

the GREEK·ISH

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

SIGNATURE DIP & PITA ASSORTMENT

Sample All Six **\$19** Select One **\$8**
Warm Olive Oil Rubbed Pita
Veggies **+\$2**

REAL DEAL CUCUMBER TZATZIKI **VEG**

GF Crushed English Cucumber, Pickled Garlic, Sheep's Milk Yogurt, Choppy Choppy Herbs, Greek Olive Oil

CREAMY YELLOW FAVA HUMMUS **VEG**

V **GF** Yellow Split Pea, Chickpea Tahini, Roasted Garlic, Lemon, Sumac

MELTED EGGPLANT **VEG** **V** **GF** Slow

Slow Roasted Sofrito, Sherry Vinegar, Smoked Paprika Oil

CRUSHED POTATO SKORDALIA

VEG **V** **GF** Smashed Idaho Potato, Herb Vinegar. Raw Garlic, Olive Oil

SPICY WHIPPED FETA **VEG** **GF** Vermont

Feta, Peppercini, Toasted Turmeric

RED CAVIAR TAMOSALATA

GF Red Carp Roe, Smoked Salmon, Horseradish, Red Onion, Choppy Choppy Herbs, Lemon

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.

HUDSON VALLEY RESTAURANT WEEK MENU SPECIAL

Lunch - \$24.95

Dinner - \$39.95

Our menu represents a fun and exciting array of seasonal ingredients. We try to stay true to the traditional dishes, but we want dining to be fun, creative, and shared! In order for our guests to have a delicious variety

SIMPLY

SELECT:

- Select one Signature Dip + Pita per person
- Choose one Meze per person
- Choose One Entree or BYOG (Upcharges apply to select dishes)

MEZE MUST-HAVES

FRESH SHUCKED OYSTERS

Seasonal Mignonette, Horseradish, Lemon **\$3/each**

YELLOWFIN TUNA CRUDO

Hand-picked and Created Daily **MP**

WARM SPINACH PIE **Flakey**

Filo, Wild Spinach, Greek Cheeses **\$11**

LEMON SOAKED SAGANAKI CHEESE

Sheeps Milk Cheese from Greece or Cyprus **\$10**

HOT POTATO & FETA CROQUETTES -

Scallion, Dill, Smoked Harissa Aioli **\$14**

CRISPY FRIED CALAMARI

Served with Lemon & Garlic Aioli **\$15**

OUZO STEAMED MUSSELS

Loukaniko Sausage, White Wine, Garlic, Lemon **\$16**

GRILLED SIZZLING OCTOPUS APPETIZER

Preparation & Garnish Changes Seasonally **\$24**
+*\$10 supplement*

GREEK~ish SALAD

Shaved Cabbage, Red Onion, Vermont Feta, Kalamata Olives, Tomato, Red Wine Vinaigrette, Wild Oregano **\$13**

VEG **GF**

AL A CARTE ENTRÉES

GRILLED GREEK BRANZINO

(FILETED OR WHOLE)
Horta Greens, Lemon Potatoes **\$36**

JUMBO SHRIMP SPANAKORIZO

Rice, Olive, Tomato, Feta, Scallion **\$35**

LEMON CHICKEN CUTLET MILANESE~ish

Arugula, Halloumi, Fig Balsamic **\$25**

14-DAY DRY-AGED STEAK

Our Mystery Steak Sauce **\$45**

HERB RUBBED LAMB

CHOPS Fried Lemon Potatoes **\$45**

VEGETARIAN ADDITIONS

GREEK~ISH FRIES

Soaked with Lemon Sauce & Topped with Feta & Oregano **\$8**

SIDE OF HORTA GREENS

Braised Greens Cooked with Olive Oil, Garlic, Lemon **\$5**

AUNT DIANE'S SPINACH RICE

Organic Rice Stewed with Onions, Tomato, Chopped Spinach, Dill, Scallions **\$6**

OVEN ROASTED LEMON SOAKED POTATOES

Idaho Potatoes Cooked With Lemon, Oregano, Sea Salt **\$6**

BUILD YOUR OWN GYRO·ISH EXPERIENCE

We are excited for you to choose from the below organic or house prepared proteins.

All selections are served with a crunchy salad, quinoa, tzatziki, warm olive oil pita & fresh cut Greek fries served as a build it how you wish gyro experience!

BRISKET Aegean Spice Rub **\$27**

CHICKEN Grilled Organic Thigh **\$22**

PORK KEBAB Oregano Rubbed Tenderloin **\$20**

JUMBO SHRIMP KEBAB Choppy Choppy & Smoked Oil **\$26**

GRILL DUO Pork Kebab | Chicken **\$29**

LAMB Slow Roasted Shoulder **\$28**

PORK SAUSAGE Made with Leek & Orange **\$21**

GREEK·ISH HOT CHICKEN Greek Honey Hot Sauce **\$24**

CHICKPEA & PARSLEY FALAFEL Tahini Vinaigrette **\$19**

CARAMELIZED CAULIFLOWER **\$22**

Let us know what you think about our Hot Sauce, White Sauce, and Seasonal Pickle Condiments.

