

LEFKES

ESTIATORIO

OYSTERS
EST COAST / WEST COAST

½DOZ \$16 DOZ \$25

RAW BAR

CLAMS 2.00 EACH

TUNA OR SALMON TARTARE \$18
AVOCADO SPREAD, LEMON PONZU SAUCE, MALANGA CHIPS

LAVRAKI CRUDO \$22
MEDITERRANEAN SEA-BASS OUZO CITRUS DRESSING,CUCUMBER,CILANTRO AND PEACHES

SALAD'S

LEFKES \$16
ARUGULA, TOMATO, CROUTONS, GOAT CHEESE, SCALLIONS, OLIVE OIL & BALSAMIC VINEGAR

HORIATIKI \$18
VINE RIPE TOMATOES, CUCUMBERS, PEPPERS, KALAMATA OLIVES, SWEET ONIONS, CAPERS FETA

MAROULI \$15
ROMAINE LETTUCE, GREEN CABBAGE, VIDALIA ONIONS, CRUMBLLED FETA WITH DILL IN A LEMON-OLIVE OIL DRESSING

PANTZARIA \$16
ORGANIC ROASTED BEETS, FLAVORED WITH YOGURT AND DRESSED IN A WHITE WINE GARLIC VINAIGRETTE WITH ORANGES AND WALNUTS

APPETIZERS

MINI GYROS \$14
HOMEMADE CHICKEN GYRO IN A PITA , TOMATO, ONION,ROMAINE LETTUCE AND TZATZIKI

MOUSAKA CROKETES \$17
TRADITIONAL MOUSAKA IN A CROQUETTE, MARINARA SAUCE & FETA MOUSSE

EGGPLANT IMAM \$17
OVEN-BAKED ITALIAN EGGPLANT WITH FETA CHEESE, CARAMELIZED SWEET ONIONS, TOMATO SAUCE AND BASIL OIL

SAGANAKI CHEESE \$14
PAN SEARED CRETAN GRAVIERA CHEESE,COMES WITH SOUR SWEET CHERRY

SPANAKOPITA \$15
SPINACH WITH SEASONAL GREENS, AROMATIC HERBS AND FETA CHEESE

VEGGIE CHIPS \$18
ZUCCHINI AND EGGPLANT CHIPS LIGHTLY FRIED, COMES WITH TZATZIKLI DIP

MIDIA AHNISTA \$18
STEAMED WITH MALAMATINA WINE ,GARLIC AND ROSEMARY

DIVER SCALLOPS \$28
JUMBO SEA SCALLOPS, BLACK RISOTTO,ASPARAGUS AND FRESH SUMMER TRUFFLE

SPICY LEFKES \$22
SAUTÉED JUMBO SHRIMPS IN LIGHT TOMATO SAUCE,FETA AND OUZO

CALAMARI \$15
YOUR CHOICE OF PAN FRIED IN CRISPY SEMOLINA CRUST OR SIMPLY GRILLED WITH SPICY FETA CHEESE, LADOLEMONO AND FRESH OREGANO

OCTAPODI \$25
MEDITERRANEAN OCTOPUS CHAR-GRILLED, SANTORINI FAVA PEAS, SPRING ONIONS IN A RED WINE VINEGAR DRESSING

KEFTEDAKIA \$17
GROUND BEEF,HERB SPICED MEATBALLS, SERVED WITH SWEET TOMATO SAUCE

MAIN COURSES

PAIDAKIA \$38
FRESH MARINATED LAMB CHOPS WITH HERBS, LEMON ROASTED POTATOES AND GREEK CHIMICHURI SALSA

BRIZOLA \$38
NY STRIP STEAK 12OZ SAUTÉED FINGERLING POTATOES AND BROCCOLI GREEK CHIMICHURI SALSA

CHICKEN SOUVLAKI \$22
GRILLED CHICKEN KEBAB PITA BREAD, TZATZIKI DIP SERVED WITH CHOICE OF FRENCH FRIES OR RICE

ROASTED CHICKEN \$26
DELICIOUS FIVE SPICE FREE RANGE ROASTED CHICKEN

COD - PLAKI \$28
OVEN BAKED ICELAND COD COOKED IN A SAVORY TOMATO SAUCE, POTATOES,ONIONS AND HERBS

SOLOMOS \$26
CHAR GRILLED ATLANTIC SALMON

TONOS \$34
PAN SEARED YELLOWFIN TUNA STEAK,LENTIL SALAD AND BROCCOLI RABE

MUSHROOM RISOTTO \$24
SEASONAL MUSHROOMS, WHITE TRUFFLE OIL, CRISPY MANOURI CHEESE

LOBSTER ORZOTTO \$30
SAFFRON MAIN LOBSTER ORZOTTO WITH METAXA BISQUE

SEAFOOD PASTA 30/55
SPAGHETTI PASTA WITH SHRIMPS,CALAMARI,MUSSELS AND CLAMS IN LIGHT BISQUE SAUCE
• FOR ONE \$30 OR TWO PERSON \$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 \$38
RICH AND SUCCULENT FLAVOR,FIRMED TEXTURE

LAVRAKI "BRONZINO" ~GREECE \$38
MILD AND FLAKY "SEA BASS"

BARBOUNIA~ MEDITERRANEAN 32/LB
ELEGANT, MILD AND SWEET FLAVOR, BEST SERVED FRIED

PINK SNAPPER~ NEW ZEALAND 32/LB
FIRM, SWEET AND DELICATE FLAVOR

RED SNAPPER ~FLORIDA'S 32/LB
MOIST LEAN AND TENDER

BLACK SEA BASS ~ LONG ISLAND 32/LB
LEAN, WHITE FLESH WITH A MODERATELY FIRM TEXTURE,

KING PRAWNS - SPAIN 40/LB
HEAD ON LARGE SHRIMPS U2 GRILLED

LANGOUSTINES ~ NEW ZEALAND 55/LB
SWEET ELEGANT FLAVOR, SIMPLY GRILLED

SIDE DISHES

GIGANDES \$10
BRAISED GIANT LIMA BEANS, SPICY TOMATO SAUCE AND VEGETABLES

SPANAKORIZO \$8
FRESH SAUTÉED SPINACH WITH RICE AND A SPECIAL BLEND OF HERBS

"HORTA" \$8
DANDELION GREENS

LEMON POTATOES \$8
~OVEN-BAKED LEMON POTATOES