

what's cooking at greca



rustic & reimagined mediterranean cuisine
with the accent on "greek"

Dear Friends,

Spring is finally here, and we're greeting it with open arms and lots of **Special Events**. Cooking Demonstration Dinners, Wine Tastings, Tasting Dinners, Live Music Series, and more are all a part of our monthly calendar; events that have quickly become legend. This month's events are laid out here in this newsletter in detail and we hope to see many of you there!

But Greca isn't only about special events; we're here every day with amazing dishes that are also some of the healthiest restaurant offerings around. **The Mediterranean Diet** is all about fresh ingredients; ingredients that are clean (not processed) and balanced, providing your body with the nutrients it needs without sacrificing flavor for a millisecond. Extra virgin olive oil, lemon, garlic, fresh herbs - these are the building blocks of flavor used in our cooking. The ancient Greeks understood how the food we eat supports our health in very specific ways: pomegranate for healthy blood; fresh fish and mushrooms to keep our brain functioning best; yogurt for gut health; cheeses made from sheep and goat's milk for better digestion. Every dish on our menu is conceived to represent The Mediterranean Diet because we care about serving our guests food that nourishes and contributes to longevity and good health.

As summer approaches, we invite you to call on us to **Cater Your Next Gathering**. Let us flavor your day with platters of your favorite Greca dishes. Full scale catered events are also a part of what we do, whether it's at our place, your place or one of our partnered event spaces (The Silo and 19 Main). Call me at 860-799-6586 to discuss our many offerings!

Mother's Day just passed and we had a wonderful day celebrating mom with a very special menu. On Sunday June 16 it's dad's turn and we hope to see you here on **Father's Day** for all of his favorite dishes (you know the Mediterranean Grille is calling his name!).

Celebrating a Grad? We'd love to celebrate with you. Make your **Graduation Reservation** with us and please let us know that you are celebrating a graduate. Our children are our greatest hope and we want to make their day special by sharing some of Greek culture's most important educational legacies. I won't go into detail because we want it to be a surprise, but remember to let us know you are honoring a graduating student when you visit this month!

Thank you as always for supporting what we do here at Greca and I look forward to seeing you very soon!



greca

mediterranean kitchen + bar

COOKING DEMO DINNER

a summer of greek flavors

traditional recipes from the island to your plate
tyrokeftedhes (cheese and herb fritters), bakaliaro skordalia
(greek fish & chips), marouli salad, and greek roast chicken

includes wine, because there's
nothing wrong with
a little bit of day drinking
on a Sunday afternoon!

SUNDAY MAY 19

3:30 PM

*join dino as he puts on his chef coat and
waxes poetic on the wonders of Greek cuisine*

\$65/person dinner

reservations required for this special event

limited availability

1 Kent Rd New Milford
860-799-6586

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mediterranean kitchen + bar

WINE DINNER

the whey and the vine

CHEESE AND WINE IN MODERN GREEK CUISINE

meet winemaker theodoros makarounas
of the Makarounas Boutique Winery of Cyprus

for this occasion, chef dino kolitsas has prepared
a pairing menu of small plates
that feature exceptional Greek cheeses

THURSDAY JUNE 6

6:30 PM

\$99/person

reservations required for this very special event

limited availability

1 Kent Rd New Milford

860-799-6586

LIVE GREEK MUSIC SERIES

the music of kostas hatzis



Marina Eleni voice with guitar accompaniment

In the late 60s a unique artist came onto the Greek music scene that was unlike any other that preceded him. A member of the country's Romani community, he armed himself with just a guitar, and wrote songs that connected listeners to their own humanity by challenging prejudices, and calling out hypocrisy and injustice.

