

LEFKES

ESTIATORIO

Raw Bar

Oysters	1/2 DOZ \$16 DOZ \$25
East Coast / West Coast	
Clams	2.00 each
little neck	
Tuna Tartare	\$18
avocado spread, lemon ponzu sauce, malanga chips	
Greek Ceviche	\$20
chefs daily seafood selection	

Salad's

Lefkes	\$18
arugula, tomato, croûtons, goat cheese, scallions, olive oil and balsamic vinegar	
Horiatiki	\$18
vine ripe tomatoes, cucumbers, peppers, Kalamata olives, sweet onions, capers, and feta	
Marouli	\$15
romaine lettuce, green cabbage, scallions, crumbled feta with dill in a lemon-olive oil dressing	
Colorful Beet Salad	\$16
roasted fresh beets, organic seasonal mis greens, manouri cheese (semi soft goat cheece), toasted walnuts and orange	

Appetizers

Soupa Imeras	\$7
daily chef's selections	
Rock Shrimps Loukumades	\$19
beer battered rock shrimps with spicy aioli sauce	
Diver Scallops	\$24
pan seared, cauliflower puree, asparagus and raisins capers, and vinaigrette	
Spicy Lefkes	\$22
sautéed jumbo shrimps in light tomato sauce, feta and ouzo	
Mousaka Croketes	\$17
traditional mousaka in a croquette, marinara sauce and feta mousse	
Feta Fournou	\$15
oven baked, caramelized onion, peppers, tomato with oregano & paprika	
Eggplant Imam	\$18
oven-baked Italian eggplant with feta cheese, caramelized sweet onions, tomato sauce and basil oil	
Keftedakia	\$18
ground beef, herb spiced meatballs, served with sweet tomato sauce	
Saganaki Bites	\$15
crispy bites of Cretan creamy graviera cheese, comes with sour and sweet cherry	
Spanakopita	\$15
spinach pie with seasonal greens, aromatic herbs and feta cheese	
Veggie Chips	\$18
zucchini and eggplant chips lightly fried, comes with tzatziki dip	
Octapodi	\$25
Mediterranean octopus char-grilled, Santorini fava peas, spring onions in a red wine vinegar dressing	
Calamari	\$15
your choice of pan fried in crispy semolina crust or simply grilled with spicy feta cheese, lemon olive oil sauce and fresh oregano	

Pasta And Risotto

Mushroom Risotto	\$24
seasonal mushrooms, white truffle oil, and crispy manouri cheese	
Astakomakaronada	\$35
cuttlefish ink fettuccine with poached main lobster, in a light metaxa (cognac) bisque	
Seafood Pasta	30/55
spaghetti pasta or orzo with shrimps, calamari, mussels and clams in light bisque sauce	
Cretan Skioufichta	\$26
Cretan traditional pasta "skioufichta" with beef ragu and shaved graviera cheese	
Vegetarian Pasta	\$22
bucatini with grilled vegetables, capers and fresh basil pistachio pesto	

Main Courses

Dry-Aged Tomahawk Stek	\$95
36oz prime tomahawk steak, char broil, comes with two side dishes variety of sautéed mushrooms, roasted brussels sprouts and greek chimichuri salsa	
Double Center Cut Pork Chop	\$36
roasted red skin potato stuffed with graviera cheese, glaze carrots, caramelized apples and blueberries sauce	
Paidakia	\$38
fresh marinated lamb chops with herbs, lemon roasted potatoes and Greek chimichuri sauce	
Brizola	\$38
NY Strip Steak 16oz sautéed fingerling potatoes and broccoli Greek chimichuri sauce	
Chicken Souvlaki	\$22
grilled chicken kebab pita bread, tzatziki dip served with choice of French fries or rice	
Cod - Plaki	\$28
oven baked Iceland cod cooked in a savory tomato sauce, potatoes, onions and herbs	
Solomos	\$26
char grilled Atlantic salmon, cauliflower pure and spanakorizo	

By The Pound M/PA~ selection of
whole fresh fish delivered daily and sold at market price by the pound, grilled or fried

Side Dishes

Brussels Sprouts	\$12
roasted and crispy	
Gigandes	\$9
braised giant lima beans, spicy tomato sauce and vegetables	
Lemon Potatoes	\$9
~herb roasted lemon potatoes	
"Horta"	\$9
dandelion Greens	
Greek Fries	\$9
fresh cut with feta cheese, ladolemono & oregano	
Spanakorizo	\$9
fresh sautéed spinach with rice and a special blend of herbs	
Portobello Mushroom	\$16
sautéed portobello mushroom, with thyme and garlic	

"One cannot think well, love well, sleep well, if one has not dined well."
 -Virginia Woolf, A Room of One's Own