



## EASTER PRIX FIXE SPECIALS

45/person

*choice of appetizer***CREAM OF CAULIFLOWER SOUP**  
finished with chestnut mushrooms**RED AND GOLDEN BEET CARPACCIO** *gf v*  
thin slices of red and golden beets, avocado mousse, EVOO, balsamic glaze**AEGEAN CAESAR SALAD**  
romaine, house made caesar dressing, mizithra cheese, pita croutons**MUSHROOM SPRING ROLLS**  
lion's mane and oyster mushrooms; anthotyro and feta cheeses; calabrian chili oil**MEZE TRIO** *for two*  
tyrokafteri (spicy whipped feta), fava (yellow split pea) and tzatziki; pita**OCHTAPODI** *gf add \$5*  
grilled octopus, ladolemono, roasted red peppers, onions, santorini fava**SAGANAKI FLAMBE**  
tempura-fried kefalgraviera cheese*choice of entree***LAMB RISOTTO** *gf*  
black truffle pate, crumbled feta**BOUTIQUE MUSHROOM CHICKEN MADEIRA**  
lion's mane, and oyster mushrooms, madeira wine sauce; roasted pine nut rice pilaf**PORK OSSO BUCCO**  
demiglace, garlic mashed potatoes**FAROE ISLAND SALMON\***  
sage, champagne sauce, caper berries, trahana (sourdough pasta with mushrooms, shallots, feta)**GRILLED WHOLE BRONZINO** *gf add \$5*  
whole fish cooked on an open flame; ladolemono, capers, spanakorizo**LAMB CHOPS\*** *gf add \$5*  
lollipop lamb chops, lemon potatoes, baby carrots**MEDITERRANEAN GRILLE\*** *for two*  
lollipop lamb chops, chicken skewers, loukaniko, gyro carvings, tzatziki, pita**IMAM BAILDI** *gf v*  
slow-roasted eggplant, caramelized onions, aromatic tomato sauce; lemon potatoes**TSOUREKI FRENCH TOAST**  
greek easter bread, greek honey, yogurt; village sausage**CRAB CAKE BENEDICT**  
poached eggs, english muffin, hollandaise, potatoes*choice of dessert***FIG CHEESECAKE****BAKLAVA** *for two***GREEK YOGURT WITH SOUR CHERRY PRESERVES****ESPRESSO CHOCOLATE MOUSSE** *gf*  
with espresso-infused whipped cream

## GREEK EASTER FEAST MENU

*served family style  
69/person  
30/children under 12***RED EASTER EGGS****TSOUREKI**

traditional Easter Bread

**TZATZIKI** w/ pita**TYROKAFTERI** w/pita  
spicy whipped feta**AEGEAN CAESAR SALAD**

romaine, house caesar dressing, mizithra cheese, pita croutons

**KEFTEDHES**

meatballs spiked with greek herbs

**PASTITSIO**

layers of pasta, seasoned ground beef, feta-infused bechamel

**LAMB KLEFTIKO**

lamb roasted in parchment with potatoes, herbs, and kefalgraviera cheese

**CHICKEN FRICASSIE**

in an avgholemono sauce with greens

**LOUKANIKO**

traditional village sausage

**ANDRIOTIKO BRIAM**

zucchini, onions, potatoes, herbs

**BAKLAVA****REVANI** (semolina sponge cake)*must apply to all persons in party*

\* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Before placing your order, please inform your server if a person in your party has a food allergy.

Greca Mediterranean Kitchen + Bar 1 Kent Rd New Milford CT