

LEFKES

SEASONAL SPRING LUNCH MENU

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

OYSTERS

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

Clams

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

APPETIZERS

SOUPA IMERAS
Seasonal soup of the day 7

SPINACH PIE
Quinoa, kale, spinach, leeks & feta 12

SHRIMP COCKTAIL
Five jumbo aquaculture shrimp, cocktail sauce 22

MOUSSAKA KROKETES
Feta mousse 13

OCTOPODI
Charcoal grilled sustainable octopus, fava puree 24

TUNA TATAKI
With asparagus 16

“PIKILIA” SPREADS
Taramosalata, tzatziki, melitzanosalata 12

SANDWICHES

LEFKES BURGER
Caramelized onions, tomato, graviera cheese, fries 14

LOBSTER ROLL
Maine lobster chunks, seasoned mayonnaise, on a brioche bun with fries 26

SALMON BURGER
Lemon caper remoulade 16

THE GARDEN BOWLS

ADD TO ANY SALAD:
shrimp 12, salmon 9, chicken 7, octopus 14, sushi grade tuna 14

ORGANIC MIXED SALAD
With honey-orange mustard dressing 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

TONOS SALATA *Sushi grade marinated yellowfin tuna sesame crusted over kale, string beans & tomato 23*

SALMON TATAKI BOWL
Quinoa, microgreens, green apple-cucumber sauce 17

WHOLE LAVRAKI *Mediterranean sea bass with spanakorizo “spinach-rice” 29*

SOLOMOS *Char grilled sustainable Faroe Island salmon, beets & lentils 24*

PAIDAKIA
Lamb chops with lemon potatoes 34

CHICKEN KEBAB
Traditional style, Tzatziki & fries 19

Prix Fixe Lunch

Three Courses 24

First course

Choice of:

SOUPA IMERAS *Seasonal soup of the day*

ORGANIC MIXED SALAD *With honey-orange mustard dressing*

GREEK SALAD *Tomatoes, onions, olives, cucumbers, peppers & feta*

Main Course

Choice of:

PSARI IMERAS *Today’s market fish*

SOLOMOS *Char grilled sustainable salmon, beets & lentils*

CHICKEN KEBAB *Traditional style, tzatziki & fries*

LEFKES BURGER *Caramelized onions, tomato, graviera cheese & fries*

MUSHROOM RISOTTO *Seasonal mushrooms & truffle oil, feta fritter*

Desserts

Choice of:

“DESSERT OF THE DAY” OR CHOCOLATE OR VANILLA ICE CREAM

“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