

meze

taramosalata

fish roe dip

tyrokafteri

whipped feta, yogurt, chiles

santorini fava

yellow split peas; capers, onions

melitzanosalata

smoked eggplant, garlic, herbs

tzatziki

yogurt, cucumber, herbs, garlic

skordalia

garlic, potato

hummus

chickpeas, lemon, sage

MEZE TRIO

choice of three meze dips

all served with warm pita

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

proto piato

greca chips

thinly sliced fried zucchini and eggplant; tzatziki

ochtapodi

grilled octopus, ladolemono, peppers, onion, capers, santorini fava

beets skordalia

golden beets, potato garlic puree

cauliflower

whole head cauliflower; mustard aioli, greek chimichurri, craisins

shrimp saganaki

onion, garlic, peppers, tomato, feta

tomato keftedhes

croquettes with herbs and feta, tzatziki

ravasaki

epirus feta wrapped in phyllo; greek honey

spanakopita

spinach, feta, herbs, phyllo

loukaniko

traditional village pork sausage

saganaki flambe

tempura fried kefalograviera cheese

avgholemono soup

chicken egg lemon soup, orzo pasta

revithokeftedhes

greek “falafel”: chick pea fritters, red pepper coulis

fried calamari

point judith, marinara

from the sea

lavraki

whole bronzino cooked over an open flame; ladolemono, capers, spanakorizo

faroe island salmon

sage, champagne sauce; mushroom trahana

shrimp metsovone

smoky metsovone cheese, fresh pasta, calabrian chilis, lion’s mane mushrooms

greca paella

shrimp, mussels, clams, steak, loukaniko village sausage, garlic, bukova, risotto

seafood pot

shrimp, mussels, clams, calamari, spinach, fresh pasta, lemon cream sauce, crumbled feta cooked and served in a cast iron pot

from the grille

mediterranean grille *

for two: lollipop lamb chops, chicken skewers, loukaniko village sausage, gyro carvings
for four 130

skirt steak *

lion’s mane and oyster mushrooms, demi-glace, epirus feta, lemon potatoes

lamb chops *

lollipop lamb chops, lemon potatoes, baby carrots

kalamakia

chicken skewers, tzatziki, pita, greek fries

gyro carvings

lamb and beef gyro carvings, tzatziki, pita, greek fries

roasted chicken

butcher-cut all natural half chicken, lemon, oregano, lemon potatoes

saganaki burger *

ground black angus, kefalograviera cheese, grilled onions, arugula, rosemary aioli, brioche bun, 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

gigantes beans gf v 11

slow-baked “gigantic” beans from greece, tomato, herbs, carrots, onion

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

This summer, Chef Dino visited Greece for three weeks with over a dozen guests who had never been. The highlight of every night was dinner, where Dino ordered family style for the entire group, introducing dishes that they might not have otherwise ever tasted. The experience was so well received that we are bringing the concept to Greca!

(all members of party must participate).
48/person 55/person with dessert

salata

greca salad

vine-ripened tomatoes, cucumber, onion, pepper, kalamata olives, epirus feta

apple gorgonzola

field greens, green apples, gorgonzola, dried cranberries, walnuts, white balsamic

golden beet

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

mediterranean classics

imam baildi

a classic from the traditional greek kitchen: slow-roasted eggplant stuffed with onions and an armoatic tomato sauce; lemon potatoes

boutique mushroom chicken

madeira

lion’s mane and oyster mushrooms, chicken breast, madeira wine sauce; pine nut rice pilaf

chicken santorini

chicken breast, fresh tomatoes, garlic, onion, epirus feta, ouzo, orzo pasta

eggplant parmigiana

battered eggplant, tomato sauce, mozzarella, spaghetti

moussaka

layers of eggplant, potato, ground beef, feta-infused bechamel; gigantes

pasta

greca bolognese

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

mizithra cacio e pepe

fresh pasta, mizithra cheese, butter freshly ground pepper, lemon

rigatoni karroto

carrot-based cream sauce, hint of tomato, mushrooms, peas, pecorino romano

“v” on our menu signifies dishes that are vegan; “gf” signifies gluten-free. We have a dedicated gluten-free 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.