



# MENU

## PIZZA BREADS

- ✓ **HERB** Mixed Greek herbs, garlic and EVO oil 9
- ✓ **PESTO AND PARMESAN** Homemade basil pesto, garlic and parmesan flakes 14
- ✓ **EL GRECO** Caramelised onion, garlic and blue cheese 14
- ✓ **NAPOLITANA** Tomato, rosemary, Kalamata olives 14

## DIPS

*All dips are served with warm pita bread*

- VG **AUBERGINE** Roasted aubergine, garlic, Greek herbs and EVO oil 12
- ✓ **TZATZIKI** Greek yoghurt, cucumber, dill, garlic and EVO oil 12
- TARAMOSALATA** Fish roe with fresh lemon juice 12
- MIXED DIPS** Aubergine, tzatziki, taramosalata, served with pita and crackers 19

## MEZE PLATTER

*Designed to be shared between 4 people*

**GREEK** A combination of three dips, plus sundried tomatoes, keftedakia (meatballs with thick homemade tomato sauce), mixed olives, roast red capsicum, cherry peppers, fresh dolmades, local cheese, gherkins, artichokes, halloumi and spicy pork, served with warm pita bread 60

**SEAFOOD** A delicious platter comprising of king prawns, calamari, fresh fish, clams, scallops, with green beans, cherry tomatoes, beetroot, rosemary potatoes, tzatziki, taramosalata, served with warm bread 60

## SALATES - SALAD

- ✓ **GREEK** Traditional recipe with tomatoes, cucumber, onion, Kalamata olives, feta 22
- ✓ **HALLOUMI** Fried halloumi, tomatoes, cucumber, olives, spring onions and salad greens with a homemade dressing 22

**SEAFOOD** A generous variety of mixed seafood, drizzled with an EVO oil and balsamic dressing complete with fresh seasonal greens (Main size) 28

*All our food is cooked and prepared with extra virgin olive oil (EVO)*

*GF + DF options available, ask your waiter*

*Please be aware that we are not a Gluten Free environment, all precautions are taken when preparing GF dishes*

## MEZEDES - STARTERS

- ▼ **PATĀTES** Curly deep fried potatoes served with garlic aioli 9
- SOUTZOUKAKIA** Beef & lamb meatballs made with fresh herbs & a thick tomato sauce 16
- ▼ **BAKED FETA** Greek feta cooked in the oven with tomato, capsicum, onion and homemade tomato sauce 19
- ▼ **GREEK HALLOUMI** Semi soft goat & sheep cheese, fried in EVO oil & served with lemon 17
- GRILLED OCTOPUS** Served with an EVO oil, fresh lemon and mustard dressing 23
- DOLMADES** Cabbage leaves stuffed with ground beef and rice, served with an egg lemon sauce 18
- \* **GRILLED PRAWNS** King prawns cooked on the grill, topped with homemade dressing, served on a bed of salad greens 19 | 29
- \* **SIKOTAKIA** Chicken livers fried in EVO oil served with garlic & lemon 22 | 32
- \* **CALAMARI** Deep fried and served with tzatziki and a garlic & fresh lemon juice 19 | 29
- \* **SCALLOPS** Poached in a mild garlic, cream sauce 21 | 31
- \* *Can be ordered as a main served with salad*

## PIZZA

*Cooked with a mix of mozzarella and edam cheeses, garlic and fresh parsley on a tomato base  
Gluten free option \$4 extra | Two sizes available - medium | large*

- ▼ **MARGHERITA** Cherry tomato, basil 17 | 27
- HAWAIIAN** Ham, cheese, pineapple 22 | 32
- ▼ **AL FUNGHI** Mushroom, garlic 22 | 32
- PROSCIUTTO** Ham, cheese 22 | 32
- PEPPERONI** Pepperoni, roast red capsicum 22 | 32
- ▼ **VEGETARIANA** Mushroom, olives, zucchini, garlic, capsicum, pineapple, onion 24 | 34
- SICILIANA** Chorizo, fresh tomato, onion, mushrooms 24 | 34
- CARNIVORO** Salami, bacon, ham, pepperoni, BBQ sauce 24 | 34
- ▼ **DI COSTA** (Kostas' favourite) Sun dried tomatoes, feta, onion, olives, garlic, basil 25 | 35
- ▼ **CAPRITZIOSA** Capers, olives, anchovies, garlic, mushroom 25 | 35
- QUATTRO STAGIONI** Salami, ham, prawns, mushroom 26 | 36
- POLLO** Chicken, capsicum, onion, mushroom 26 | 36
- DIVINO** Salami, ham, bacon, mushroom, onion, capsicum, olives 27 | 37
- GUSTOZA** Chorizo, salami, mushroom, capsicum, feta, lime chilli 27 | 37
- FRUITI DI MARE** Selection of seafood and garlic 27 | 37
- EL GRECO** Lamb, onion, feta, capsicum, olives, tzatziki 27 | 37
- POLLO PRIMO** Smoked chicken, blue cheese, mushroom, capsicum, onion 27 | 37
- CALTZONE** Authentic folded Italian pizza with your choice of filling (excluding El Greco and Frutti Di Mare) 37

