

greca

Valentine's Day  
Saturday 2/14/26

## MEZE

## MEZE TRIO

three spreads served with warm pita: tzatziki, tyrokafteri (spicy whipped feta), muhummara (walnuts, garlic, peppers)

LOADED HUMMUS *v*

crispy chick peas, pickled red onions, parsley, arugula pesto, harissa; pita

OCHTAPODI *gf*

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

GREEK GODDESS SHRIMP COCKTAIL *gf*

chilled shrimp, greek yogurt, avocado, herbs, lime

## WHIPPED ANTHOTYRO CHEESE

soft herb-spiked mixed milk cheese; warm olive medley marinated in EVOO and orange

## RAVASAKI

epirus feta wrapped in phyllo and pan-fried; preserved quince, greek thyme honey, mint

FRIED CALAMARI *gf*

crumbled gorgonzola; balsamic reduction

CAULIFLOWER *gf*

whole head cauliflower, greek honey/tomato emulsion; arugula pesto, toasted pine nuts

## MAINS

## LOBSTER MAC &amp; CHEESE

lobster, crab, shrimp and pasta in a lobster-infused bechamel; crumbled feta, manouri and mizithra cheeses; parmesan tuile

## BRAISED SHORT RIB

cabernet demiglace; baby carrots, celeriac puree

## PORK KONTOSOULI

spit-roasted pork marinated in EVOO, oregano, and lemon; lemon potatoes, zucchini chips

## SPANAKOPITA CHICKEN POT PIE

chicken, spinach, feta, herbs in a creamy bechamel baked with puff pastry

WHOLE GRILLED BRONZINO *gf*

cooked on an open flame; ladolemono, capers, tomatorizo (tomato rice)

## SALMON WELLINGTON\*

faroe island salmon wrapped in puff pastry with dijon mushroom duxelle and spinach; warm roasted lentil salad

## VALENTINE'S GRILLE FOR TWO \*

for two: lollipop lamb chops, quail, loukaniko (traditional sausage), bifteki (grilled meatballs), pita; lemon potatoes

GRILLED RIB EYE\* *gf*

roasted mushrooms, cabernet demiglace, feta-infused beetroot and potato puree

LAMB CHOPS\* *gf*

lollipop lamb chops, zucchini, lemon potatoes

COQ AU VIN A LA GRECQUE *gf*

all natural half chicken roasted with mavrodaphne wine, rosemary and figs; braised chard mashed potatoes

BEETROOT RISOTTO *gf v*

arugula pesto, toasted walnuts

reservations: 860-799-6586