

## LEFKES DINNER MENU

Please enjoy some of the best ingredients grown, raised and caught by some of the finest suppliers that share our commitment to serving great food.  
We further our dedication to this mission by featuring on our menu only antibiotic - free and natural ingredients.

### RAW BAR

**SHRIMP COCKTAIL**  
Classic cocktail sauce 22

**OYSTERS** - East & West Coast  
½ Dz...15 - Dz...28

**CLAMS**  
½ Dz...14 - Dz...26

**TUNA TARTARE**  
Avocado, ginger 25

### SUSHI ROLLS

Salmon avocado 10

Shrimp tempura 12

Spicy tuna or salmon 12

Freshwater eel avocado 10

Yellowtail jalapeño 10

Spider roll, tempura soft sell crab and avocado 14

Lefkes veggie tempura 12

### SPECIALTY SUSHI ROLLS

**Torched Tuna**

Spicy tuna inside topped with avocado and charred tuna 18

**Special Spicy Tuna or Salmon**

Avocado & cucumber inside, topped with spicy mayo 16

**Lobster**

Cucumber and avocado inside topped with fresh Maine lobster, sweet miso sauce 24

**King Crab and Tempura Shrimp**

Shrimp & avocado inside topped with spicy king crab and caviar 23

**Torched Yellowtail**

Shrimp tempura, portobello mushroom, jalapeño, sweet soy 19

### CLASSIC MEZZE

sharing amongst friends

**SOUPA IMERAS**  
Seasonal soup of the day 9

**TRADITIONAL GREEK SALAD**  
Ripened tomatoes, onions, olives, cucumbers, peppers, feta 17

**ARUGULA - SPINACH SALAD**  
Avocado, sliced orange, vinaigrette 12

**MOUSSAKA KROKETES**  
Feta mousse 15

**SESAME BAKED FETA**  
Sour cherry preserve 13

**PANZARIA**  
Roasted beet salad, walnuts, goat cheese 14

**“HORTOPITA” COUNTRY PIE**  
Spinach, quinoa, leeks, fennel, feta and herbs 14

**PORTABELLO**  
Kasseri gratin, infused with basil, garlic, pine nuts 14

**LEFKES CRISPS**  
Crispy zucchini and eggplant chips, tzatziki 16

**SPICY LEFKES**  
Shrimps in an aromatic spicy tomato feta sauce, herbs 16

**SCALLOPS “HTENIA”**  
Day boat scallops, Jerusalem artichoke puree, ouzo saffron 19

**SOUTZOUKAKIA**  
Meatballs in a rich tomato sauce 16

**“PIKILIA” SPREADS**  
Tarama, tzatziki, melitzanosalata 14

**STUFFED CALAMARI**  
Pligouri, herbs & orange ouzo scented 16

**FRIED CALAMARI**  
With marinara sauce 16

**GARIDES PSITES**  
Marinated jumbo shrimp simply grilled 18

**OCTAPODI**  
Charcoal grilled octopus, fava puree 24

## QUALITY SEAFOOD MARKET

Whole fish grilled to perfection. We recommend approximately one pound per person.  
Fish vary by weight and availability depending on market conditions and sustainability.

**SINAGRIDA - GULF COAST**

American red snapper, moist lean and tender 32/lb

**CHRISTOPSARO “JOHN DORY” NEW ZEALAND**

Firm, sweet & delicate 34/lb

**PINK SNAPPER - NEW ZEALAND**

Firm, sweet & delicate flavor 34/lb

**DOVER SOLE - HOLLAND**

Unique taste with a firm texture 44/lb

**ASTAKOS “MAINE LOBSTER”**

Grilled or steamed 29/lb

**BARBOUNIA**

Elegant, mild and sweet flavor, best served fried 35/lb

OUR CHEFS DE-BONE YOUR FISH UNLESS OTHERWISE INSTRUCTED

### MAIN COURSES

**PSARI IMERAS**

Today's market fish 32

**MUSHROOM RISOTTO**

Seasonal mushroom & truffle oil, feta fritter 25

**SOLOMOS**

Char-grilled Faroe island salmon, roasted vegetables 29

**PAIDAKIA**

Grilled lamb chops, mint coulis, lemon roasted potatoes 39

**KRITHAROTO**

Orzo braised veal cheeks 32

**“BRIZOLA” PRIME NEW YORK STRIP STEAK**

Grilled to your preference with mushroom duxelle, fingerling potato, mavrodafni reduction 48

### FARM TO TABLE SIDES

**SPANAKORIZO** Spinach-rice 8

**SAUTÉ BRUSSEL SPROUTS**  
Balsamic, sour cherry almond brittle 10

**BROCOLI RABE** Garlic, feta 10

**TSIPOURA “ROYALE DORADE” - GREECE**

Rich & succulent flavor, firmed texture 28/lb

**TURBOT “KALKANI” - SPAIN**

Firm texture, sole family 34/lb

**LAVRAKI “Sea Bass” - GREECE**

Mild and flaky sea bass 29/lb

**POMPANO - SOUTH ATLANTIC OCEAN**

Rich and very delicate flavor 34/lb

**FAGRI - MEDITERRANEAN**

Red sea bream mild and delicate 42/lb

**ARCTIC CHAR - ICELAND**

Trout - salmon family, prepared grilled 34/lb

**SQUID INK RISOTTO**

Day boat scallops, shrimps, tarama crema 32

**SEAFOOD PASTA YIOUVETSI**

Oven baked orzo, seafood ragout 34

**HALIBUT**

Roasted and served with cauliflower puree, beluga lentil salad 38

**KOTOPOULO PSITO**

Roasted organic half chicken, corn mousse, pistachio crumble 26

**“FILETO” FILET MIGNON**

Center cut Black Angus filet, parsnip puree, grilled asparagus, honey thyme glaze 44

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.”

For special events, please speak with the manager or email us at [info@Lefkesnj.com](mailto:info@Lefkesnj.com)