

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.....\$8
Taramasalata: traditional fish roe dip (add fries) ..\$12/\$15
Split pea dip, parsley, capers.....\$12



PLATES

Natural oysters, lemon..... \$25/\$49
Saganaki cheese, honey, oregano..... \$17
Spanakopita: wild weed, cheese pie..... \$13
Raw reef fish, citrus, dill..... \$24
Fritto misto: calamari, school prawns..... \$22
Dolmades, veal, pork, rice, tomato, lemon..... \$18
Kritharaki pasta, braised oxtail..... \$24
Grilled octopus, almond, chilli..... \$28
Mussels, peas, chilli 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.....\$10
Bean salad, celery, sumac, feta.....\$16
Marinated eggplant, yoghurt, farro\$16
Okra, tomato, mint, vinegar.....\$12
Shoestring fries\$10



MEAT AND FISH

Grilled calamari, speck, chilli, its own sauce.....\$25
Grilled prawns, herb dressing.....\$28
Market fish selection (see your waiter).....market price
Charcoal chicken, lemon, pepper, mustard greens.....\$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, greek green beans
Katoumari: smashed filo, walnuts, semolina cream



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