
CHEF'S TASTING MENU

Seasonal Four Course
MENU 48 PP

FIRST COURSE

choice of

SOUPA IMERAS, *Our daily soup*

ARUGULA - SPINACH SALAD, *sliced orange, vinaigrette*

GREEK SALAD, *ripened tomatoes, onions, olives, cucumbers, green peppers, evoo, feta*

SECOND COURSE

choice of

SALMON TARTARE, *Faroe Island salmon, wasabi mayo*

OYSTERS ON THE HALF SHELL, *Chef's selection*

PANZARIA, *roasted beet salad, goat cheese*

STUFFED CALAMARI, *pligouri, herbs & orange ouzo scented*

SHRIMP TEMPURA, *crispy with cucumber & avocado*

SPICY TUNA, *yellowfin, spicy aioli*

MAIN COURSE

choice of

DAILY SEAFOOD, *daily seafood chefs special*

MUSHROOM RISOTTO, *seasonal mushroom & truffle oil*

ASTAKO-MAKARONADA, *Greek style lobster, casarecce pasta in an aromatic tomato sauce*

LAVRAKI "LOUP DE MER", *Mediterranean sea bass grilled and served with Spanakorizo*

VEAL CHEEKS KRITHAROTO, *orzo, braised veal cheeks*

PAIDAKIA, *grilled lamb chops, mint coulis, lemon roasted potatoes*

KOTOPOULO PSITO, *roasted organic half chicken, seasonal vegetables, thyme au jus*

DESSERT

choice of

Honey Walnut Baklava / Portokalopita / Chocolate Mouse / Greek Yogurt-Sour Cherry

For special events, please speak with MOD or email us at info@Lefkesnj.com

*Our Commitment To You, Fresh, Sustainable, Organic, Local, Seasonal and Sustainable Whenever Possible.
"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness."*
