

### *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: fava, pickled chilli .....	\$34
Marinated swordfish, capers, potato crisp.....	\$22
Kalamari tiganito: fried calamari.....	\$24
Keftedes: meatballs.....	\$22
Moussaka: eggplant, pork, veal.....	\$24
Greek island chips .....	\$12

### *full greek 60pp*

Olives, pickles, feta  
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  
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*

Village salad: tomato, cucumber, olives, feta .....	\$18
Taverna mixed leaf: manouri cheese .....	\$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: reef fish, tomato, fennel.....	\$42
Chargrilled swordfish steak.....	\$42
Grilled prawns .....	\$32
Grilled whole sardines, eschallot, chives .....	\$24

### *large plates*

Souvlaki: charcoal chicken, onion, sesame yoghurt.....	\$36
Grilled lamb chops .....	\$44
Grilled pork belly.....	\$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

\*Please note there is a 10% surcharge on public holidays

