



the chef’s table

enjoy a shareable feast of dishes curated by Chef Dino and tailored to you and your guests

Gather around for an unforgettable dining experience, where Chef Dino curates a spontaneous and soulful feast for the senses. Designed for groups of four or more, this shared-table experience celebrates the heart of the Greek kitchen with a generous spread of exceptional small plates and shareable platters — from timeless classics to off-menu surprises, crafted with seasonal ingredients and the spirit of *filoxenia* (Greek hospitality). This is how meals are enjoyed in Greece, where the entire experience is shared amongst all. And this is the best way to discover exceptional dishes at Greca that you may not otherwise try. No advance notice is needed. Special diets and food sensitivities are taken into account to accommodate the entire party. Let the table fill, the conversation flow, and the flavors speak for themselves! For groups of four or more (all members of party must participate)

53/person 59/person with dessert

Savor & Sustain

s&s

At Greca, our wellness table is designed around wholesome Mediterranean ingredients crafted for today’s lifestyle. Look for the s&s designation for thoughtfully and intentionally crafted protein- and fiber-forward dishes that are designed for balance and satisfaction.

Please note: Substituting braised gigante beans (+3) for potatoes allows many of our other menu offerings to naturally fit within the **Savor & Sustain** framework, reinforcing the fresh, vegetable-forward spirit of Mediterranean cuisine. Consult your server for specifics.

sides

fresh cut fries *gf* v 7

greek fries *gf* 9
oregano, crumbled feta

spanakorizo *gf* v 8
spinach rice

mushroom trahana 10
sourdough pasta, red onion, feta

gigantes *gf* s&s v 11
gigantic beans, EVOO, tomato, herbs

lemon potatoes *gf* v 8

meze

tzatziki 10
greek yogurt, cucumber, herbs, garlic

santorini fava v 10
yellow split peas, caramelized onion, capers

tyrokafteri 12
spicy whipped feta, greek yogurt, chilis

muhumarra v 12
walnuts, roasted red peppers, garlic, bread crumb, *petimezi*

skordalia v 10
cold whipped garlic potato; golden beets

hummus v 10
lemon-sage infused chick pea spread
loaded with spicy crispy chick peas, tomato, parsley, arugula pesto +4

melitzanosalata v 11
fire-roasted eggplant, roasted red peppers, garlic, herbs

meze trio 17
choice of three meze dips (tyrokafteri +1; muhumarra +1)

make it **s&s**: *substitute raw vegetables (heirloom carrots, zucchini, cauliflower)* to any meze or trio +3

salads

greca *gf* 16 12/appetizer
vine-ripened tomatoes, cucumber, onion, pepper, kalamata olives, epirus feta

apple gorgonzola *gf* 15
field greens, green apples, gorgonzola, dried cranberries, walnuts, white balsamic

golden beet *gf* 16
field greens, beets, pickled onion, candied walnuts, goat cheese, white balsamic
add a protein:
chicken *gf* 6 shrimp *gf* 13 salmon *gf* 13
gyro carvings 8 chicken skewers *gf* 8

lentil salad *gf* s&s 21
lentils, hearts of palm, red onion, tomato, roasted red pepper, herbs, EVOO, red wine vinegar, topped with choice of chicken breast or falafel

mains

lavraki *gf* s&s MP
whole bronzino cooked over an open flame; ladolemono, capers, spanakorizo (spinach rice)

faroe island salmon s&s 34
pan-seared; sage, champagne sauce; mushroom trahana (sourdough pasta) with red onion, crumbled barrel-aged feta, black truffle pate

shrimp gigantes *gf* s&s 28
U10 shrimp with greek gigante beans, EVOO, tomato, herbs, white wine

greca paella *gf* 35
shrimp, mussels, clams, steak, loukaniko (village sausage), garlic, bukovo, arborio rice

mediterranean grille* s&s 67
for two: lollipop lamb chops, chicken skewers, loukaniko (village sausage), gyro carvings, tzatziki, tomato, onion
for four 130

skirt steak and frites* *gf* 38
marinated skirt steak grilled and topped with hot honey-caramelized shallots and fig balsamic drizzle; parmesan truffle fries

lamb chops* *gf* 39
lollipop lamb chops, lemon potatoes, zucchini

coq au vin ala grecque *gf* s&s 27
butcher-cut half all natural chicken in a mavrodaphne wine sauce, mission figs, puréed carrot

chicken santorini 25
all natural chicken breast, fresh tomatoes, garlic, onion, barrel-aged feta, ouzo, oregano, orzo pasta

mushroom youvetsi (pasta) v 27
lion’s mane, oyster and chestnut mushrooms from stewart-watson farm; finished with orzo pasta and aromatic tomato sauce