BUBBLES + ROSÉ

HUDSON VALLEY SPARKLING

Awosting (made in the style of champagne) Whitecliff Vineyard '22 **\$14/28**

MA MAISON NY STATE SPARKLING Blend of New York Upstate Grapes '21 (Bottle Only) **\$45**

COTES De PROVENCE ROSE (A.C.) Houchart St Victoire, Provence, Fr '21 **\$13/39**

WHITE WINE

TEAM PICK HOUSE WHITE CARAFE (2 glasses) **\$15**

PINOT GRIGIO (Glass or Carafe) Pinot Project, Washington State, 2021 **\$12/24**

ORGANIC CHARDONNAY (Glass or Carafe) Cental Coast, California, 2021 **\$15/30**

SAUVIGNON BLANC Maison Nicolas, Pays d'oc, France, 2020 **\$16/48**

ASSYRTIKO Kir-Yianni, Florina, Greece, 2021 **\$15/45**

VINHO VERDE Escudo Real, Portugal, 2020 **\$12/36**

SPANISH ALBARINO Rias Baixas, Spain, 2021 **\$13/39**

RED WINE

TEAM PICK HOUSE RED CARAFE (2 glasses) **\$15**

ORGANIC PINOT NOIR (glass or carafe) Angeline, Sonoma County, Ca 2020 **\$13/26**

MALBEC Mendoza, Argentina, 2020 **\$12/36**

SYRAH/KOTSIFALIS (Heraklion) Crete, Greece, 2016 **\$14/48**

SPANISH GARNACHA Calatayud, Spain, 2020 **\$11/33**

CABERNET SAUVIGNON Charles Smith, Columbia Valley, CA 2021 **\$16/48**

BAROLO, docg Giachini, Barolo, Italy, 2017 (Bottle Only) **\$85**

COTES du RHONE Olivier & Lafont, Southern Rhone, Fr, 2019 **\$18/54**

HAPPY HOUR·ISH

Available at the bar or in the dining room

4:00 TO 6:00 PM DAILY

DRINKS

2 for 1 Bartender's Select Cocktail, \$15 Wine Carafes, and Half-Price Greek and Local Draft Beer

FOOD

\$1 Oysters and Two for One Meze

SEASONAL COCKTAILS

OUZO & OYSTER

Served On Ice w/ a Shucked Oyster Chaser

\$12

THE CUCUMBER + STRAY DOG GIN DETOX Cucumber Juice, Mint, Ginger **\$16**

PERSEPHONE PEACH

Mezcal, Mint, Sumac **\$16**

MEDITERRANEAN

MANHATTAN

Amarena Cherry, Craft Bourbon or Rye **\$17**

HOUSE INFUSED PINEAPPLE COSMO

Changes seasonally **\$13**

ORCHARD OLD FASHIONED

Bourbon, Apple Butter, Ginger Beer, Smokey Cinnamon **\$17**

POMEGRANATE MOJITO

Bacardi Rum, Lime Juice, Agave, Bubbles **\$12**

COPPER BAR GRAPEFRUIT

MULE Bourbon, Lime, Agave, Rosemary, Ginger Beer **\$15**

BEER SELECTION \$9

TODAY'S GREEK LAGER

ALLAGASH WHITE SLOOP

JUICE BOMB IPA LAGUNITAS

IPA

MAMA's LIL YELLOW PILS TEAM

PICK DARK HEINNEKEN ZERO

(No Alcohol)

AFTER DINNER SIPS

ESPRESSO /
CAPPUCCINO

GREEK STYLE
COFFEE

ORGANIC TEA

COGNAC

GREEK ESPRESSO
MARTINI

FRENCH MARTINI

MAVRODAPHNE
(Similar to Port!)

LIMONCELLO
RAKOMELO

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, semi-annual bonuses, and incentivize all of our team members. Your feedback is important to us. If there were any problems with your experience, please let a manager know.

Eat & be well,

Constantine Kalandranis, Executive Chef

SWEETS

WARM CHOCOLATE & HALAVAH PUDDING
\$10

GREEK TABLESIDE COFFEE & COOKIES **\$14**

WALNUT & HONEY BAKLAVA **\$9**

CHEF SIGNATURE DESSERT OF THE DAY
\$14

PENNY LICK GELATO & SORBET **\$7**

INTERACTIVE FUN

TABLESIDE GREEK~ISH COFFEE

\$14

Perfect For Dessert. Served Table side and Made to Your Liking. Served with Something Sweet and Your Fortune

WESTCHESTER

273 Halstead Ave, Harrison, NY

914-732-3333

thegreekish.com

ROCKLAND

8 N. Broadway, Nyack, NY

845-353-1200

thegreekish.com

