

# the GREEK·ISH

Vegetarian **VEG** Vegan **V** Gluten-Free **GF**

## HUDSON VALLEY RESTAURANT WEEK

Hudson Valley Restaurant Week kicks off today and we're on the list of participating restaurants! Swing by for a three-course prix-fixe dinner menu for \$39.95 or three-course lunch menu for \$29.95 including your choice of dip, meze, and entrée (per person plus tax, beverage, and gratuity).

\*upcharges noted on specific items

## SIGNATURE DIP & PITA ASSORTMENT

### CREAMY FAVA HUMMUS

yellow split pea, tahini, olive oil

**VEG** **V** **GF**

### REAL DEAL CUCUMBER TZATZIKI

sheep milk yogurt, garlic, mint **VEG** **GF**

### SLOW MELTED EGGPLANT & SOFRITO

slow smoked pepper, sherry vinegar, parsley

**VEG** **V** **GF**

### CRUSHED POTATO SKORDALIA

garlic, lemon, olive oil **VEG** **V** **GF**

### RED CAVIAR & SMOKED SALMON TAMOSALATA

carp roe, olive oil, sour cream, lemon **GF**

### SPICY WHIPPED FETA

goat milk feta, hot peppers, roasted garlic **VEG** **GF**

**FLIP OVER THE MENU TO CHECK OUT OUR DAILY PRIX FIXE, HAPPY HOUR, AND TWO FOR ONE SPECIALS!**

Eating raw/undercooked meats or shellfish is delicious, but can risk a foodborne illness. Thank you for letting us know of food allergies/concerns in advance.

## MEZE

### 6 FRESH SHUCKED OYSTERS

Lemon & Seasonal Mignonette **GF**

### YELLOWFIN TUNA TARTARE

Organic Quinoa Tabbouleh **GF**

### CHILLED JUMBO SHRIMP

Orange Blossom & Ouzo Vinaigrette **GF**

### MONTAUK LOBSTER & FILO

Tarama Aioli, Celery, Dill

### HOUSE MADE SALMON GRAVLAX

Everything Cracker & Red Caviar Aioli

### CRUNCHY MEDITERRANEAN SALAD

Shaved cabbage, fennel, cucumber, scallion, radish, feta-yogurt dressing

Add ons: choose chicken, pork, shrimp, brisket gyro, or falafel **VEG** **GF** **+\$12**