apps

avgholemono soup 12
traditional lemony chicken soup with egg, orzo pasta

greca chips 16
thinly sliced fried zucchini and eggplant; tzatziki

ochtapodi *gf* s&s 23
grilled octopus, ladolemono, peppers, onion, capers, santorini fava

zucchini keftedhes 14
zucchini fritters, herbs, feta; tzatziki

butternut squash *gf* 15
hasselback roasted butternut squash, creamed anthotyro herb cheese; greek honey drizzle

cauliflower *gf* 16
whole head cauliflower; arugula pesto, calabrian chili aioli, toasted pine nuts

saganaki flambe s&s 17
tempura fried kefalograviera cheese

fried calamari *gf* s&s 17
rice flour-coated point judith calamari, gorgonzola crema, calabrian chilis

spanakopita 15
spinach, feta, herbs baked in phyllo

shrimp saganaki *gf* s&s 21
onion, garlic, peppers, tomato, feta, herbs

loukaniko *gf* s&s 16
traditional village pork sausage

roasted shallots *gf* s&s 14
greek honey, aleppo pepper; anthotyro creamed cheese, fig balsamic

moroccan cigars 14
moroccan-spiced ground beef wrapped in phyllo; calabrian chili aioli

polenta bites *gf* 12
polenta infused with pecorino romano cheese and calabrian chiles; marinara

lamb chops *gf* s&s 24
three lollipop lamb chops, tzatziki smear

barrel-aged epirus feta *gf* s&s 11
EVOO, wild grown mountain oregano of taygetus, kalamata olives

seafood stifado s&s 34
octopus, shrimp, calamari, mussels, pearl onions, garlic, herbs, with trahana (protein-dense greek sourdough pasta) in a rich and aromatic tomato and EVOO sauce

koto hummus s&s *gf* 25
two chicken skewers over a bed of hummus topped with crispy chick peas, arugula pesto, pickled red onions and crumbled feta

greca bolognese 25
this version of the mediterranean classic features seasoned ground beef cooked in EVOO, onion, garlic, warm spices and herbs with a light touch of tomato; mizithra cheese, spaghetti

assimina’s eggplant *gf* v 26
a family recipe from the island of andros: slow-roasted eggplant in an aromatic tomato sauce with parsley, red onion, warm spices and herbs; lemon potatoes

moussaka 25
layers of eggplant, potato, seasoned ground beef, feta-infused bechamel sauce; gigante beans

goatcheese burger 22
goat cheese, grilled onions, kalamata olive tapenade; fresh cut fries

greek lamb burger 24
ground lamb, tzatziki, roasted grape tomato, arugula, fresh cut fries with oregano and crumbled feta

kalamakia 25
marinated chicken skewers, tzatziki, pita, greek fries (crumbled feta and oregano)

gyro carvings 25
lamb and beef gyro carvings, tzatziki, pita, greek fries (crumbled feta and oregano)

eggplant parmigiana 25
battered eggplant, marinara, ricotta, mozzarella, spaghetti

“v” on our menu signifies dishes whose ingredients are vegan; “gf” signifies gluten-free. We have a dedicated gluten-free fryer. We do NOT have a dedicated vegan fryer. * the items marked with an asterisk 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 or sensitivity.



OINOS - WHITE
MOSCHOFILERO 14 / 55
domaine skouras, arcadia GR
ASSYRTIKO 14 / 55
“the north”, kir-yianni, florina GR
ASSYRTIKO 90
santo, santorini GR
ASSYRTIKO/SAUVIGNON BLANC 73
biblia chora, kavala, GR
MALAGOUZIA 60
gerovassiliou, epamoni, GR
RETSINA 27
malamatina, macedonia GR 500ml
PINOT GRIGIO 12 / 45
terre di rai, veneto IT
SAUVIGNON BLANC 14 / 55
sheep creek, marlborough NZ
CHARDONNAY 14 / 55
sean minor, california series CA

OINOS - RED
AGIORGITIKO 14 / 55
lantides estate, nemea GR
CABERNET SAUVIGNON 15 / 58
muses reserve, thebes GR
CABERNET FRANC 14 / 54
“en arhi”, makarounas boutique winery, CY
AMETHYSTOS RED 85
cabernet blend, costa lazaridi, drama GR *certified vegan*
XINOMAVRO 78
ramnista, kir-yianni, naoussa GR
CABERNET SAUVIGNON 95
educated guess, napa valley CA
RED BLEND 90
abstract, orin swift CA
CAVA AMETHYSTOS 130
cabernet franc *certified vegan*

