
CHEF'S TASTING MENU

Seasonal Four Course MENU

48 PP

FIRST COURSE

choice of

SOUPA IMERAS *Seasonal soup of the day*

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 *Chef's seafood special*

MUSHROOM RISOTTO *Seasonal mushroom & truffle oil*

ASTAKO-MAKARONADA *Greek style lobster, linguini in a tomato sauce*

LAVRAKI "SEA BASS" *Mediterranean sea bass grilled and served with spanakorizo*

KRITHAROTO *Orzo, braised veal cheeks*

PAIDAKIA *Grilled lamb chops, mint coulis, roasted lemon 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 a manager 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."*
