



meze

muhamarra	12
walnuts, roasted red pepper, petimezi, bread crumbs, herbs	
tyrokafteri	11
whipped feta, yogurt, chiles	
santorini fava v	9
yellow split peas; capers, onions	
melitzanosalata v	9
smoked eggplant, garlic, herbs	
tzatziki	9
yogurt, cucumber, herbs, garlic	
skordalia v	9
garlic, potato	
hummus v	9
chickpeas, lemon, sage	
MEZE TRIO	17
choice of three meze dips (muhamarra +2, tyrokafteri +1)	

all served with warm pita

all meze dips except for muhamarra are gluten-free when vegetables are substituted for pita

salata

greca salad gf	15
vine-ripened tomatoes, cucumber, onion, pepper, kalamata olives, epirus feta	
apple gorgonzola gf	14
field greens, green apples, gorgonzola, dried cranberries, walnuts, white balsamic	
golden beet gf	15
field greens, beets, pickled onion, candied walnuts, goat cheese, white balsamic	
add a protein:	
grilled chicken gf 6 falafel gf v6	
shrimp gf 13 salmon gf 13	
gyro carvings 8 chicken skewers gf 8	

from the sea

lavraki gf	MP
whole bronzino cooked over an open flame; ladolemono, capers, spanakorizo	
faroe island salmon	32
sage, champagne sauce; mushroom trahana, with red onion, crumbled barrel-aged epirus feta; black truffle pate	
shrimp and grits	32
polenta infused with fine herbs, smoky metsovone cheese; summer herb chimichurri	
greca paella gf	34
shrimp, mussels, clams, steak, loukaniko (village sausage), garlic, bukovo, arborio rice	

proto piato

greca chips	16
thinly sliced fried zucchini and eggplant; tzatziki	
ochtapodi gf	23
grilled octopus, ladolemono, peppers, onion, capers, santorini fava	
beets skordalia v gf	12
golden beets, potato garlic puree	
cauliflower v gf	17
whole head cauliflower; arugula pesto, toasted pine nuts, calabrian chili aioli	
shrimp saganaki gf	19
onion, garlic, peppers, tomato, feta	
fried calamari gf	16
point judith calamari, marinara	
manouri	16
sheep's whey cheese; ask about today's preparation	
spanakopita	14
spinach, feta, herbs, phyllo	
loukaniko	15
traditional village pork sausage	
saganaki flambe	16
tempura fried kefalograviera cheese	
avgholemono soup	10
chicken egg lemon soup, orzo pasta	
revithokeftedhes v gf	12
greek "falafel": chick pea fritters, red pepper coulis	
summer green and wild mushroom keftedhes	14
croquettes from seasonal greens, herbs, wild mushrooms and feta; lemon yogurt	

from the grille

mediterranean grille *	65
for two: lollipop lamb chops, chicken skewers, loukaniko village sausage, gyro carvings	
for four 130	
skirt steak * gf	36
arugula pine nut pesto, epirus feta, lemon potatoes	
lamb chops * gf	38
lollipop lamb chops, lemon potatoes, zucchini	
kalamakia	24
chicken skewers, tzatziki, pita, greek fries	
gyro carvings	24
lamb and beef gyro carvings, tzatziki, pita, greek fries	
roasted chicken gf	27
butcher-cut all natural half chicken, lemon, oregano, lemon potatoes	
greca fusion burger *	20
ground black angus, shaved kefalograviera cheese, grilled pineapple, field greens, hoison aioli; fresh cut fries	

sides

fresh cut fries gf v 7	
greek fries 9	
oregano, crumbled feta	
spanakorizo gf v 8	
spinach rice	
mushroom trahana 10	
sourdough pasta, shallots, feta	
lemon potatoes gf v 8	
chef's vegetable of the day gf v 9	

chef's table

Enjoy a shareable feast of dishes selected by Chef Dino and tailored to you and your guests.

For groups of four or more (all members of party must participate)

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!

48/person 55/person with dessert

mediterranean

classics

imam baildi gf v	24
a classic from the traditional greek kitchen: slow-roasted eggplant stuffed with onions and an armoatic tomato sauce; lemon potatoes	
chicken santorini	25
chicken breast, fresh tomatoes, garlic, onion, epirus feta, ouzo, orzo pasta	
eggplant parmigiana	24
battered eggplant, tomato sauce, mozzarella, spaghetti	
moussaka	23
layers of eggplant, potato, ground beef, feta-infused bechamel; chef's vegetable of the day	

pasta

greca bolognese	23
this greek version of the mediterranean classic features seasoned ground angus in a light tomato sauce with onion, garlic, special herbs and spices and mizithra cheese; spaghetti	
mushroom yiouvetsi v	26
boutique mushrooms, tomato, onion, garlic, herbs, orzo pasta	
rigatoni karroto	23
carrot-based cream sauce, hint of tomato, mushrooms, peas, pecorino romano	

"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.