

EXECUTIVE CHEF CONSTANTINE KALANDRANIS



THE GREEK-STYLE MEZE SPECIAL NOVEMBER 9-22, 2020

DINNER: \$35.95 PER PERSON (PLUS TAX, BEVERAGE AND GRATUITY)

LUNCH: \$25.95 PER PERSON (PLUS TAX, BEVERAGE AND GRATUITY)

the GREEK·ISH



273 Halstead Avenue, Harrison, NY 10528

thegreekish.com • 914-732-3333

Closed Mondays

SELECT 1 DIP + PITA PLUS ANY 3 MEZE

DIPS

Signature Dip with Warm Pita \$7

Pikilia: A tasting of all dips \$16

CREAMY FAVA
HUMMUS
yellow split pea,
tahini, olive oil
VEG V GF

RED CAVIAR &
SMOKED SALMON
TARAMOSALATA
carp roe, olive oil,
sour cream,
lemon GF

REAL DEAL
CUCUMBER
TZATZIKI
sheep milk yogurt,
garlic, mint VEG GF

CRUSHED POTATO
SKORDALIA
garlic, lemon, olive
oil VEG V GF

SLOW MELTED
EGGPLANT &
HARISSA DIP
slow smoked
pepper, sherry
vinegar, parsley VEG
V GF

SPICY WHIPPED
FETA
goat milk feta, hot
peppers, roasted
garlic VEG GF

Shaved Veggies \$2/
Gluten Free Chips
\$2 GF /Extra Pita \$2

MEZE (TO START)

FRESH SHUCKED OYSTERS

picked weekly by our team

Horseradish Mignonette (Yes, cocktail
sauce is available!)

\$1 Oysters From 4-6 Daily!

EAST COAST
salty briney, juicy
\$2.5/Each

WEST COAST
creamy, fatty, rich
\$3/Each

RAW, CURED, MARINATED • \$12

YELLOWTAIL
(LAKERDA)
CRUDO
scallion, sea salt,
olive oil GF

MARINATED
WHITE ANCHOVY
DOLMA
(3) grape leaf,
caviar aioli GF

HUDSON VALLEY
SMOKED SALMON
TOAST
mini pita, tzatziki
crema chopped
dill, red onion,
caper

RAW TUNA
TABBOULEH
quinoa, radish, red
onion, parsley GF

RAW MEZE CHEF
SELECTION \$17
+\$5 with meze special

VEGGIES WE LOVE • \$10

CHILLED GREEKY
BEETS VEG V GF

SMASHED LEMON SOAKED
POTATOES
VEG V GF

BITTER GREENS (KALE,
RAPINI, SPINACH) VEG V GF

CARAMELIZED
CAULIFLOWER &
SUNFLOWER SEEDS VEG V GF

OLIVE OIL CARROTS
VEG V GF

CHARRED BRUSSELS
SPROUTS, OREGANO &
FETA VEG GF

HAND CUT FRIES
GREEK STYLE VEG V GF

FRIED FARM SQUASH
SKORDALIA VEG V

MEZE (TO FOLLOW) DRESSED, SMALLS & SHARES • \$13

SOUP OF THE
SEASON

VEGAN CRUNCHY
CABBAGE & RADISH
SALAD

FRIED CALAMARI &
PEPERONCINI
lemon sauce, harissa

GRILLED GREEK
SARDINE
lemon, olive oil GF

LEMON CHICKEN
WINGS (4)
celery, aioli, Greek
honey hot sauce

DINER TOMATO &
FETA SALAD
cucumber, red onion,
dill, peperoncini VEG GF

snap pea scallion,
tofu-lime vinaigrette
VEG V GF

BAKED HILOPITES
PASTA
meat makaronada
ragu

STEAMED MUSSELS
MARATOS
crab/clam broth,
wine, garlic, dill GF

FORAGE
FLATBREAD
wild mushroom,
graviera cheese,
melted onions,
cauliflower VEG

CYPRIAN CEVICHE
calamari, mussels,
shrimp, lime GF

GOAT MILK FETA
CROQUETTES (3)
smoked pepper,
yogurt aioli VEG

GOOEY SAGANAKI
CHEESE
VEG GF

HAND ROLLED
MEATBALL
KEFTEDES
graviera cheese

Eating raw/undercooked meats or shellfish is delicious, but can risk a foodborne illness.
Thank you for letting us know of food allergies/concerns. Eat and Be Well. #thegreekish

Vegetarian VEG Vegan V Gluten-Free GF