OINOS - ROSE
ROSE 15 / 58
zoe, domaine skouras
peloponnese GR

OINOS - SPARKLING
PROSECCO 13 / 50
jolanda, veneto IT

VIKOS GORGE
NATURAL SPRING
WATER
SPARKLING OR STILL 8
natural mineral water from a 2,000
year old natural spring in the Epirus
region of northern Greece; low in
sodium, high in calcium, untouched
by any treatment or human
intervention

CRAFT COCKTAILS
NEGRONIS
GRECA NEGRONI 15
empress 1908 gin, roots diktamo, otto’s
athens vermouth, orange
BLONDE NEGRONI 15
stray dog gin, luxardo liqueur, lilet,
orange
ROSE NEGRONI 15
hendricks flora adora, otto’s athens
vermouth, roots mastiha, orange
NEGRONI DI MILO 15
stray dog gin, pama pomegranate
liqueur, otto’s athens vermouth
HADES & PERSEPHONE 15
hendricks grand caberet gin, pama
pomegranate, otto’s athens vermouth
THE MARATHON RUNNER 15
litchfield bourbon, roots diktamo,
athens otto’s vermouth, amerena cherry

FIZZES & MULES
GRECA MULE 14
roots rakomelo, gosling’s ginger beer,
lime juice, orange
FIG MULE 14
figenza vodka, gosling’s ginger beer,
lime juice, lime
MASTIHA MULE 14
roots mastiha, fresh-squeezed lemon
juice, ginger beer; lemon
KISS THE FIG 14
figenza vodka, prosecco, blackberries
DON’T TELL MAMA 14
bols elderflower, cointreau, lemon juice,
splash of grapefruit juice, prosecco
SHIRLEY VALENTINE 14
pama pomegranate, bols elderflower,
simple syrup, prosecco, soda water

BOURBON, TEQUILA, VODKA,
GIN, RUM
BAKLAVA OLD FASHIONED 15
redemption bourbon, cinnamon syrup,
black walnut bitters, preserved walnut
THE SOCRATIC METHOD 15
litchfield bourbon, roots rakomelo,
aromatic bitters, sage
FALL FROM GRACE 14
kavo greek island rum, rakomelo, lemon
juice, apple cider

GRECA ‘RITA 15
illegal mezcal, italicus liqueur, lime
juice, pomegranate juice, simple syrup
BARREL-AGED MANHATTAN 15
litchfield bourbon, carpano antica
formula 27, bitters, house-aged in an
oak barrel
GRECA ESPRESSO MARTINI 15
tito’s vodka, borghetti liqueur, roots
mastiha, diplimatico rum, greek coffee,
cappuccino foam

NO-LO COCKTAILS
Cocktails with NO emphasized are no-alcohol,
while those emphasized with LO have
approximately one half ounce of alcohol.
MELISSA AND THE MUSE 13 **NO-lo**
monday zero-alcohol gin, honey
ginger syrup, fresh lemon juice
FLOR DEL SUR 13 **NO-lo**
spicy ritual zero-alcohol tequila,
cucumber juice, lime juice, fresh
basil
CIRCE’S SPELL 13 **no-LO**
spicy ritual zero-alcohol tequila,
blood orange vodka, lime juice,
simple syrup no-LO
BLUEGRASS MULE 13 **NO-lo**
ritual zero-alcohol whiskey,
gosling’s ginger beer, lime juice
LO-WER MANHATTAN 13 **NO-lo**
ritual zero-alcohol whiskey,
roots divino rosso, angostura
bitters, orange zest, amerena
cherry
MINDFUL MOJITO 13 **NO-lo**
roots divino blanco, lime juice,
simple syrup, lots of fresh mint
NEVER SAY NEVER NEGRONI 13
NO-lo
roots divino rosso, monday zero-
alcohol gin
HOLY WATER 14 **NO-lo**
roots divino rosso, roots divino
blanco, tonic water, lemon

B E E R
SUPER SCRIPT 11
kent falls, imperial IPA, draft,
kent, 16oz 6%
STELLA ARTOIS 9
lager, draft, belgium 16 oz 5%
ROTATING TAP MP
please ask your server about
today’s rotating beer selection
FIX 7
pale lager, bottle, greece 5%
MYTHOS 7
lager, bottle, greece 5%
CORONA 7
MICHELOB ULTRA 7
RUN WILD 7
non-alcoholic IPA, can, stamford

NON-ALCOHOLIC
PERSEPHONE’S DEW 6
pomegranate juice, honey ginger
syrup, lemon juice, ginger ale
HOUSEMADE SODAS 6
cinnamon spice or honey ginger
TUVUNU 6
imported mountain iced tea
VIKOS SPRING ORANGE SODA 6
GRECA FRAPPE 7
iced coffee frappe with
condensed milk
Order
sketo for bitter (no sugar)
metrio one sugar
glyko two sugars
vary glyko three sugars