# MACARONIA - PASTA

*Gluten free option (with penne pasta only) \$4 extra*

**SPAGHETTI BOLOGNESE** Traditional Italian ground beef in a herb and tomato sauce 28

✓ **BASIL AND PESTO TORTELLINI** With a mushroom and garlic cream sauce 30

✓ **VEGETARIAN LASAGNE** Spinach, mushrooms layered with pasta and a bechamel sauce 31

**BEEF LASAGNE** Ground beef layered with pasta and a bechamel sauce 31

✓ **SPAGHETTI VERDURA** Capsicum, olives, mushroom, onion, spinach and garlic in a tomato cream sauce 31

**SPAGHETTI PUTANESCA** Capers, olives, anchovies and tomato sauce 31

**SPAGHETTI CARBONARA** Bacon, mushrooms in a white wine and garlic cream sauce 31

**SPAGHETTI POLLO PICANTÉ** Chicken, capsicum, olives, chilli and garlic in a white wine and tomato cream sauce 32

**PENNÉ DI COSTA** Chicken, bacon, mushrooms, blue cheese and garlic in a tomato cream sauce (Kostas' favourite) 33

**FETTUCCINE EL GRECO** Smoked chicken, mushrooms in a white wine and tomato cream sauce 33

**SPAGHETTI MARINARA** A generous mix of seafood, cooked with capers in a tomato sauce 33

**ROSIE'S PASTA** Chicken, mushrooms, bacon, olives, chilli, garlic, capsicum, EVO oil 33

**DRY MARINARA** King prawns, scallops, clams, snapper and calamari, cooked with spaghetti, EVO oil, fresh garlic and chilli flakes 35

## GREEK PIATA - MAIN

**CALAMARI GEMISTO** Stuffed calamari tubes with rice, tomato, pinenuts, raisins and herbs with fresh market vegetables 36

**SOUVLAKI** Free range chicken breast skewered and cooked on the grill, served with pita, tzatziki and salad 33

**LAMB VASILIKIS** Ground lamb filled with fresh capsicum and feta, topped with homemade lamb gravy and vegetables (Kostas' Grandmother's recipe!) 36

**MOUSSAKA** Layers of potato, aubergine, zucchini, ground beef and bechamel sauce, served with tzatziki and salad 39

**PRAWN SAGANAKI** Large prawns cooked in a tomato and feta sauce, served with salad 39

**BRIZOLA** (Kostas' Father's favourite!) 300gms Scotch fillet grilled, served with fries and salad 39

**PAITHAKIA** (Sarah's favourite!) lamb cutlets grilled, served with fries, salad and tzatziki 39

### SIGNATURE DISH

#### GYROS EL GRECO

2 x Greek pita with lamb, tzatziki, tomato and onion, with a side of chips 38

## ITALIAN PIATTO - MAIN

**PESCE DEL GIORNO** Snapper fillet cooked with a garlic, caper and lemon sauce served with salad 39

**SCALLOPINI MARSALA** Pork fillet in a creamy mushroom & marsala sauce served with vegetables 39

**GF DF RISOTTO ALLA PESCATORO** Risotto made with arborio rice, clams, prawns, calamari and scallops in a tomato sauce 39

**CHICKEN FRANGELICO** Free range chicken breast cooked in a cream sauce with cashews and Frangelico liqueur served with vegetables 39

**CHICKEN EL GRECO** Free range chicken breast cooked with garlic in a creamy white wine, feta and spinach sauce, served with vegetables 39

**GF BISTECCA EL PEPE** 250g eye fillet cooked in a red wine and mustard cream sauce with vegetables 39

**GF PRAWNS ALA GAMPERI** Pan fried king prawns with butter, garlic, brandy and cream, served with vegetables 39

### SIGNATURE DISH

#### PESCE E CAPESANTÉ

Snapper fillet pan fried with scallops cooked in EVO oil and finished with a brandy butter, served with salad 39

### KALI OREXI - ENJOY YOUR MEAL

*El Greco Greek and Italian Eatery is the creation of Kostas and Sarah Grigorakis. Kostas is the public face and personality of the business serving you divine fresh food authentic to the Mediterranean.*

*Kostas has a pedigree in the hospitality industry and a long-term career as a chef and restaurant owner. His culinary education commenced as a home-taught chef, learning from his mother to prepare traditional Greek dishes at an early age. After years of experience beginning in the Greek Army, a chef for a major entertainment venue in central Athens, his own Taverna in Crete and 8 years in NZ as a pizza chef and front of house, he then opened Divino Pizzeria in Milford in 2011.*

*Kostas and Sarah always dreamed of opening a larger restaurant, but one that stayed true to Kostas' traditional cuisine and fresh Greek and Italian food philosophy – hence El Greco was born. After several years of successful operation, disaster struck in June 2020 when fire ripped through and destroyed the premises. Refusing to give up on their dream, Kostas and Sarah worked hard to rebuild the restaurant and, just seven months after the fire, the phoenix rose from the ashes. Today the restaurant offers the same delicious, genuine food experience of Greece and Italy with an updated authentic vibe. Welcome to El Greco!*



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