

# LEFKES

ESTIATORIO

## *Valentine's Day*

**FOUR COURSE MENU - \$80**

### STARTER

#### **Wild Mushroom soup**

parmesan chips and fresh winter truffle

#### **Butternut Squash with Lobster and Feta Mousse**

### FIRST COURSE

#### **Alaskan King Crab Tartare**

with green apple, lime and avocado cream

#### **Char Smoke Dry-Aged Beef Carpaccio**

homemade lite chili mayonnaise, parmesan flakes  
and domestic sturgeon caviar

#### **Barbouni Fillet**

with pea and pistachio cream garlic croûton  
and basil oil

#### **Sesame Crusted Yellowfin Tuna**

cauliflower purée, lentils salad  
and lemon capers salsa

### MAIN COURSE

#### **Herb Crusted Halibut Fillet**

beetroot cream stir fried season's vegetables,  
bearnaise sauce

#### **Paidakia**

grilled grass fed lamb chops , carrots purée,  
sautéed spinach and aux jus

#### **Astakomakaronada**

Poached Maine lobster with squid ink fettuccine  
in a Metaxa (brandy) bisque

#### **Short Ribs**

slow cooked in red wine reduction,  
potato pancake and crispy leeks

### DESSERT

#### **Warm Chocolate Pudding Cake**

with vanilla ice cream

#### **Greek Yogurt Panna-Cotta**

passion fruit, apperol and berries compote

