

SEASONAL BRUNCH LEFKES

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

SPICY LEFKES
shrimps in an aromatic spicy tomato feta sauce, herbs 17

“PIKILIA TRIO” SPREADS
Taramosalata, tzatziki, melitzanosalata 12

FRITTI PLATTER
calamari, shrimp, zucchini, spicy aioli 16

SALADS

made from the freshest ingredients available daily

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

MAROULI
romaine hearts, dill, scallion's feta dressing vinaigrette 14

KALE CEASAR
Classic dressing, cheddar tuille & croutons 12

ENDIVE & ARTICHOKE SALAD, red & white endive,
toasted hazelnuts, feta cheese, sweet & sour dressing 16

MAKE YOUR OWN SALAD

ADD TO ANY SALAD
shrimp 8, salmon 9, chicken 7, octopus 10, grilled tuna 10

BRUNCH SPECIALTIES

SUNNY LEFKES, two organic farmed fried Sunnyside eggs with home fries, turkey sausage and seven grain toast 14

AVOCADO TOAST, grilled country bread, avocado spread, two poached eggs, black bean puree,
scallions, feta cheese & red pepper flakes 17

TONOS SALATA, yellowfin tuna sesame crusted over kale, string beans & tomato 23

SMOKED SALMON BENEDICT, two poached eggs, hollandaise, home fries, salad 16

EGGS BENEDICT, English muffin, Canadian bacon, hollandaise, home fries 16

GREEK OMELET, three organic eggs whipped, fresh spinach, vine ripe tomatoes, crumbled feta served with Greek fries 16

CHALLAH FRENCH TOAST, thick cuts generously dipped in our egg mix and topped with organic

FRUIT & YOGURT, vanilla flavored Greek yogurt, fresh fruit & sour cherry-honey 14

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

MUSHROOM RISOTTO, seasonal mushrooms, feta fritter & truffle oil 18

PASTA ALA GRECCA, artisanal fussily with tomato sauce, basil, mint, olives & crumbled goat feta 18

FILETO LAVRAKI, Mediterranean Sea bass with spanakorizo “spinach-rice” 25

SALMON, char grilled cauliflower puree, beets & lentils 24

CHICKEN KEBAB, traditional style, Tzatziki & fries 19

PAIDAKIA, lamb chops with roasted lemon potatoes 34

MARKET SIDES

Canadian bacon 5

Grilled turkey sausage 4

Broccoli rabe sauté & feta 8

Greek fries' oregano & feta 6

Home fries & onions, peppers 6

Horta local greens, lemon, evoo 8

“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