

### *dips & breads*

Fresh bread .....	\$6
Grilled pita.....	\$8
Olives, pickles, feta.....	\$12
Taramasalata: traditional fish roe dip.....	\$15
Tzatziki: yoghurt, cucumber, dill .....	\$14
Fava: split pea, onion, chickpea.....	\$14

### *mezedes*

Avgolemono soup .....	\$8
Saganaki: honey, oregano .....	\$17
Spanakopita: feta, spinach.....	\$16
Octopus: pickled, potato, chilli .....	\$28
Marinated swordfish, capers, potato crisp.....	\$22
Kalamari tiganito: fried calamari.....	\$22
Keftedes: veal, pork, tomato .....	\$22
Moussaka: eggplant, pork, veal.....	\$24
Greek island chips .....	\$12

### *full greek 60pp*

Olives, pickles, feta  
Avgolemono soup  
Taramasalata, fresh bread  
Kalamari tiganito: fried calamari  
Village salad  
Oven-baked lamb shoulder  
Potatoes, garlic and parsley  
Katoumari: smashed filo, walnuts, semolina cream

### *aphrodite almighty 90pp*

Karpouzi Spritz  
Olives, pickles, feta  
Avgolemono soup  
Taramasalata, fresh bread  
Marinated swordfish, capers, potato crisp  
Spanakopita: feta, spinach  
Market fish  
Taverna mixed leaf  
Oven-baked lamb shoulder  
Potatoes, garlic and parsley  
Katoumari: smashed filo, walnuts, semolina cream  
Watermelon, ouzo, mint

### *salads & vegetables*

Iceberg salad: lettuce, chives, manouri cheese.....	\$15
Village salad: tomato, cucumber, olives, feta .....	\$18
Taverna mixed leaf: fennel, onion, seasonal greens.....	\$16
Fasolakia: green beans, peas and zucchini .....	\$18
Spanakorizo: spinach and lemon rice.....	\$18
Horta: steeped greens, lemon, oil.....	\$14
Braised potatoes, lemon, garlic, parsley .....	\$12

### *psari*

Market fish, capers, vine leaves .....	MP
Plaki: coral trout, tomato, fennel .....	\$42
Chargrilled swordfish steak, ladolemono .....	\$42
Grilled prawns, herbs, lemon dressing .....	\$32
Grilled whole sardines, eschallot, chives .....	\$24

### *large plates*

Souvlaki: charcoal chicken, onion, sesame yoghurt.....	\$36
Grilled lamb chops, onion, lahano, parsley .....	\$44
Grilled pork belly, onion, lahano, parsley .....	\$36
Oven-baked lamb shoulder .....	half \$46
.....	whole \$92

### *desserts*

Katoumari: smashed filo, walnuts, semolina cream .....	\$14
Watermelon, ouzo, mint .....	\$10
Chocolate, mastiha cream, halva, raisins.....	\$14
Avgolemono pie .....	\$15

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

\*Please inform our staff of any dietary requirements

