

LEFKES LUNCH MENU

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

APPETIZERS

Soupa Imeras

Seasonal soup of the day 9

“HORTOPITA” COUNTRY PIE

Quinoa, kale, spinach, leeks & feta 12

FALAFEL

Tahini sauce, eggplant salad, cucumber 14

SHRIMP COCKTAIL

Five jumbo aquaculture shrimp cocktail sauce 22

MOUSSAKA KROKETES

Feta mousse 13

OCTOPODI

Charcoal grilled sustainable octopus, fava puree 18

TZATZIKI

Greek yogurt, cucumber, dill, garlic 9

“PIKILIA” SPREADS

Taramosalata, tzatziki, melitzanosalata 12

OYSTERS

East & West Coast

1/2 DZ.....15 / DZ.....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

With honey-orange mustard 12

GREEK SALAD

Tomatoes, onions, olives, cucumbers, peppers, feta 14

ARUGULA - SPINACH SALAD

Avocado, sliced orange, house vinaigrette 11

KALE CEASAR

Classic dressing, graviera tuille & croutons 12

MAIN COURSE

PSARI IMERAS Market fish of the day 21

LEFKES BURGER Caramelized onions, tomato, graviera cheese with 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 sourdough bun with fries 26

KRITHAROTO Orzo braised veal cheeks 26

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 LAVRAKI Mediterranean sea bass with spanakorizo “spinach-rice” 27

PAIDAKIA Lamb chops with lemon potatoes 37

MUSHROOM RISOTTO Seasonal mushrooms, truffle oil & feta fritter 21

Business Lunch

Three Courses 23

First course Choice of:

SOUPA IMERAS Seasonal soup of the day

FALAFEL Tahini sauce, eggplant salad & cucumber

Organic MIXED SALAD With honey-orange mustard

FRIED CALAMARI With marinara sauce

“HORTOPITA” COUNTRY PIE Quinoa, kale, spinach, leeks & feta

Main Course Choice of:

Psari Imeras Today’s market fish

KEBAB CHICKEN Traditional style, tzatziki & fries

SOLOMOS Char grilled sustainable salmon, beets & lentils

LEFKES BURGER Caramelized onions, tomato, graviera cheese & fries

SOUZTOUKAKIA Rich tomato sauce & fries

TONOS SALATA Sushi grade yellowfin tuna sesame crusted, kale, string beans & tomato

KRITHAROTO Orzo braised veal cheeks

Desserts

Choice of:

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

“Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.”