

new milford
PIZZA STATION
TAKE
OUT
&
DELIV
ERY

860-354-9393
nmpizzastation.com
1 kent road new milford

STREET GREEK
BY GRECA
CHICKEN SOUVLAKI 15
chicken skewer, tomato, onions, tzatziki
GYRO 15
ground lamb & beef gyro carvings, tomato, onion, tzatziki
FALAFEL 15
falafel, red pepper coulis, onion, tomato
LOUKANIKO 16
village sausage, grilled onions, mustard aioli
all served in a warm pita wrap
add a side:
fries +3 greek fries +5
pligouri (bulgur wheat salad) +3
pasta salad +3 greca salad +5
spicy polenta bites +3



TRADITIONAL GREEK DIPS 10/each
Tzatziki
Skordalia (potato, garlic; golden beets) v
Melitzanosalata (roasted eggplant) v +1
Hummus v
Fava (yellow split pea) v
Tyrokafteri (spicy feta) +2
Muhamarra (walnut, red pepper, bread crumbs) v +2
AVGHOLEMONO SOUP 10
chicken soup with egg, lemon, orzo
OCTAPODI gf s&s 23
grilled octopus, ladolemono, roasted red peppers, onions, santorini fava
SPANAKOPITA 15
spinach, feta, phyllo
CAULIFLOWER gf s&s 16
arugula pesto, calabrian chili aoli, toasted pine nuts
MOROCCAN CIGARS 14
moroccan-spiced ground beef wrapped in phyllo; calabrian chili aioli



for full menu visit us at
greca.com or scan barcode for
online ordering portal

STARTERS-SIDES

WINGS naked, buffalo, bbq or greek (feta, lemon, oregano, garlic) 14
CHICKEN TENDERS honey mustard 12
FRIED MOZZ marinara 9
FRIED CALAMARI gf marinara 16
GARLIC BREAD 6 with mozz 9
FRIES 5
GREEK FRIES 7 feta, oregano
TRUFFLE FRIES 7 parmesan
SPICY POLENTA BITES 10 marinara

HANDHELDS

THE BEST BURGERS IN TOWN ARE HERE AT NMPS!
all burgers made with ground angus and served on a brioche bun with a side of fries

BURGER * 14
lettuce, tomato
CLASSIC AMERICAN * 15
american cheese, lettuce, tomato
THE BEST SELLER * 17
american cheese, b/l/t
'SHROOM BURGER * 16
american cheese, mushrooms, mayo
GRECA BURGER * 17
spicy whipped feta, arugula, tomato
SHALLOT BURGER* 22
creamed anthotyro cheese, honey-caramelized shallots, aleppo pepper flakes, tomato
GREEK LAMB BURGER* 24
ground lamb, tzatziki, roasted grape tomato, arugula, fresh cut fries with oregano and crumbled feta

CRISPY CHICKEN SANDY 15
american cheese, bacon, lettuce, tomato, ranch, fries
GRILLED CHICKEN FLATTY 15
chicken breast, gorgonzola crema, sundried tomatoes, arugula, balsamic, tortilla, fries
EGGPLANT PANINI 17
slow roasted eggplant in an aromatic tomato sauce, crumbled feta, fries
FIG PANINI 17
chicken, fig jam, mozz, arugula, fries

WRAPS
BUFFALO CHICKEN 12
CHICKEN CAESAR 12
CHICKEN BACON RANCH 14
add a side: fries +3 pasta salad +3
pligouri (bulgur wheat salad) +3
greek fries +5 polenta bites +3



GRILLED BRONZINO gf s&s MP
whole bronzino cooked over an open flame, capers, ladolemono; spanakorizo
FAROE ISLAND SALMON* 34
sage, champagne sauce, caper berries, trahana (sourdough pasta w mushrooms, red onions, crumbled feta)
GRECA PAELLA gf 35
shrimp, mussels, clams, steak, loukaniko (village sausage), garlic, bukovo, risotto
MOUSSAKA 25
eggplant, potatoes, seasoned ground beef, feta-infused bechamel; chef's vegetables
MEDITERRANEAN GRILLE* s&s 67
for two: lamb chops, chicken skewers, loukaniko, gyro carvings, tzatziki, pita

Savor & Sustain s&s

At Greca, our wellness table is designed around wholesome Mediterranean ingredients crafted for today's lifestyle. Look for the s&s designation for thoughtfully and intentionally crafted protein- and fiber-forward dishes that are designed for balance and satisfaction.
Please note: Substituting zucchini ladera (+1) or braised gigante beans (+2) for potatoes allows many of our other menu offerings to naturally fit within the Savor & Sustain framework, reinforcing the fresh, vegetable-forward spirit of Mediterranean cuisine.

PIZZA STATION

ENTREES

CHICKEN PARMIGIANA 24
spaghetti
EGGPLANT PARMIGIANA 23
spaghetti
RIGATONI KAROTO 24
carrot-based cream sauce, peas, tomato, mushrooms, pecorino romano
RIGATONI ALA VODKA 21
RIGATONI ALA VODKA W/ CHICKEN 26

SALADS

CHOPPED GREEK gf s&s 13
CAESAR SALAD 12
AVOCADO BOWL 19
avocado, santorini fava, field greens, grape tomatoes, pligouri, feta, hummus dressing
GARDEN SALAD gf v s&s 9
lettuce, tomatoes, carrots, cucumber
GRECA SALAD gf s&s 16
vine-ripened tomatoes, epirus feta, kalamata olives, onions, peppers, cucumbers, EVOO, red wine vinegar, Greek oregano

APPLE GORGONZOLA gf s&s 15
field greens, green apples, gorgonzola, craisins, walnuts, white balsamic vinaigrette

GOLDEN BEET gf s&s 16
field greens, golden beets, candied walnuts, goat cheese, pickled red onions, white balsamic vinaigrette

GYRO BOWL 16
beef and lamb gyro carvings, field greens, tzatziki, pickled red onions, grape tomatoes, bulgur wheat, pita triangles

VEGAN BOWL gf v s&s 16
falafel, field greens, hummus, fava spread, grape tomatoes
add a protein:
grilled chicken 6 falafel 5 shrimp 13
salmon * 13 gyro carvings 7 chicken skewers 8

10" GRINDERS

our famous MEATBALL PARM 13
CHICKEN PARM 14
EGGPLANT PARM 13
add a side: fries +3 pasta salad +3
pligouri (bulgur wheat salad) +3
greek fries +4 polenta bites +3

combine greca
& nmps orders!
860-354-9393
860-799-6586



STEAK FRITES* gf 38
skirt steak topped with caramelized shallots and fig balsamic drizzle; parm truffle fries
LAMB CHOPS* gf 39
lollipop lamb chops, lemon potatoes, zucchini
KALAMAKIA 25
chicken skewers, tzatziki, pita, greek fries
GYRO CARVINGS 25
ground lamb and beef gyro, tzatziki, pita, greek fries
KOTO HUMMUS s&s 27
two chicken skewers over a bed of hummus topped with crispy chick peas, arugula pesto, pickled red onions and crumbled feta
CHICKEN SANTORINI 25
chicken breast, tomato, onion, ouzo, feta, orzo
ASSIMINA'S EGGPLANT gf v 26
aromatic tomato, herb and onion; lemon potatoes
GRECA BOLOGNESE 25
greek version: seasoned ground beef in a light tomato sauce with onion, garlic, special herbs and spices, mizithra cheese; spaghetti