



meze

muhamarra	12
walnuts, roasted red pepper, petimezi, bread crumbs, herbs	
tyrokafteri	12
whipped feta, yogurt, chiles	
santorini fava v	10
yellow split peas; capers, onions	
melitzanosalata v	10
smoked eggplant, garlic, herbs	
tzatziki	10
yogurt, cucumber, herbs, garlic	
skordalia v	10
garlic, potato	
hummus v	10
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	16
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:	
grilled chicken gf 6 falafel gf v 6	
shrimp gf 15 salmon gf 13	
gyro carvings 8 chicken skewers gf 8	

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	14
golden beets, potato garlic puree	
cauliflower gf	18
whole head cauliflower; arugula pesto, toasted pine nuts, calabrian chili aioli	
shrimp saganaki gf	21
onion, garlic, peppers, tomato, feta	
fried calamari gf	16
point judith calamari, marinara	
smoked trout	16
delicately smoked trout, tomato, onion, parsley, EVOO, red wine vinegar	
spanakopita	15
spinach, feta, herbs, phyllo	

loukaniko	16
traditional village pork sausage	
saganaki flambe	17
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	
hasselback butternut squash	16
roasted half butternut squash; anothytyro creamed cheese, greek honey	

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

from the sea

lavraki gf	MP
whole bronzino cooked over an open flame; ladolemono, capers, spanakorizo	
faroe island salmon	34
sage, champagne sauce; mushroom trahana, with red onion, crumbled barrel-aged epirus feta; black truffle pate	
red roe and shrimp pasta	34
shrimp and red carp roe with fresh pasta in lemon herb butter sauce, feta, spinach; served in a cast iron dutch oven	
greca paella gf	35
shrimp, mussels, clams, steak, loukaniko (village sausage), garlic, bukovo, arborio rice	

from the grille

mediterranean grille *	67
for two: lollipop lamb chops, chicken skewers, loukaniko village sausage, gyro carvings	
for four	130
skirt steak and frites * gf	36
compound garlic truffle butter, anothytyro creamed cheese, fresh cut fries	
lamb chops * gf	38
lollipop lamb chops, lemon potatoes, zucchini	
kalamakia	25
chicken skewers, tzatziki, pita, greek fries	
gyro carvings	25
lamb and beef gyro carvings, tzatziki, pita, greek fries	
moroccan chicken	28
butcher-cut all natural half chicken in moroccan spices, harissa cous cous	
harvest burger *	22
ground black angus, manouri cheese-infused butternut squash purée, grilled onions, fig balsamic aioli; fresh cut fries	

sides

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

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, ricotta, mozzarella, spaghetti	
moussaka	25
layers of eggplant, potato, ground beef, feta-infused bechamel; chef's vegetable of the day	

pasta

greca bolognese	24
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 pappardelles	28
roasted mushrooms, shallots, cauliflower crema, black truffle pate, pecorino romano, parmesan, cripsy brussels sprouts	
rigatoni karroto	24
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.