

what's cooking at greca



rustic & reimagined mediterranean cuisine
with the accent on "greek"

Dear Friends,

Things at Greca are hopping, and in addition to coming to see us for lunch or dinner, we want you to be in on all of the great events that we have lined up!

To start, we've got one more week of **Restaurant Week** here in New Milford, and Greca has a great three course Lunch Prix Fixe for \$25 as well as two Dinner Prix Fixes. The menus are in the following pages of this newsletter!

If Easter was at the end of March for most of the world, it doesn't fall until **Sunday May 5** for the Greeks and other Orthodox countries. As every year, Greca goes all out with an amazing family-style **Big Fat Greek Easter Feast**. Lamb, sausage, chicken, tsourekhi bread, Greek spreads and pastitsio are just some of the things that you'll find on that Feast Table! Whether you're Greek and don't feel like cooking, or would love to experience an authentic Greek Easter holiday, we invite you to join us for this amazing meal!

But before that date, we have so much more for you to come and enjoy... On **Saturday April 13**, we're hosting three of Greece's finest **REBETIKA** musicians (the Greek blues). Music lovers, **DON'T MISS THIS!** You don't have to understand the Greek language; you don't have to know the music. This is music of the soul played by some of the most incredible musicians in the world. A \$30 music charge applies to this very special event.

Have you been to one of our **Cooking Demonstration Dinners**? They are a very enjoyable way to spend a Sunday afternoon, with great food, great stories, and a culinary experience that will inspire your inner chef! On Sunday April 21, I'm going to prepare dishes that address an important aspect of nutrition that is often overlooked: **Dishes That Promote Brain Health**. The key ingredients of the dishes I'll cook before everyone are walnuts, fish and mushrooms; all of which have been shown to slow down cognitive degeneration. The topic couldn't be more pertinent, and the food is absolutely delicious!

In the meantime, our next **Tasting Dinner** will be on **Wednesday May 1** and the theme is **From the Sea to the Table** with ten small plates of seafood dishes, all from the traditional Greek kitchen. With Greece being home to over 1,000 islands, it makes sense why we're tackling this on our next Tasting Dinner. And don't forget, Greca was one of five finalists in the Best Seafood category of the last Connecticut Magazine Reader's Survey!

Finally, **Mother's Day** is just a few short weeks away! To honor mom we're serving a special prix fixe menu that we think is a great way to show love and appreciation to the first lady in your life!

Come and celebrate these special days with us; and don't forget that we make any day a special day!

greca

mediterranean kitchen + bar

COOKING DEMO DINNER

brain-healthy cuisine

join chef Dino as he teaches how to prepare a fantastic meal of greek dishes that promote brain health and longevity

fresh bronzino in grape leaves, walnut skordalia, lion's mane mushroom tagine, baklava truffles

includes wine, because there's nothing wrong with a little bit of day drinking on a Sunday afternoon!

SUNDAY APRIL 21

3:30 PM

join dino as he puts on his chef coat and waxes poetic on the wonders of Greek cuisine

\$65/person dinner

reservations required for this special event

limited availability

1 Kent Rd New Milford

860-799-6586



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TASTING DINNER

from the sea to the table in ten small plates
with over 1,000 islands, Greece there are few cultures
for which the sea is such a
significant source of the average diet
join chef dino kolitsas as he takes guests on a guided tour
of the greek kitchen's millenia-long love affair with the sea

includes taramasalata, grilled octopus, bronzino,
midopilafo (mussels pilaf) and more

WEDNESDAY MAY 1

6:30 PM

\$75/person dinner

reservations required for this special event

limited availability

1 Kent Rd New Milford

860-799-6586

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GREEK EASTER FEAST

A BIG FAT GREEK EASTER CELEBRATION
served family style

SUNDAY MAY 5

RED EASTER EGGS
TSOUREKI (EASTER BREAD)
GREEK DIPS
MAROULI SALAD
PASTITSIO
ROAST LAMB
CHICKEN KALAMAKIA
LOUKANIKO (village sausage)
LEMON POTATOES
GIGANTES BEANS
BAKLAVA
REVANI (semolina sponge cake)

\$65/person

\$30/children 12 and under

reservations required for this special event

1 Kent Rd New Milford

860-799-6586

Mother's Day

prix fixe STARTER

choice of:

Wild Mushroom Spring Rolls

lion's mane and oyster mushrooms,
anthotyro cheese, calabrian chili oil

Hot Chili Crisp Hummus

Tuna Tartare

santorini fava, ladolemono, crispy kritamo, crispy pita

Shrimp Cocktail

Zucchini Keftedhes

zucchini croquettes, tzatziki, red pepper coulis

MAIN COURSE

choice of:

Lamb Kleftiko

slow-roasted in parchment with potatoes, tomato, onion,
herbs, kefalograviera cheese

Pork Osso Bucco

slow-roasted pork shank in a rich brown sauce; mashed
potatoes, garlic-roasted brussel sprouts

Faroe Island Salmon

champagne sauce, caper berries, trahana (sourdough pasta
with mushrooms, shallots and truffle oil)

Beetroot Risotto

greek chimichurri, mascarpone

Imam Baildi

slow-roasted eggplant and onions
in an aromatic tomato sauce; lemon potatoes

Roast Half Chicken

lemon and oregano; lemon potatoes

Tsoureki French Toast

made with greek easter bread; loukaniko (village sausage),
berry compote, greek honey, greek yogurt

Shrimp Shakshouka

eggs poached in a tomato sauce with onion, peppers, garlic,
herbs and three large shrimp; breakfast potatoes

DESSERT

choice of:

Chocolate Cremieux

berry compote v, gf

Fig Cheesecake

Greek Yogurt

sour cherry preserves

55/person

includes a welcome brunch cocktail
(mimosa, bellini or bloody)

reservations
860-799-6586

children's
menu
available



food in focus

TARAMOSALATA

A CLASSIC GREEK DIP FOR SUMMER

Hardly a visitor returns from Greece who doesn't immediately seek out a place stateside that serves taramasalata. At Greca, this is one of the things we love most about summer. It's a cool, refreshing dip of carp roe, almond flour and potato that is like a kiss from the Aegean. A recent guest to Greca nicknamed it "Humms from the Sea". Come and enjoy this very special dish that will transport you to your favorite Greek island destination!

crafted for you

OUR RIFF ON THE ESPRESSO MARTINI

ATHENS BY NIGHT ESPRESSO MARTINI

When Greca was asked to be one of eight restaurants and bars to compete in a statewide espresso martini competition, we got to work immediately combining flavors and textures, keeping in mind our Greek origins. The result is the ATHENS BY NIGHT ESPRESSO MARTINI, combining authentic Greek coffee with Borghetti Espresso liqueur, Mastiha (traditional spirit from Chios, Greece), Tito's vodka and Diplomatico rum. It's not just our newest craft cocktail; it's also our entry into the 2024 Connecticut Espresso Martini Competition! Stay tuned to see if we win!



LET US DO THE COOKING

Greca's catering services can be as extravagant as a full-service catered function or as simple as a tray or two for pick-up. For any of your needs, we're here to bring on the flavor, the service, and the beauty of Greca. We are also proud to announce that we are a preferred catering partner for the event space at **19 MAIN** in the center of New Milford, as well as for **The Silo** in New Milford. For more information, please call and ask for Dino 860-799-6586



your place, our place, or any place

CATERING SERVICES BY
GRECA