

greca
mediterranean kitchen + bar



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

LUNCH TAKEOUT MENU

available until 3PM
mon-fri

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

grecamed.com

914.448.8800

189 MAIN ST WHITE PLAINS NY

Takeout & Delivery

ONLINE ORDERING AT GRECAMED.COM/WP

delivery through grubhub



Visit our beautiful multi-level restaurant for Lunch, Dinner, Sunday Brunch and Happy Hour menus available at grecamed.com/wp

**ONLINE ORDERING AT GRECAMED.COM/WP
DELIVERY AVAILABLE THROUGH GRUB HUB**

MEZE (SMALL PLATES)

- AVGHOLEMONO SOUP** 8 chicken, egg-lemon and orzo
OCHTAPODI (octopus) 23 grilled octopus, ladolemono, roasted red peppers, onions, santorini fava, capers 23
DOLMADES ^v 14 hand-rolled grape leaves stuffed with rice, pine nuts and herbs
ZUCCHINI KEFTEDHES 14 croquettes with feta, fresh herbs, tzatziki and red pepper coulis
GRILLED VEGETABLES ^v ^{gf} 15 assorted grilled vegetables, hummus
BRUSSEL SPROUTS ^{gf} 14 gorgonzola, balsamic reduction
TRADITIONAL GREEK DIPS (with pita & vegetables):
TZATZIKI yogurt, cucumber, garlic, herbs 9
HUMMUS 9
MELITZANOSALATA ^v roasted eggplant, EVOO, garlic 9
TYROKAFTERI whipped feta, greek yogurt, chiles 11
SKORDALIA ^v cold whipped potatoes, garlic 8
TARAMOSALATA carp roe spread 11

SIDES

- GREEK FRIES** 9 mountain oregano, feta
FRESH CUT FRIES ^v 7
GYRO FRIES 14 fresh cut fries topped with gyro carvings, tomato, onion, feta and tzatziki
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

DESSERT

- EKMEK KATAIFI** layers of shredded phyllo, milk custard, crème fraiche, shaved almonds 10
GALAKTOBOUREKO milk custard baked in phyllo 10
BAKLAVA walnuts, honey, aromatics, baked in phyllo 10
LOCAL GREEK YOGURT ^{gf}
 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

**BOXES AND TRAYS OF OUR FAMOUS
HOMEMADE GREEK DESSERTS ARE
AVAILABLE FOR PURCHASE**

COMBOS, SALADS, BOWLS

- VEGAN COMBO** 16 revithia (chick pea fritters, fava, pligouri (bulgur wheat salad), pita
SPANAKOPITA + SALAD 17 spinach pie with side greca salad
GRECA ^{gf} 16 heirloom tomatoes, english cucumbers, red onion, kala-mata olives, green peppers, epirus feta, EVOO, red wine vinegar, oregano
MAROULI ^{gf} 9 romaine, scallions, herbs, ladolemono
 add crumbled epirus feta +3
APPLE GORGONZOLA ^{gf} 14 greens, green apples, gorgonzola, craisins, walnuts, white balsamic dressing
GOLDEN BEET ^{gf} 15 kale, goat cheese, candied walnuts, pickled red onions, white balsamic dressing 15
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
 add to any salad or bowl
 grilled chicken ^{gf} 5 revithia (chick pea fritters) ^v 5
 faroe island salmon* ^{gf} 12 shrimp ^{gf} 12
 pork skewers 8 gyro carvings 7

LUNCH MAINS

- GRECA LUNCH GRILLE** 17 keto-friendly platter of chicken skewer, pork skewer, gyro carvings, tzatziki, pligouri (bulgur wheat salad)
CHICKEN SANTORINI 20 chicken breast, tomato, garlic, onion, ouzo, epirus feta, orzo
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 BAILDI ^{gf} ^v slow roasted eggplant stuffed with onions, garlic, herbs, light tomato sauce; side lemon potatoes 24

GRECA XPRESS

greek street food & more

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-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

* 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.

Menu items and Prices subject to change without notice.
For the most update menus please visit us at grecamed.com/wp