### CARAMELIZED CAULIFLOWER

Toasted Sunflower Seed Vinaigrette & tahini **VEG**

### CHARRED BRUSSELS SPROUTS

Pumpkin Seeds & Graviera Cheese **GF** **VEG**

### VILLAGE STYLE FILO & GREENS PIE

Housemade Bitter Greens & Sheep Cheese Pie with Flaky Filo **VEG**

### SIZZLING SAGANAKI CHEESE

Chopped scallion, oregano & lemon sauce **VEG**

### GOAT MILK FETA & POTATO CROQUETTES

Smoked pepper yogurt **VEG**

### MINI FALAFEL LETTUCE WRAPS

Napa cabbage, quinoa tabbouleh, shaved radish, parsley, lemon **VEG** **V**

### HAND ROLLED GOAT MILK FETA-STUFFED RAVIOLI

Toasted garlic butter, fresh oregano, grated cheese **VEG**

### CRISPY SEMOLINA DUSTED CALAMARI

Jalapeno relish / saffron dippie dip

### AUNT DIANES MEATBALLS

Rice, Lemon Broth, Dill

### GRILLED CHICKEN WINGS

Greek Honey Hot Sauce & tzatziki **GF**

### CHICKEN AVGOLEMONO SOUP

**GF** Organic Bone Broth, Sesame Cracker

### PORK & LEEK LOUKANIKO SAUSAGE

Lima Bean Salad, cilantro & chile vinaigrette **GF**

## ENTREES sea

### WHOLE GRILLED FISH OF THE MOMENT

Hand Picked, Created, Prepared Daily

### GRILLED GREEK BRANZINO

Horta greens, lemon potatoes

### OUZO STEAMED MUSSELS

Couscous, orange, fresh herbs

### SIZZLING OCTOPUS

Seasonal grains & sherry vinaigrette **GF**

### PAN ROASTED KING SALMON

Baked lima bean stew & shaved fennel **GF**

### MIXED GRILL SOUVLAKI SURF & TURF

Scallop & Shrimp Chicken, Pork, Pita & Tzatziki

### BAKED & STUFFED LOBSTER TAIL SANTORINI

Lobster Bechamel, Tomato, Semolina Pasta, Graviera Cheese

**+\$10 prix fixe supplement**

### NOT MAMA'S MOUSSAKA

Eggplant, Sweet Squash, Tomato Ragu, Bechamel, Sheep Cheese **VEG**

### WHOLE ROASTED FOSSIL FARMS BABY HEN

Lemon potato, oregano, root vegetables

### BEEF BRISKET GYRO PLATTER

Spiced Housemade Gyro, Fries, Rice, Salad, Pita & Tzatziki

### GRASS-FED 12 OZ SIRLOIN STEAK

Soft garlic, mystery sauce, broccolini **+\$10 prix fixe supplement**

### FOSSIL FARMS BUTCHER'S CUT LAMB

Cut and preparation changes seasonally **+\$10 prix fixe supplement**

## SEASONAL ADDITIONS select your fav \$10

### MEA'S STEWED GIANT LIMA BEANS

### SAUTEED HORTA GREENS

### LEMON & OREGANO SOAKED YUKON POTATOES

### ROASTED RUTABAGA & ALMONDS

### GREEK STYLE HAND CUT FRENCH FRIES & FETA

### PICKLED STOKES FARM BEETS

### GRILLED BROCCOLINI

### QUINOA TABBOULEH

## ORGANIC WINE ON TAP

WHITECLIFF SPARKLING MOSCATO (Hudson Valley) **\$14**  
SUMMER WATER ROSE **\$13**  
CENTRAL COAST CHARDONNAY **\$13**  
CALIFORNIA PINOT NOIR **\$14**

## KARAFES

HOUSE GREEK WHITE **\$22**  
HOUSE GREEK RED **\$25**  
HOUSE ROSE **\$24**

## WHITE WINE

LITTLE PRINCE - CRETE, Gr **\$14/48**  
ALBARINO - RIAS BAIXAS, Sp **\$14/45**  
ASSYRTIKO - SANTORINI, Gr **\$16/50**  
ALPHA SAUVIGNON BLANC - DRAMA, Gr **\$15/52**  
SANCERRE - LOIRE, FRANCE - **\$57** (bottle only)

## RED WINE

NAOUSSA XINOMAVRO - Gr **\$15/60**  
MALBEC - Argentina **\$13/\$39**  
BLACK SHEEP BLEND - DRAMA, Gr **\$16/48**  
AGIORGITIKO KOUROS - Gr **\$16/48**  
CABERNET SAUVIGNON  
CHARLES SMITH - Wash State **\$15/45**  
CRETAN SYRAH - CRETE, Gr **\$14/46**  
BAROLO - LA MORRA, It - **\$78 bottle only**  
NEBIOLA D'ALBA - IT - **\$60**  
MONTEPULCIANO D'ABRUZZO - It - **\$55**

## TEAM PICK

Tried and tested by our team, available in white and red.  
Bottle only.

## DAILY SPECIALS

**12:00 TO 3:00 PM** **3-COURSE PRIX FIXE**  
**AND** \$46 per person Simply select one dip, meze,  
**4:00 TO 6:00 PM** and entrée. \*upcharges noted on specific items

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**4:00 TO 5:30 PM** **HAPPY HOUR-ISH**  
2 for 1 Bartender's Select Cocktail,  
\$15 Wine Carafes, Half-Price Greek and  
Local Draft Beer, and \$1 Oysters

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**4:00 TO 6:00 PM** **TWO FOR ONE MEZE**  
At the copper bar only.

## SEASONAL COCKTAILS \$14

STRAY DOG GIN & CUCUMBER DETOX	SOUR CHERRY MANHATTAN
GRAPEFRUIT PALOMA	BLACKBERRY & WILD MINT MOJITO
HOUSEMADE LEMON INFUSED VODKA COSMO	GREEKISH MULE
	FETA STUFFED OLIVE MARTINI

## BEER SELECTION \$9

ALLAGASH WHITE	<b>IMPORTS FROM GREECE:</b>
SLOOP JUICE BOMB IPA	MYTHOS
BLUE POINT TOASTED LAGER	VOREIA IPA
SAM ADAMS SEASONAL	VOREIA PILSNER
	FIX LAGER

## AFTER DINNER SIPS

ESPRESSO / CAPPUCCINO	REMY MARTIN COGNAC	FRENCH MARTINI
GREEK STYLE COFFEE	GREEK ESPRESSO MARTINI	MAVRODAPHNE (Sweet Greek Finish!)
ICED FRAPPE	GODIVA CHOCOLATE MARTINI	LIMONCELLO
ORGANIC TEA		

## SWEETS

<b>WARM CHOCOLATE &amp; HALVAH TART \$14</b>	<b>GREEKY RICE PUDDING &amp; COOKIE \$12</b>
<b>WALNUT &amp; HONEY BAKLAVA \$9</b>	<b>PENNY LICK GELATO &amp; SORBET \$7</b>

## TO GO BOXES

 take home meals for four

*All are served with Pita, Tzatziki, Hummus, Seasonal Salad, Dressing,  
Stuffed Grape Leaves, and a tiny bit of sweet!*

<b>SHRIMP &amp; COUSCOUS SANTORINI \$85</b>	<b>WHOLE ROASTED LEMON CHICKEN \$86</b>
<b>MIXED GRILL KEBAB (INCLUDES CHICKEN, PORK &amp; GYRO MEAT) &amp; HAND CUT FRIES \$86</b>	<b>FOSSIL FARM LAMB \$135</b> <b>FISH OF THE MOMENT \$110</b>

## TEAM BONUS PROGRAM

**Thank you for dining at The Greekish!** We are delighted you had a great experience. While we do not accept gratuities, please take note of our 20% team bonus fee, which allows us to offer competitive salaries, insurance programs, emergency sick time, and semi-annual bonuses for everyone on our team. Your feedback is important to us. If there were any problems with your experience, please let a manager know.

Eat & be well,

*Constantine*

Constantine Kalandranis, Executive Chef

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