

# LEFKES

## ESTIATORIO

### Cold Appetizers

<b>Oysters</b>	1/2 DOZ \$18 DOZ \$34
East Coast / West Coast	
<b>Clams</b>	2.00 each
little neck	
<b>Tuna Tartare</b>	\$22
avocado spread, lemon ponzu sauce, malanga chips	
<b>Lavraki Crudo</b>	\$24
thinly sliced Mediterranean Sea bass, cucumber, yuzu	

### Salad's

<b>Feta&amp;Endive</b>	\$20
red & white endive, artichoke hearts, hazelnuts, Feta cheese, sweet & sour dressing	
<b>Horiatiki</b>	\$20
vine ripe tomatoes, cucumbers, peppers, Kalamata olives, sweet onions, capers, & feta	
<b>Marouli</b>	\$16
romaine lettuce, green cabbage, scallions, crumbled feta & dill in a lemon-olive oil dressing	
<b>Colorful Beet Salad</b>	\$18
roasted fresh beets, organic seasonal mixed greens, manouri cheese (semi-soft goat cheese), toasted walnuts & orange supreme	

### Appetizers

<b>Soupa Imeras</b>	\$8
daily chef's selections	
<b>Spicy Lefkes</b>	\$25
sautéed jumbo shrimp in light tomato sauce, feta & ouzo	
<b>Eggplant Imam</b>	\$19
oven-baked Italian eggplant with feta cheese, caramelized sweet onions, tomato sauce & basil oil	
<b>Lamb Keftedakia</b>	\$22
ground lamb & beef, herb spiced meatballs, served with feta mousse	
<b>Saganaki Bites</b>	\$19
crispy bites of Cretan creamy graviera cheese, served with sour and sweet cherry	
<b>Spanakopita</b>	\$16
spinach pie with seasonal greens, aromatic herbs & feta cheese	
<b>Veggie Chips</b>	\$16
zucchini & eggplant chips lightly fried, served with tzatziki dip	
<b>Octapodi</b>	\$26
Mediterranean octopus char-grilled, Santorini fava peas, spring onions in a red wine vinegar dressing	
<b>Calamari</b>	\$17
choice of pan fried in crispy semolina crust or simply grilled with spicy feta	
<b>Tomato Croquettes</b>	\$16
tomato, basil, feta & Parmigiano Reggiano	

### Pasta And Risotto

<b>Mushroom Risotto</b>	\$32
seasonal mushrooms, white truffle oil, & crispy manouri cheese	
<b>Astakomakaronada</b>	\$38
cuttlefish ink fettuccine with poached main lobster, in a light metaxa (cognac) bisque	
<b>Seafood Pasta</b>	\$32/60
spaghetti pasta with shrimps, calamari, mussels & clams in light bisque sauce	
<b>Vegetarian Pasta</b>	\$26
bucatini with basil & pistachio pesto	

### Main Courses

<b>Paidakia</b>	\$41
fresh marinated lamb chops with herbs, lemon roasted potatoes & Greek chimichuri salsa	
<b>Brizola</b>	\$41
16oz NY Strip Steak, sautéed fingerling potatoes & broccoli, served with Greek chimichuri salsa	
<b>Chicken Souvlaki</b>	\$26
grilled chicken kebab, with pita bread, tzatziki dip, served with a choice of French fries or rice	
<b>Solomos</b>	\$28
char-grilled Atlantic salmon, cauliflower pure & spanakorizo	
<b>Diver Scallops</b>	\$32
pan seared, cauliflower creme, sautéed mushrooms	

### By The Pound M/P~ selection of

*whole fresh fish delivered daily and sold at market price by the pound, grilled or fried ask your server about our selection*

<b>Lavraki / Branzino</b>	\$38
Mediterranean Sea bass, served whole or fillet with ladolemono	
<b>Tsipoura / Dorado</b>	\$38
Mediterranean Sea bream, served whole or fillet with ladolemono	
<b>Dover Sole</b>	\$45
mild, buttery, sweet	
<b>Langoustine</b>	\$55
four sweet & delicate Norway Lobster	
<b>King Prawns</b>	M/P
gilled tiger shrimp	

### Side Dishes

<b>Brussels Sprouts</b>	\$13
roasted & crispy	
<b>Gigandes</b>	\$10
braised giant lima beans, spicy tomato sauce & vegetables	
<b>Lemon Potatoes</b>	\$9
herb roasted lemon potatoes	
<b>Greek Fries</b>	\$10
fresh cut with feta cheese, & oregano	
<b>Broccoli Rabe</b>	\$13
sautéed with olive oil & garlic, topped with feta	
<b>Grilled Vegetables</b>	\$10
zucchini, eggplant & peppers	

"One cannot think well, love well, sleep well, if one has not dined well."

-Virginia Woolf, A Room of One's Own