



# greca

Mediterranean Kitchen + Bar

## the greca 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 12

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 +2; muhumarra +2)

## salads

### greca gf 12/appetizer 16/full

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 19

field greens, beets, pickled onion, candied walnuts, goat cheese, white balsamic

add a protein:

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

## 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 36

marinated skirt steak grilled and topped with honey-caramelized shallots and fig balsamic drizzle; parmesan truffle fries

### lamb chops\* gf 38

lollipop lamb chops, lemon potatoes, zucchini

### moroccan chicken 28

butcher-cut half all natural chicken in moroccan spices; harissa cous cous

### chicken santorini 25

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

## apps

### avgholemono soup 10

traditional lemony chicken soup with egg, orzo pasta

### greek lentil soup v gf 10

finished with EVOO and red wine vinegar

### greca chips 16

thinly sliced fried zucchini and eggplant; tzatziki

### ochtapodi gf 23

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

### cauliflower gf 18

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

### saganaki flambe 17

tempura fried kefalograviera cheese

### fried calamari gf 16

rice flour-coated point Judith calamari, marinara

### 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 12

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

### greca bolognese 24

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 24

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

### rigatoni karroto 24

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

### burger 22

ground angus beef, anthytyro creamed cheese, honey-caramelized shallots, aleppo pepper flakes, 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 24

battered eggplant, marinara, ricotta, mozzarella, spaghetti

## sides

### fresh cut fries gf v 7

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.