

APPETIZERS

MEZE TRIO 17

choose three: tzatziki, skordalia (potato, garlic), tyrokafteri (spicy whipped feta), melitzanosalata (roasted eggplant), hummus, fava (yellow split pea), muhammara (walnuts, breadcrumbs, peppers); served with pita

CRAB CAKE KATAIFI 22

in a kataifi birdsnest; whipped feta, truffle honey

SMOKED TROUT gf 16

chunky tomato vinaigrette

SPANAKOPITA SPRING ROLLS

gf 16

spinach, onions, herbs, feta in a rice paper wrap; ponzu

OCHTAPODI gf 23

grilled octopus, ladolemono, roasted red peppers, onions, santorini fava

SAGANAKI FLAMBE 17

tempura-fried kefalgraviera cheese

GRILLED TOUM SHRIMP gf 21

three U10 shrimp marinated in squid ink, EVOO and herbs; toum (lebanese garlic sauce) and caper sauce

STUFFED CALAMARI gf 21

point judith calamari stuffed two ways: spinach, herbs, feta; mushroom duxelle

CAULIFLOWER gf 18

arugula pesto, calabrian chili aioli, toasted pine nuts

POTATO KEFTEDHES 16

potato, herbs, anothyro cheese croquettes; red pepper coulis

GRECA SALAD gf

individual 12; for two 17

tomatoes, cucumber, red onion, kalamata olives, green peppers, wedge epirus feta, EVOO, red wine vinegar, greek mountain oregano



greca

NEW YEAR'S EVE MENU

MAINS

ROAST PRIME RIB OF BEEF* 55

large cut prime rib, truffle-infused potato puree with whisper of truffle, fresh baked popover with herb butter, horseradish skordalia sauce, baby carrots

LOBSTER PASTA 49

lobster, shrimp, fresh spaghetti, tomato, herbs, metaxa cream sauce

MUSHROOM YOUTVETSI v 32

oyster, portobello and shitake mushrooms baked with orzo pasta, tomato, onion, garlic and aromatic herbs

WHOLE BRONZINO gf 38

whole bronzino cooked on an open flame; ladolemono, capers, spanakorizo

FAROE ISLAND SALMON* 34

sage, champagne sauce, caper berries, trahana (sourdough pasta with mushrooms, shallots, feta)

GRECA PAELLA gf 35

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

PORK OSSO BUCCO 32

slow-cooked pork shank, demiglace, root vegetable puree, charred broccoli rabe

STEAK FRITES gf 36

marinated skirt steak grilled and topped with caramelized shallots, and fig balsamic drizzle; truffle fries

VILLAGE GRILLE* gf 72

for two: lollipop lamb chops, loukaniko (village sausage), roast lemon oregano chicken, sheftalies (traditional cypriot grilled meatballs); lemon potatoes

LAMB CHOPS* gf 38

lollipop lamb chops, lemon potatoes, zucchini

ROASTED CHICKEN ATHENÉE 29

all natural half chicken, tomato concassé, kalamata olives, shallots, herbs; pearl cous cous

HAPPY NEW YEAR!

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