We are proud to present Marina Eleni in a program of songs by this important artist.

a program with English translations of the songs performed will be provided
there is no cover or music charge for this event

greca
mediterranean kitchen + bar

THURSDAY MAY 30 7pm

1 kent road new milford CT
RESERVATIONS 860-799-6586

SAVE *the* DATE

mark your calendar

for our line-up of amazing events

May 19 3:30

Cooking

Demonstration Dinner

a summer of greek flavors
*traditional recipes from the
island to your plate*

June 6 6:30

Wine Dinner

the whey and the vine
*cheese and wine in modern
greek cuisine
featuring wines from
Makarounas Boutique Winery
of Cyprus*

June 16

Father's Day

June 23 3:30

Cooking Demonstration Dinner

to be announced

05 May 2024						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			01	02	03	04
05	06	07	08	09	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27 closed for memorial day	28	29	30	31	

06 June 2024						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
						01
02	03	04	05	06	07	08
09	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30						



food in focus

LION'S MANE MUSHROOMS

A LOCALLY SOURCED SUPER FOOD

Greca is proud to team with Oracle Mushroom Co to provide our guests with dishes that feature Lion's Mane Mushrooms as well as Pink and Gold Oyster Mushrooms. Studies are showing that these wonderful shrooms (lion's mane mushrooms in particular) have amazing properties that help to slow cognitive decline that is associated with dementia and Alzheimer's. They are nutritious, delicious and featured prominently in many Greca specials as well as in one of our signature dishes: Wild Mushroom Chicken Madeira. Enjoy your way to a healthy You!

crafted for you

BARREL-AGED MANHATTAN

A CLASSIC DONE RIGHT

The Manhattan (whisky, bitters and vermouth) is one of the great classic cocktails. Created by a mixologist (Iain Marshall) at the Manhattan Club in the 1870s, this is a beverage that has retained its popularity for a century and a half. At Greca, we make our Barrel-Aged Manhattan by blending Hudson Distillery's Bright Lights Big Bourbon with Carpano Antica Formula 27 sweet vermouth and bitters and age it in an oak barrel. This aging process gives the beverage a wonderful rich dimension that you'll only find here at Greca.



LET US DO THE COOKING

Greca's catering services can be as extravagant as a full-service catered function or as simple as a tray or two for pick-up. For any of your needs, we're here to bring on the flavor, the service, and the beauty of Greca. We are also proud to announce that we are a preferred catering partner for the event space at **19 MAIN** in the center of New Milford, as well as for **The Silo** in New Milford. For more information, please call and ask for Dino 860-799-6586

your place, our place, or any place

CATERING SERVICES BY
GRECA



ALL DAY BRUNCH

ALL DAY BRUNCH SUNDAYS

greca

TSOUREKI FRENCH TOAST

traditional almond-cruste greek easter bread, greek honey, berries, dollop of greek yogurt

WILD MUSHROOM OMELET

herbs, feta, breakfast potatoes, country toast

AVOCADO TOAST

poached eggs, avocado spread, country bread; arugula salad

GYRO EGG SKILLET

breakfast potatoes, gyro carvings, poached eggs, feta, pita

FRUTALIA

traditional dish from Andros island: eggs, loukaniko, potatoes, feta, all cooked into a frittata

SMOKED SALMON PITA

crispy pita, norwegian smoked salmon, anthotyro creamed cheese, capers, red onions; side arugula salad

KAYIANA

egg scramble with freshly grated tomato, onion, herbs, feta; breakfast potatoes, pita

SMOKED SALMON OMELET

smoked salmon, anthotyro creamed cheese, red onion, breakfast potatoes, country toast

SHAKSHOUKA

eggs cooked in a spicy tomato sauce, onion, herbs, feta, pita

SPINACH BENEDICT

two poached eggs, spinach, hollandaise, english muffin, breakfast potatoes

BRUNCH BURGER

8oz ground black angus, fried egg, bacon, ketchup, american cheese, fresh cut fries

TYROPITA & SALAD

traditional greek cheese pie in puff pastry, small greca salad

SIDES

breakfast potatoes loukaniko

also serving from our dinner menu

greca mediterranean kitchen + bar

1 kent rd new milford ct

860-799-6586

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Thank you to everyone for
your vote and support!



BEST FINE DINING
BEST GREEK
BEST MEDITERRANEAN



BEST SEAFOOD
BEST GLUTEN-FREE
BEST HIDDEN GEM