



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)

53/person 59/person with dessert

Savor & Sustain

s&s

At Greca, our wellness table is designed around wholesome Mediterranean ingredients crafted for today’s lifestyle. Look for the s&s designation for thoughtfully and intentionally crafted protein- and fiber-forward dishes that are designed for balance and satisfaction.

Please note: Substituting zucchini ladera (+1) or braised gigante beans (+2) for potatoes allows many of our other menu offerings to naturally fit within the **Savor & Sustain** framework, reinforcing the fresh, vegetable-forward spirit of Mediterranean cuisine. Consult your server for specifics.

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

lentil salad *gf v 7*
lentils, hearts of palm, onion, roasted red pepper

lemon potatoes *gf v 8*

zucchini ladera *gf v 9*

meze

tzatziki *10*

greek yogurt, cucumber, herbs, garlic

santorini fava *v 10*

yellow split peas, caramelized onion, 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)

make it **s&s**: substitute 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

avocado bowl *s&s 19*

avocado, santorini fava, field greens, grape tomatoes, pligouri, epirus feta, hummus dressing

add a protein:

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

mains

lavraki *gf s&s MP*

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

pan-seared faroe island salmon *34*

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

grilled faroe island salmon *gf s&s 34*

lentil salad (hearts of palm, roasted red pepper, red onion)

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 s&s 27*

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

chicken santorini *25*

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

mushroom youvetsi *v 27*

lion’s mane, oyster and chestnut mushrooms from stewart-watson farm; finished with orzo pasta and aromatic tomato

apps

avgholemono soup *12*

traditional lemony chicken soup with egg, orzo pasta

greca chips *16*

thinly sliced fried zucchini and eggplant; tzatziki

ochtapodi *gf s&s 23*

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

zucchini keftedhes *14*

zucchini fritters, herbs, feta; tzatziki

whipped feta and ricotta *gf s&s 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 s&s 21*

onion, garlic, peppers, tomato, feta, herbs

loukaniko *gf 16*

traditional village pork sausage

roasted shallots *gf s&s 14*

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

moroccan cigars *14*

moroccan-spiced ground beef wrapped in phyllo; calabrian chili aioli

polenta bites *gf 12*

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

koto hummus *s&s gf 25*

two chicken skewers over a bed of hummus topped with crispy chick peas, arugula pesto, pickled red onions and crumbled feta

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

greek lamb burger *24*

ground lamb, tzatziki, roasted grape tomato, arugula, fresh cut fries with oregano and crumbled feta

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 a light herb cream sauce with lemon zest

“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.