



GRECA by The Greek

VEGETARIAN GREEK
Comfort food with purpose

SPECIALTIES

GEMISTÁ

Herb Rice Stuffed Tomato & Pepper 24 vn, gf

ARTICHOKE MOUSAKÁ

Layers of Artichoke, Potato, Cheese, Roasted Leeks & Onions, topped with Béchamel 24

PASTÍTSIO

Gluten Free Penne, Melted Cheese Blend, Jackfruit Ragú 23 gf

GÍGANTES SHAKSHUKA

Double Baked Giant Beans In Tomato, Air Fried Eggs 22 gf

RICE POWER BOWL

Greek Lentils, Lemon Potato, Garden Veggies 22 vn, gf

PORTOBELLO GYRO

Portobello Mushroom, Cheese, Parsley, Tomato, Red Onion, Flatbread Wrap* 17 Served With Greek Fries

*Made On Premises

SALADS

MAVROMÁTIKA

Black Eyed Peas, Red Pepper & Onion, Celery, Carrot, Parsley, Lemon & Olive Oil 14 vn, gf (side salad)

HORIÁTIKI

Organic Tomato, Persian Cucumber, Kalamata Olives, Arugula, Crisp Pepper, Scallions, Goat Feta 17 gf

SANTORINI

Chick Peas, Baby Spinach, Roasted Peppers, Cucumber, Cherry Tomatoes, Shaved Graviera, Toasted Pumpkin Seeds, Tahini Miso Dressing 17 gf

MAROÚLI

Butter Lettuce, Avocado, Cucumber, Grilled Haloumi, Sunflower Seeds, Olives Lemon-Dill Dressing 17 gf

Add Extra Protein

Pasture Raised Soft Boiled Egg 3

NATURAL, ORGANIC & WHOLESOME

Owned by women, led by mother nature.

We are keen on sourcing products in their purest forms. An organic menu built on ingredients imported from specialized regions of Greece.

No one was harmed in the making of this menu.

MEZE PLATTERS

ORGANIC WELCOME PLATTER 30

Greek Figs, Organic Blueberries, Organic Heirloom Tomatoes, Cretan Graviera & Honey, Roasted Pumpkin Seeds

Pair With: Rodóstamo Natural Sparkling Rosé 18

Pair With: Paleokerísio Natural Sparkling Orange 500ml 35

ORGANIC OLIVE OIL FLIGHT & MEZE PLATTER 30

Oils From: Kalamáta, Crete, Antíparos

Krítamo, Vlíta, Eliés, Mavromátika, Pita Límnu

Pair With: Anatolikos Vineyards Amphora Aged Orange Wine 30

Pair With: Tsípouro Idonikó 200ml 20

GREEK SPREADS 17

Tzatziki, Tyrokafteri (Spicy Feta), Greek Fava

Pita Bread, Carrot & Cucumber (spreads are gluten free)

Pair With: Anatolikos Vineyards Fine Assyrtiko 18

APPS

CHEESE SAGANÁKI

Pan Fried Graviera, Ouzo Flambé 20 gf, sunflower oil

MELITZÁNA

Whole Roasted Eggplant, Stewed Onions, Herbs, Coccojune 15 vn, gf

VLÍTA

Warm Organic Wild Greens, Olive Oil & Fresh Lemon 14 gf

SPANAKÓPITA

Classic, Vegan or Gluten Free Keto 12 (Made With Organic Spinach)

AVGOLEMONO

Chick Pea Avgolemono Soup 14 vn, gf

BAKERY (for later)

gluten free specialties

ORANGE OLIVE OIL CAKE 12

ICE CREAM COOKIE greca cookie, salted caramel gelato 12

TAHINI BROWNIE honey-raisin vanilla gelato 12

classics

THE GREEK BAKLAVÁ 12 vegan

BOUGÁTSA sweet Custard, crispy phyllo, cinnamon 12



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COCKTAILS

ATHENS MULE seven star metaxa, mint, lime, ginger beer 17
CORFU NEGRONI stray dog gin, campari, athens vermouth 16
MÉLISSA organic vodka, watermelon, lime 16
MINOS spicy tsipouro, pamplemousse, lemon, rosemary 16
MYKONOS RED hibiscus margarita 16
FRAPPÉ MARTINI organic vodka, nescafé, spices 16
OKINAWA OLD FASHIONED akashi japanese whiskey 18

