

LEFKES

ESTIATORIO

OYSTERS
EST COAST / WEST COAST

½DOZ \$16 DOZ \$25

RAW BAR

CLAMS	2.00 EACH
TUNA OR SALMON TARTARE AVOCADO SPREAD, LEMON PONZU SAUCE, MALANGA CHIPS	\$18
LAVRAKI CRUDO MEDITERRANEAN SEA-BASS OUZO CITRUS DRESSING,CUCUMBER,CILANTRO AND PEACHES	\$22

SALAD'S

LEFKES ARUGULA, TOMATO, CROUTONS, GOAT CHEESE, SCALLIONS, OLIVE OIL & BALSAMIC VINEGAR	\$16
HORIATIKI VINE RIPE TOMATOES, CUCUMBERS, PEPPERS, KALAMATA OLIVES, SWEET ONIONS, CAPERS FETA	\$18
MAROULI ROMAINE LETTUCE, GREEN CABBAGE, VIDALIA ONIONS, CRUMBLLED FETA WITH DILL IN A LEMON-OLIVE OIL DRESSING	\$15
PANTZARIA ORGANIC ROASTED BEETS, FLAVORED WITH YOGURT AND DRESSED IN A WHITE WINE GARLIC VINAIGRETTE WITH ORANGES AND WALNUTS	\$16

APPETIZERS

MINI GYROS HOMEMADE CHICKEN GYRO IN A PITA , TOMATO, ONION,ROMAINE LETTUCE AND TZATZIKI	\$14
MOUSAKA CROKETES TRADITIONAL MOUSAKA IN A CROQUETTE, MARINARA SAUCE & FETA MOUSSE	\$17
EGGPLANT IMAM OVEN-BAKED ITALIAN EGGPLANT WITH FETA CHEESE, CARAMELIZED SWEET ONIONS, TOMATO SAUCE AND BASIL OIL	\$17
SAGANAKI CHEESE PAN SEARED CRETAN GRAVIERA CHEESE,COMES WITH SOUR SWEET CHERRY	\$14
SPANAKOPITA SPINACH WITH SEASONAL GREENS, AROMATIC HERBS AND FETA CHEESE	\$15
VEGGIE CHIPS ZUCCHINI AND EGGPLANT CHIPS LIGHTLY FRIED, COMES WITH TZATZIKLI DIP	\$18
MIDIA AHNISTA STEAMED WITH MALAMATINA WINE ,GARLIC AND ROSEMARY	\$18
DIVER SCALLOPS JUMBO SEA SCALLOPS, BLACK RISOTTO,ASPARAGUS AND FRESH SUMMER TRUFFLE	\$28
SPICY LEFKES SAUTÉED JUMBO SHRIMPS IN LIGHT TOMATO SAUCE,FETA AND OUZO	\$22
CALAMARI YOUR CHOICE OF PAN FRIED IN CRISPY SEMOLINA CRUST OR SIMPLY GRILLED WITH SPICY FETA CHEESE, LADOLEMONO AND FRESH OREGANO	\$15
OCTAPODI MEDITERRANEAN OCTOPUS CHAR-GRILLED, SANTORINI FAVA PEAS, SPRING ONIONS IN A RED WINE VINEGAR DRESSING	\$25
KEFTEDAKIA GROUND BEEF,HERB SPICED MEATBALLS, SERVED WITH SWEET TOMATO SAUCE	\$17

MAIN COURSES

PAIDAKIA FRESH MARINATED LAMB CHOPS WITH HERBS, LEMON ROASTED POTATOES AND GREEK CHIMICHURI SALSA	\$38
BRIZOLA NY STRIP STEAK 12OZ SAUTÉED FINGERLING POTATOES AND BROCCOLI GREEK CHIMICHURI SALSA	\$38
CHICKEN SOUVLAKI GRILLED CHICKEN KEBAB PITA BREAD, TZATZIKI DIP SERVED WITH CHOICE OF FRENCH FRIES OR RICE	\$22
ROASTED CHICKEN DELICIOUS FIVE SPICE FREE RANGE ROASTED CHICKEN	\$26
COD - PLAKI OVEN BAKED ICELAND COD COOKED IN A SAVORY TOMATO SAUCE, POTATOES,ONIONS AND HERBS	\$28
SOLOMOS CHAR GRILLED ATLANTIC SALMON	\$26
TONOS PAN SEARED YELLOWFIN TUNA STEAK,LENTIL SALAD AND BROCCOLI RABE	\$34
MUSHROOM RISOTTO SEASONAL MUSHROOMS, WHITE TRUFFLE OIL, CRISPY MANOURI CHEESE	\$24
LOBSTER ORZOTTO SAFFRON MAIN LOBSTER ORZOTTO WITH METAXA BISQUE	\$30
SEAFOOD PASTA SPAGHETTI PASTA WITH SHRIMPS,CALAMARI,MUSSELS AND CLAMS IN LIGHT BISQUE SAUCE • FOR ONE \$30 OR TWO PERSON \$55	30/55

BY THE POUND M/P

A SELECTION OF WHOLE FRESH FISH DELIVERED DAILY AND SOLD AT MARKET PRICE BY THE POUND,GRILLED OR FRIED

TSIPOURA "ROYALE DORADE" ~GREECE RICH AND SUCCULENT FLAVOR,FIRMED TEXTURE	\$38
LAVRAKI "BRONZINO" ~GREECE MILD AND FLAKY "SEA BASS"	\$38
BARBOUNIA~ MEDITERRANEAN ELEGANT, MILD AND SWEET FLAVOR, BEST SERVED FRIED	32/LB
PINK SNAPPER~ NEW ZEALAND FIRM, SWEET AND DELICATE FLAVOR	32/LB
RED SNAPPER ~FLORIDA'S MOIST LEAN AND TENDER	32/LB
BLACK SEA BASS ~ LONG ISLAND LEAN, WHITE FLESH WITH A MODERATELY FIRM TEXTURE,	32/LB
KING PRAWNS - SPAIN HEAD ON LARGE SHRIMPS U2 GRILLED	40/LB
LANGOUSTINES ~ NEW ZEALAND SWEET ELEGANT FLAVOR, SIMPLY GRILLED	55/LB

SIDE DISHES

GIGANDES BRAISED GIANT LIMA BEANS, SPICY TOMATO SAUCE AND VEGETABLES	\$10
SPANAKORIZO FRESH SAUTÉED SPINACH WITH RICE AND A SPECIAL BLEND OF HERBS	\$8
"HORTA" DANDELION GREENS	\$8
LEMON POTATOES ~OVEN-BAKED LEMON POTATOES	\$8