

LEFKES

ESTIATORIO

Cold Appetizers

Oysters	1/2 DOZ \$23 DOZ \$44
<i>East Coast / West Coast</i>	
Clams	\$3.00 each
<i>little necks</i>	
Tuna Tartare	\$26
<i>avocado spread, lemon ponzu sauce & malanga chips</i>	
Lavraki Crudo	\$24
<i>thinly sliced Mediterranean Sea bass, cucumber, yuzu & Fresno chiles</i>	

Salads

Feta & Endive	\$22
<i>bright red & white endive, crispy artichoke hearts, toasted hazelnuts, crumbled feta cheese, tossed in a sweet & sour dressing</i>	
Horiatiki	\$24
<i>juicy vine ripened tomatoes, crunchy cucumbers & peppers, Kalamata olives, sweet red onions, capers & feta cheese</i>	
Marouli	\$17
<i>shredded romaine lettuce, green cabbage & onion, crumbled feta & dill in a lemon-olive oil dressing</i>	
Colorful Beet Salad	\$19
<i>roasted red beets, organic seasonal mixed greens, manouri cheese, toasted walnuts & orange supreme</i>	
Seasonal Watermelon Salad	\$19
<i>ripe, bright red watermelon, peppery arugula, feta cheese, orange supreme topped with balsamic vinaigrette</i>	

Appetizers

Soupa Imeras	\$10
<i>daily chef's selection</i>	
Spicy Lefkes	\$26
<i>sautéed jumbo shrimp in light tomato, feta & ouzo sauce</i>	
Eggplant Imam	\$22
<i>oven-baked Italian eggplant with feta cheese, caramelized sweet onions, tomato sauce & basil oil</i>	
Lamb Keftedakia	\$24
<i>herb spiced meatballs, lamb & beef, served with feta mousse & lemon</i>	
Saganaki Bites	\$19
<i>crispy bites of creamy Cretan graviera cheese, served with aged sour & sweet cherry</i>	
Spanakopita	\$17
<i>flaky spinach pie with mixed seasonal greens, fresh aromatic herbs & feta cheese</i>	
Veggie Chips	\$18
<i>zucchini & eggplant chips lightly fried, served with tzatziki</i>	
Octapodi	\$26
<i>Mediterranean octopus char-grilled, Santorini fava spread, spring onions in a red wine vinegar dressing</i>	
Calamari	\$19
<i>choice of pan fried in crispy semolina crust or simply grilled with spicy feta</i>	
Moussaka Eggplant Roll	\$26
<i>luscious layers of juicy ground beef rolled in baby italian eggplant, topped with a creamy parmigiano reggiano béchemel sauce, crispy potatoes & micro greens</i>	

Pasta And Risotto

Mushroom Risotto	\$38
<i>seasonal mushrooms, white truffle oil, & crispy manouri cheese</i>	
Astakomakaronada	\$48
<i>cuttlefish ink fettuccine with poached main lobster, in a light metaxa (cognac) bisque</i>	
Seafood Pasta	\$34/66
<i>spaghetti pasta with shrimps, calamari, mussels & clams in light bisque sauce</i>	
Vegetarian pasta	\$32
<i>bucatini in a roasted vegetable medley & fresh tomato sauce</i>	

Main Courses

Paidakia	\$42
<i>marinated lamb chops with herbs, served with lemon potatoes & Greek chimichurri salsa</i>	
Prime Brizola	\$42
<i>16oz NY Strip Steak, sautéed fingerling potatoes & broccoli, served with Greek chimichurri salsa</i>	
Chicken Souvlaki	\$26
<i>grilled chicken kebab, with pita bread, tzatziki dip, served with a choice of French fries or rice</i>	
Chicken Psito	\$35
<i>Roasted half chicken, basted in a lemon mustard sauce</i>	
Solomos	\$38
<i>char-grilled Atlantic salmon, cauliflower purée & Lemon Potatoes</i>	
Diver Scallops	\$42
<i>pan seared, sautéed mushrooms, cauliflower puree</i>	

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*

Lavraki / Branzino	\$42
<i>Mediterranean Sea bass, served whole or fillet with ladolemono</i>	
Tsipoura / Dorado	\$42
<i>Mediterranean Sea bream, served whole or fillet with ladolemono</i>	
Dover sole	\$55
<i>buttery, sweet, & mild</i>	
Langoustine	\$60
<i>four sweet & delicate "Norway Lobster"</i>	
Alaskan King Crab Legs	M/P
<i>rich, sweet, and meaty, served chilled with cocktail sauce or warm with drawn butter</i>	

Side Dishes

Brussels Sprouts	\$14
<i>roasted & crispy</i>	
Gigantes	\$12
<i>braised giant lima beans, spicy tomato sauce & vegetables</i>	
Lemon Potatoes	\$10
<i>herb roasted lemon potatoes</i>	
Greek Fries	\$12
<i>Hand cut fries with feta cheese, & oregano</i>	
Broccoli Rabe	\$14
<i>sautéed with olive oil & garlic, Add Feta - \$4</i>	
Briam	\$14
<i>Medley of roasted vegetables, with fresh tomato</i>	

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

-Virginia Woolf, A Room of One's Own