

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, CHEESE, HONEY, OREGANO	17
SPANAKOPITA: FETA, SPINACH	16
OCTOPUS: FAVA, PICKLED CHILLI	34
MARINATED SWORDFISH, CAPERS, POTATO	22
KALAMARI TIGANITO: FRIED CALAMARI	24
KEFTEDES: MEATBALLS, PORK, VEAL	22
MOUSSAKA: EGGPLANT, PORK, VEAL	24
/ VEGETARIAN	24
GREEK ISLAND CHIPS	12

SALADS & VEGETABLES

VILLAGE SALAD: TOMATO, CUCUMBER, OLIVES, FETA	20
TAVERNA MIXED LEAF, MANOURI CHEESE	16
FASOLAKIA: GREEN BEANS, PEAS, ZUCCHINI	18
SPANAKORIZO, SPINACH LEMON RICE	18
HORTA: STEEPED GREENS, LEMON, OIL	14
ROAST POTATOES, GARLIC, PARSLEY	12

FISH

MARKET FISH, CAPERS, VINE LEAVES	MP
PLAKI: REEF FISH, TOMATO, FENNEL	42
CHARGRILLED SWORDFISH STEAK	42
GRILLED PRAWNS	34
GRILLED WHOLE SARDINES, CHIVES, ESCHALLOTS	24
WHOLE BAKED SOLE	45

LARGE PLATES

SOUVLAKI CHARCOAL CHICKEN, YOGHURT, SESAME	36
GRILLED LAMB CUTLETS	45
KUROBUTA PORK NECK	28
OVEN BAKED LAMB SHOULDER,	46
GREEK YOGHURT (HALF/WHOLE)	92

THE FULL GREEK**60PP**
WHOLE TABLE ONLY

OLIVES, PICKLES, FETA
TARAMASALATA: TRADITIONAL FISH ROE DIP
FRESH BREAD
KALAMARI TIGANITO: FRIED CALAMARI
OVEN BAKED LAMB SHOULDER, GREEK YOGHURT
VILLAGE SALAD, CUCUMBER, TOMATO, FETA, OLIVES
ROAST POTATOES, GARLIC, PARSLEY
KATOUMARI: SMASHED FILO, WALNUTS, SEMOLINA CREAM

APHRODITE ALMIGHTY**90PP**
WHOLE TABLE ONLY

KARPOUZI SPRITZ
OLIVES, PICKLES, FETA
TARAMASALATA: TRADITIONAL FISH ROE DIP
FRESH BREAD
MARINATED SWORDFISH, CAPERS, POTATO
SPANAKOPITA: FETA, SPINACH
VILLAGE SALAD, CUCUMBER, TOMATO, FETA, OLIVES
MARKET FISH, CAPERS, VINE LEAVES
TAVERNA MIXED LEAF, MANOURI CHEESE
OVEN BAKED LAMB SHOULDER, GREEK YOGHURT
ROAST POTATOES, GARLIC, PARSLEY
KATOUMARI: SMASHED FILO, WALNUTS, SEMOLINA CREAM
WATERMELON, OUZO, MINT

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

