**

ONLINE ORDERING AT GRECAMED.COM/WP



## meze

- avgholemono soup** 10 chicken, egg-lemon and orzo  
**spanakopita** 14  
**ohtapodi (octopus)** grilled octopus, ladolemono, roasted red peppers, onions, santorini fava, capers 23  
**dolmades** <sup>v</sup> hand-rolled grape leaves stuffed with rice, pine nuts and herbs 14  
**roasted beets with skordali** 12 <sup>gf v</sup>  
**zucchini keftedhes** croquettes with feta, fresh herbs, tzatziki and red pepper coulis 14

**traditional dips** (served with pita & vegetables):

- tzatziki** yogurt, cucumber, garlic, herbs 9  
**hummus** 9  
**melitzanosalata** <sup>v</sup> roasted eggplant, EVOO, garlic 9  
**tyrokafteri** whipped feta, greek yogurt, chiles 11  
**skordalia** <sup>v</sup> cold whipped potatoes, garlic 8  
**taramosalata** carp roe spread 11

*note: all dips are gluten-free when pita is omitted*

**After 4PM:**

- loukaniko** <sup>gf</sup> grilled traditional pork sausage 14  
**shrimp saganaki** <sup>gf</sup> onion, garlic, peppers, tomato, fresh herbs, kefalograviera 18  
**cauliflower** <sup>v</sup> full head of cauliflower, spicy avocado aioli, pine nuts, raisins 18

## salads

- greca** <sup>gf</sup> heirloom tomatoes, english cucumbers, red onion, kalamata olives, green peppers, epirus feta, EVOO, red wine vinegar, oregano 16  
**marouli** <sup>gf</sup> romaine, scallions, herbs, ladolemono 9  
 add crumbled epirus feta + 3  
**apple gorgonzola** <sup>gf</sup> greens, green apples, gorgonzola, raisins, walnuts, white balsamic 14  
**golden beet** <sup>gf</sup> kale, goat cheese, candied walnuts, pickled red onions, white balsamic 15  
**dakos** chopped tomatoes, red onions, capers, kalamata olives, red beets, crumbled epirus feta, over cretan barley rusks 15

### add to any salad

- grilled chicken** <sup>gf</sup> 5     **revithia (chick pea fritters)** <sup>v</sup> 5  
**faroe island salmon\*** <sup>gf</sup> 12     **shrimp** <sup>gf</sup> 12  
**pork skewer** 8     **gyro carvings** 7

## sides

- fresh cut fries** <sup>gf v</sup> 7  
**greek fries** <sup>gf</sup> mountain oregano, crumbled epirus feta 9  
**lemon potatoes** <sup>gf v</sup> 8  
**trahana** sourdough pasta, EVOO, feta, mushrooms, shallots 9  
**spanakorizo** <sup>gf v</sup> spinach and rice, herbs 8  
**briam** <sup>gf v</sup> roasted zucchini, potatoes, eggplant, onion, herbs, tomato 11  
**gigantes** <sup>gf v</sup> giant beans braised in tomato with carrots, celery, onion 10  
**horta** <sup>gf v</sup> boiled greens, EVOO, lemon 9  
**broccoli rabe** <sup>gf v</sup> garlic, EVOO 10  
 add crumbled epirus feta +3

# greca

mediterranean kitchen + bar

## main plates

- faroe island salmon\*** sage, champagne sauce, caper berries, with trahana (sourdough pasta with roasted shallots, mushrooms, feta) 35  
**kalamakia** choice of pork or chicken skewers, tzatziki, onion, tomatoes, pita, lemon potatoes 23  
**gyro carvings** lamb and beef gyro, tzatziki, pita, greek fries 21  
**moussaka** eggplant, potatoes, seasoned ground pork and lamb, and topped with a creamy feta-infused bechamel 21  
**hilopites** greek egg pasta, whipped cauliflower, roasted mushrooms, touch of cream, shaved brussel sprouts, truffle oil, pecorino 24  
**imam baidi** <sup>gf v</sup> slow roasted eggplant stuffed with onions, garlic, herbs, light tomato sauce; side lemon potatoes 24

**After 4PM:**

- lavraki** <sup>gf</sup> whole bronzino, cooked on an open flame, bones-in or deboned, ladolemono, spanakorizo MP  
**shrimp santorini** fresh tomatoes, garlic, onions, ouzo, epirus feta; orzo 32  
**skirt steak\*** <sup>gf</sup> mushrooms, demi-glace, crumbled epirus feta, lemon potatoes 33  
**lamb chops\*** lollipop cut, lemon potatoes, falafel mash 38  
**mediterranean grille\*** pork skewers, lamb chops, loukaniko (traditional Greek sausage), gyro carvings, tzatziki, pita for two 60 for four 120  
**roasted organic chicken** <sup>gf</sup> half chicken, roasted lemon potatoes, wilted spinach 29  
**risotto avlona** <sup>gf</sup> shrimp, mussels, clams, steak, sausage, garlic, EVOO, bukuvu 33  
**revithia kefte** <sup>v</sup> chick pea fritters, spanakorizo, fava, pita 22

## dessert

- ekmek kataifi** layers of shredded phyllo, milk custard, crème fraiche 10  
**galaktoboureko** milk custard baked in phyllo 10  
**baklava** walnuts, honey, aromatics, baked in phyllo 10  
**local greek yogurt** <sup>gf</sup>  
 with greek honey and walnuts 9  
 with sour cherry preserves 9  
 with rose petal preserves 9  
**chocuterie** assorted chocolates and truffles sourced locally from Chocolations in Mamaroneck, yogurt, preserved fruits 20

\* 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.

GF—Please note we do not have dedicated fryers or cooking equipment for items designated as 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.