greca

Mediterranean Kitchen + Bar

FUSION FESTIVAL 2026

appetizers

PORK BELLY GUISANTES *gf 15-*
pork belly in an asian tomato-based sauce with peas, artichokes
PHILIPPINES

TUNA TARTAR *17-*
sushi-grade tuna tartar on a crispy pita with fava spread (yellow split pea), crispy kritamo
JAPAN

HARISSA FETA KEFTEDHES *14-*
spiced meatballs (pork and beef) simmered in harissa tomato sauce; mizithra cheese, mint yogurt
MOROCCO

BEEF KEBABS *17-*
alternating layers of thinly sliced greek-seasoned beef and tortill; tzatziki
KOREA

SKORDALIA TATER TOTS *12-*
tater tots spiked with roasted garlic and white vinegar; smoked paprika aioli
UNITED STATES

MALAI PUMPKIN KEFTE *14-*
pumpkin fritters in a velvety cashew and tomato cream sauce
INDIA

EGGPLANT MOLE *gf 15-*
seared eggplant with chili-cacao-pine nut-cinnamon-almond sauce; feta crumble
MEXICO

mains

TOM YUM BRONZINO YOUVETSI *32-*
bronzino, lemon grass, ginger, lime, sriracha; orzo
THAILAND

GENERAL TSO'S LAMB *gf 27-*
lamb fried and coated in a greek-ish version of general tso's sauce; jasmine rice
CHINA

SPANAKOPITA LASAGNE *26-*
layers of fresh pasta, spinach, feta, herbs, ricotta, bechamel
ITALY

ROAST LEMON HALF CHICKEN *29-*
sausage, mushroom, sage stuffing, pan gravy; lemon potatoes
UNITED STATES

BEETROOT RISOTTO *gf v 27-*
red beetroot, herbs, arugula pesto
ITALY

Join Chef Dino and his Culinary Team as they take your palate on a globetrotting adventure, fusing Greek cuisine with the cuisines of ten countries.

RESERVATIONS 860-799-6586 or grecamed.com

THURS NOV 12 THRU SUN NOV22