

WELCOME TO GRECA

Historically Greek food has been made to share.
This tradition continues at Greca.



DIPS AND BREADS

Bread basket.....\$6
Olives, pickles, feta.....\$10
Taramasalata: traditional fish roe dip (add fries) ..\$12/\$15
Split pea dip, parsley, capers.....\$12



PLATES

Natural oysters, lemon..... \$24/\$48
Saganaki cheese, honey, oregano.....\$17
Spanakopita: wild weed, cheese pie.....\$12
Raw reef fish, citrus, capers.....\$24
Fritto misto, prawns, calamari, white bait.....\$24
Dolmades, veal, pork, rice, tomato, lemon.....\$18
Kritharaki pasta, braised oxtail.....\$24
Grilled octopus, almond, chilli.....\$28
Mussels, peas, chili baked on stone\$22

SALADS AND VEGETABLES

Village salad, tomato, cucumber, feta, olives,radish\$17
Iceberg lettuce salad, chives, cheese.....\$12
Braised greens, lemon, olive oil.....\$14
Giant beans, celery, onion salad.....\$16
Marinated eggplant, farro salad.....\$16
Okra, tomato, mint, vinegar.....\$12
Shoestring fries.....\$10



MEAT AND FISH

Grilled calamari, speck, chilli, its own sauce\$28
Grilled king prawns, herb dressing.....\$28
Market fish selection (see your waiter)market price
Charcoal chicken, lemon pepper, artichoke.....\$36
Grilled pork chop, pistachio, garlic, parsley.....\$32
Baked lamb shoulder, potatoes (half / whole)\$40 / \$80



SWEETS

Granitas and cream.....\$14
Katoumari: smashed filo, walnuts, semolina cream.....\$14
Watermelon, ouzo, mint.....\$8
Chocolate metaxa pudding, cream, hazelnuts\$14
Lemon meringue pie\$10



FULL GREEK

Full Greek.....(per person) \$65
Olives
Taramasalata
Bread basket
Village salad: tomato, cucumber, feta, olives,
radish
Saganaki cheese, honey, oregano
Baked lamb shoulder
Potatoes
Katoumari: smashed filo, walnuts, semolina cream



Please advise your waiter of any dietary requirements.
Semi-private dining room available.