

LEFKES LUNCH MENU

Our Commitment To You..... Fresh-Sustainable-Organic-Local-Seasonal & From the source to your table

APPETIZERS

- Soupa Imeras, chef's daily choice 9
- VEGETABLE PITTA, savory fillo pies stuffed with quinoa, kale, spinach, leeks & feta 12
- FALAFEL, tahini sauce, eggplant salad, cucumber and pita 14
- SHRIMP COCKTAIL, Six jumbo Gulf aquaculture shrimp cocktail sauce 19
- MOUSAKA CROKETES, feta mouse 13
- OCTOPODI, charcoal grilled sustainable Octopus, fava beans 18
- TZATZIKI, Greek yogurt, cucumber, dill, garlic, crispy chips 9
- "PIKILIA" SPREADS, taramosalata, tzatziki, melitzanosalata 12

OYSTERS

East & West Coast
1/2 DZ.....15 / 1DZ.....28

Clams

Little Necks
1/2 DZ.....14 / DZ.....26

THE GARDEN

ADD TO ANY SALAD:

shrimp 8, salmon 8, chicken 5, octopus 10, Sushi grade Tuna 10

ORGANIC MIXED SALAD

mixed greens with honey-orange mustard 12

GREEK SALAD

tomatoes, onions, olives, cucumbers, peppers, feta 14

ARUGULA - SPINACH SALAD

chic peas, sliced orange, house vinaigrette 11

KALE CEASAR

classic dressing, graviera tuille & croutons 12

MAIN COURSE FARE

- PSARI IMERAS, market fish of the day 21
- LEFKES BURGER, caramelized onions, tomato, graviera cheese, feta fries 14
- SEAFOOD PASTA YIOUVETSI, oven baked orzo, seafood ragout 25
- SOLOMOS, char grilled sustainable Faroe Island salmon, beets & lentils 21
- KEBAB CHICKEN, traditional style, tzatziki and fries 19
- LOBSTER ROLL, Maine lobster chunks, seasoned mayonnaise on a buttered brioche bun with fries 26
- MUSHROOM RISOTTO, seasonal mushroom & truffle 21
- HORIATIKI OMELETA, Greek country omelet, asparagus, tomato, potato & feta 14
- TONOS SALATA, sushi grade marinated yellowfin tuna sesame crusted over kale, string beans, tomato 22
- WHOLE FISH "LAVRAKI", Mediterranean sea bass with spanakorizo "spinach-rice" 27
- PAIDAKIA, lamb grilled chops, lemon potatoes, olives 34

-PLEASE VISIT OUR FRESH FISH DISPLAY FOR MORE SELECTIONS-

Prix Fixe Business Lunch

Three Courses 23 per person

First course

Choice of:

- SOUPA IMERAS, seasonal soup of the day
- FALAFEL, tahini sauce, eggplant salad, cucumber and pita
- MIXED SALATA, mixed greens with honey-orange mustard
- STUFFED CALAMARI, pligouri, herbs & orange ouzo scented
- VEGETABLE PITTA, savory fillo pies stuffed with quinoa, kale, spinach, leeks & feta

Main Course

Choice of:

- Psari Imeras, today's market fish
- KEBAB CHICKEN, traditional style, tzatziki and fries
- SOLOMOS, char grilled sustainable salmon, beets & lentils
- LEFKES BURGER, caramelized onions, tomato, graviera cheese & fries
- SOUZTOUKAKIA YIAOURTLOU, aromatic meatballs, yogurt in a rich tomato sauce, fries
- TONOS SALATA, sushi grade yellowfin tuna sesame crusted, kale, string beans, tomato

Desserts

Choice of:

- Greek Yogurt Panna Cotta - Ice Cream - "Portokalopita" Orange Cake with ice cream

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."