

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) ..	\$13/\$16
Split pea dip, chickpeas, sumac	\$12
Tzatzki, pickled cucumber, smoked pepper	\$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
Vine leaf parcels, baked onion, pork, tomato	\$8
Kritharaki pasta, braised oxtail.....	\$24
Grilled octopus, almond, green chilli	\$28

SALADS AND VEGETABLES

Village salad: tomato, cucumber, feta, olives, radish ...	\$18
Iceberg lettuce salad, chives, cheese	\$13
Braised greens, lemon, chilli	\$11
White bean salad, celery, carrot, sumac, feta.	\$16
Marinated eggplant, yoghurt, farro	\$17
Fasolakia: braised green beans, dill, mint	\$14
Shoestring fries	\$10
Roast potatoes, garlic, herbs	\$12



MEAT AND FISH

Grilled calamari, peppers, saltbush.....	\$26
Whole sardines, eschallot, chives.....	\$22
Grilled prawns, herb dressing.....	\$28
Market fish selection (see your waiter).....	market price
Charcoal chicken, lemon, pepper, bread.....	\$36
Grilled pork cutlet, pomegranate, radicchio.....	\$32
Baked lamb shoulder, potatoes (half / whole).....	\$43/\$81



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.....	\$14



FULL GREEK

Full Greek..... (per person)	\$60
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. .