SPRITZ

GRECIAN DELIGHT athens vermouth, prosecco 15
MASTIC FIZZ mastic liqueur, masticqua water, mint 16
SUN TONIC seven star metaxa, tonic, orange peel 15
APEROL SPRITZ aperol, prosecco 14

GREEK SPECIALTIES

OUZO, 7 thrace 10 (tom's way: shaken, lemon peel)
RAKÍ, HAKAKI crete 12 (shoot it down)
TSÍPOURO, IDONIKO drama 20 (200ml)
MASTÍHA, SKINOS chios 15 (shaken, lime peel)
GIN, STRAY DOG macedonia 15 (lemon/lime twist, tonic)
BRANDY, METAXÁ 7 STAR athens 14 (neat, orange peel)
VERMOUTH, OTTO'S athens 12 (rocks, triple twist, splash soda)

NON ALCOHOLIC

BERGAMONT & TANGERINE SODA '3cents', greece 3
GINGER BEER '3cents', greece 3
PINK GRAPEFRUIT SODA '3cents', greece 3
MASTIQUA WATER greece 4
ICED TEA lightly sweetened, tuvunu, greece 4

JUICES

WATERMELON JUICE 7 (12oz)
FRESH SPARKLING LEMONADE 6 (12oz)
COCONUT WATER cracked young coconut 9

WATER

MINERAL WATER 1 liter glass bottle, vikos, greece 5
SPARKLING WATER souroti, greece 3 (200ml) / 5 (750ml)

WINE

White

SANTORINI santo 2018 santorini 68 / 17 glass
FINE ASSYRTIKO anatolikos 2017 xanthi, natural 70 / 18
MALAGOUZIA SUN kontozisis 2018 karditsa, natural 60
ROBOLA LACOMATIÁ sclavos 2019 cephalonia, natural 85
VOIGNIER gerovasiliou 2017 epanomi 95
VIDIANO OLD VINES malahin-chryssos 2019 crete, natural 110

Orange

A-GRAFO RODITIS kontozisis 2019 karditsa, natural 68 / 17
NATURAL ORANGE anatolikos 2017 xanthi, amphora 135 / 30

Rosé

PETITE FLEUR parparoussis 2019 patra, traditional 68 / 17
HOOF & LUR troupis 2020 mantinia, natural 65

Red

LIMNIONA zafeirakis 2017 tyrnavos, wild ferment 68 / 17
FINE MAVROUDI anatolikos 2016 xanthi, natural 85 / 20
BRUSKO siflogo 2017 lefkada, natural 62
TAOS parparoussis 2015 nemea, organic 93
NEMEA RESERVE parparoussis 2014 nemea 120
KONJAROS nerantzi 2013 serres, organic 150

Sparkling

O'DE PANOS brut, peloponese, spiropoulos, organic 64 / 16
RODOSTOMO rosé, amyndeon 2013 vaimakis, natural 70 / 18
PALEOKERISIO orange, epirus, glinavos, natural 35 (500ml)

BEER

LAGER vergina, thrace 9 fix, athens 9
RED LAGER vergina, thrace 9
PILSNER voreia, serres 10
STOUT vergina, thrace 10
IPA red donkey, santorini 12



GRECA *by The Greek*

HOLISTIC GASTRONOMY PRIX FIXE & WINE PAIRING SHARING MENU 170 per guest

Organic Welcome Platter

Organic Greek Figs, Organic Blueberries, Organic Heirloom Tomatoes, Cretan Graviera & Honey, Roasted Pumpkin Seeds
Paired with Rodostomo Natural Sparkling Rosé from Northern Greece

Organic Olive Oil Flight & Mezze Platter

Oils from Kalamata, Crete & Antiparos with Kritamo, Vlita, Elies, Mavromatika, Pita Limnou
Paired with Amphora Aged Natural Orange Wine from Northern Greece

Graviera Saganaki

Paired with Natural Malagouzia from Central Greece

Gigantes Shakshuka

Paired with Natural Fine Assyrtiko from Northern Greece

Portobello Gyro

Paired with Natural Fine Mavroudi from Northern Greece

Melitzana

Paired with Natural Limniona from Central Greece

Dessert

Paired with Minos Spicy Cocktail