



Christmas Menu

Appetizers

Pikilia <i>Your choice 3 dips (taramasalata, tzatziki, smoked eggplant, spicy feta spread, or hummus)</i>	\$14
Horiatiki <i>Vine ripe tomatoes, cucumbers, peppers, sweet onions, Kalamata olives, capers, feta</i>	\$18
Marouli <i>Romaine lettuce, green cabbage, scallions, dill, crumbled feta with lemon-olive oil dressing</i>	\$15
Mediterranean Salad <i>Grilled marinated octopus and calamari with arugula, white beans, raisins, grape tomatoes, and toasted almonds</i>	\$20
Tuna Tartare <i>Avocado spread, lemon-ponzu sauce, malanga chips</i>	\$18
FetaFournou <i>Ovenbaked feta with caramelized onions, peppers, tomatoes topped with oregano & paprika</i>	\$16
Eggplant Imam <i>Oven baked Italian eggplant with tomato sauce, caramelized sweet onions, feta cheese topped with basil oil</i>	\$17
Spanakopita <i>Spinach pie with seasonal greens, aromatic herbs, & feta cheese</i>	\$15
Moussaka Croquettes <i>Traditional moussaka shaped into a croquette topped with sweet marinara sauce & feta mousse</i>	\$17
Spicy Lefkes <i>Sautéed jumbo shrimps in a light tomato sauce with feta & ouzo</i>	\$22
Crab Cake <i>Jumbo lump Maryland crab cake topped with tartar sauce and lentil salad</i>	\$22
Stuffed Little Neck Clams <i>Baked on half shell, stuffed with shrimps and fresh claws meat</i>	\$19
Calamari <i>Your choice of pan-fried incrispy semolina crust or simply grilled with spicy feta spread topped with ladolemono</i>	\$15
Octapodi <i>Mediterranean char-grilled octopus, santorini fava peas, spring onions ina red wine vinegar dressing</i>	\$25

Main Courses

Mushroom Risotto <i>Seasonal mushrooms, white truffle oil, crispy manouri cheese</i>	\$24
Chicken Souvlaki <i>Grilled chicken kebab, pita bread, tzatziki dip served with a choice of french fries or basmati rice</i>	\$22
Brizola <i>12oz NY strip steak served with sautéed fingerling potatoes and broccoli topped with a Greek chimichurri salsa</i>	\$30
Pidakia (Lamb Chops) <i>Freshly marinated lamb chops with herbs served with lemon roasted potatoes topped with a Greek chimichurri salsa</i>	\$38
Lefkes Burger <i>Seasoned ground chuck eye roll, tomato, onion, graviera cheese, pickled sauce & french fries</i>	\$16
Lobster Orzotto <i>Saffron Maine lobster orzotto with Metaxa (brandy) bisque</i>	\$30
Seafood Pasta <i>Your choice of spaghetti or orzo pasta with shrimps, calamari, mussels, & clams in a light bisque sauce + For one person \$30 or two \$55</i>	\$30/\$55
Solomos (Salmon) <i>Atlantic char-grilled salmon, cauliflower purée served with spanakorizo</i>	\$26
Langoustines - New Zealand <i>Sweet elegant flavor, simply grilled, choice of side</i>	\$55/LB
King Prawns - Spain <i>Head on large shrimps (U2), simply grilled, choice of side</i>	\$40/LB
WholeFresh Fish M/P <i>Simply grilled with choice of side dish, ASK YOUR SERVER FOR TODAY'S CATCH</i>	

Side Dishes

Spanakorizo <i>Fresh sautéed spinach and herb blend with rice</i>	\$8
Lemon Roasted Potatoes <i>Potatoes roasted in lemon, olive oil, & fresh herbs</i>	\$8
Greek Fries <i>Fresh cut french fries topped with feta, ladolemono, & oregano</i>	\$8
Brussel Sprouts <i>Roasted & crispy</i>	\$10