



greca

Mediterranean Kitchen + Bar

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)

51/person 57/person with dessert

meze

tzatziki 10

greek yogurt, cucumber, herbs, garlic

santorini fava v 10

yellow split peas, caramelized onion, crispy 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)

add 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

aegean caesar salad 16

housemade dressing, romaine, mizithra cheese, pita croutons

add a protein:

chicken gf 6 shrimp gf 15 salmon gf 13
gyro carvings 8 chicken skewers gf 6 each

mains

lavraki gf MP

whole bronzino cooked over an open flame; ladolemono, capers, spanakorizo (spinach rice)

faroe island salmon 34

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

greca paella gf 35

shrimp, mussels, clams, steak, loukaniko (village sausage), garlic, bukovo, arborio rice

mediterranean grille* 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 27

butcher-cut half all natural chicken in a mavrodaphne wine sauce, mission figs, puréed potato

chicken santorini 25

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

mushroom youvetsi v 27

assorted varieties of boutique mushrooms from stewart-watson farm; in a tomato herb sauce with orzo pasta

apps

avgholemono soup 12

traditional lemony chicken soup with egg, orzo pasta

greca chips 16

thinly sliced fried zucchini and eggplant; tzatziki

ochtapodi gf 23

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

whipped feta and ricotta gf 15

whipped feta and ricotta; heirloom carrots, heirloom grape tomatoes, garlic confit; hot honey and basil oil

cauliflower gf 16

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

saganaki flambe 17

tempura fried kefalograviera cheese

fried calamari gf 17

rice flour-coated point judith calamari, gorgonzola crema, calabrian chilis

spanakopita 15

spinach, feta, herbs baked in phyllo

shrimp saganaki gf 21

onion, garlic, peppers, tomato, feta, herbs

loukaniko gf 16

traditional village pork sausage

roasted shallots gf 14

greek honey, aleppo pepper; anthotyro creamed cheese, fig balsamic

moroccan mushroom cigars v 14

lion's mane, oyster and black pearl mushrooms, moroccan spices; calabrian chili aioli

polenta bites gf 12

polenta infused with pecorino romano cheese and calabrian chiles; tomato sauce

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; chef's vegetable of the day

gorgonzola burger 22

ground angus beef, gorgonzola and bacon-infused burger; gorgonzola crema, arugula, roasted grape tomato; fresh cut fries

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

ravioli and mushrooms 27

homemade ravioli filled with four greek cheeses: barrel-aged feta, manouri, anthotyro and mizithra; tossed with boutique mushrooms from stewart-watson farm basted in browned butter sage with lemon zest

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

lemon potatoes gf v 8

veg of the day gf v 9

*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

yiannis tselepos, mantinia, peloponnese GR

ASSYRTIKO 14 / 54

"the north", kir-yianni, florina GR

ASSYRTIKO 90

santo, santorini GR

ASSYRTIKO 120

domaine sigalas, santorini GR

ASSYRTIKO/SAUVIGNON BLANC 73

biblia chora, kavala, GR

MALAGOUZIA 55

gerovassiliou, epamoni, GR

ROBOLA 65

sarris, cephalonia GR

RETSINA 27

malamatina, macedonia GR 500ml

PINOT GRIGIO 12 / 45

terredirai, veneto IT

SAUVIGNON BLANC 14 / 55

sheep creek, marlborough NZ

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

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

OINOS - ROSE

ROSE 15 / 58

zoe, domaine skouras peloponnese GR

OINOS - SPARKLING

PROSECCO 13 / 50

jolanda, veneto IT

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

BLACKBEARD'S NEGRONI 15

diplomatico rum, persimmon liqueur, 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

BAKLAVA OLD FASHIONED 15

redemption bourbon, cinnamon syrup, black walnut bitters, preserved walnut

THE SOCRATIC METHOD 15

litchfield bourbon, roots rakomelo, aromatic bitters, sage

SPEAK TO ME OF GOD 14

stray dog gin, almond orgeat, pineapple juice, lemon juice

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, diplomatico 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 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**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

EPSA GREEK ORANGE SODA 6**GRECA FRAPPE** 7

iced coffee frappe with condensed milk

Order

sketo for bitter (no sugar)

metrio for one sugar

glyko for two sugars

vary glyko for three sugars