

WELCOME TO GRECA

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

DIPS AND BREADS

Housemade breads.....	\$8
Olives, pickles, feta.....	\$11
Taramasalata: traditional fish roe dip.....	\$14
Split pea dip, chickpeas, sumac.....	\$12

PLATES

Natural oysters, lemon.....	\$25/\$49
Saganaki cheese, honey, oregano.....	\$17
Spanakopita: wild weed, cheese pie.....	\$16
Marinated eggplant, yoghurt, farro.....	\$22
Cured reef fish, citrus, dill, cucumber.....	\$24
Fritto misto: calamari, school prawns.....	\$24
Kriitharaki pasta, braised oxtail.....	\$26

SALADS AND VEGETABLES

Village salad: tomato, cucumber, feta, olives, radish.....	\$18
Iceberg lettuce salad, chives, cheese.....	\$16
Braised greens, lemon, chilli.....	\$14
Pea salad, white bean, feta, mint, lemon.....	\$16
Fasolakia: braised green beans, dill, mint.....	\$14
Greek island chips, seaweed salt.....	\$12
Roast potatoes, garlic, herbs.....	\$14

MEAT AND FISH

Calamari, peppers, saltbush.....	\$27
Octopus, almond, green chilli.....	\$29
Whole sardines, eschallot, chives.....	\$24
Prawns, herb dressing.....	\$28
Market fish selection (see your waiter).....	market price
BBQ quail, spiced salt, lemon.....	\$36
Charcoal chicken, chilli, red wine vinegar.....	\$38
Crumbed pork cutlet, fennel, stonefruit.....	\$36
Oven baked lamb shoulder, tzatziki (half / whole).....	\$43/\$81

SWEETS

Strawberry granita, campari, ricotta, Greek basil.....	\$14
Katoumari: smashed filo, walnuts, semolina cream.....	\$14
Watermelon, ouzo, mint.....	\$10
Chocolate, metaxa cream, halva, 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	
Oven baked lamb shoulder, tzatziki	
Roast potatoes, garlic, herbs	
Katoumari: smashed filo, walnuts, semolina cream	

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