

# LEFKES

E S T I A T O R I O

## RAW BAR

<b>Kumamoto Oysters</b> <i>Washington State</i>	28 1/2 dz / 48 dz
<b>Wellfleet Oysters</b> <i>Massachussets</i>	22 1/2 dz / 42 dz
<b>Clams</b> <i>littlenecks, Long Island</i>	2.50 each
<b>Lobster Cocktail</b>	24
<i>chilled half lobster served with cocktail sauce</i>	
<b>Lavraki Crudo</b>	24
<i>thinly sliced Mediterranean Sea bass, cucumber, yuzu &amp; Fresno chilies</i>	
<b>Anthem of the Sea</b>	90 / 165
<i>1/2 chilled lobster, 4 shrimp, 6 Kumamoto oysters, 6 Wellfleet oysters &amp; 6 littleneck clams for two, double for four</i>	

## SALADS

*add a protein to any salad*

*chicken +8, salmon +14, shrimp (3) +12, tuna +14*

<b>Horiatiki Salad</b>	19
<i>vine ripened tomatoes, cucumbers, peppers, onions, Kalamata olives &amp; feta cheese</i>	
<b>Mediterranean Seafood Salad</b>	22
<i>scallops, shrimp, calamari, carrots, celery, herbs in fresh lemon juice &amp; evoo</i>	
<b>Tuna Salad</b>	26
<i>sesame crusted tuna, arugula, tomato, carrot, radish, ginger dressing &amp; crispy wontons</i>	
<b>Summer Salad</b>	17
<i>arugula, pickled onions, garlic croutons, pomegranate seeds &amp; shaved graviera cheese</i>	
<b>Marouli Salad</b>	19
<i>shredded romaine lettuce, white cabbage, endive, tomatillos, crumbled feta, scallions, dill &amp; lemon-olive oil dressing</i>	
<b>Greek Caesar Salad</b>	17
<i>kale, sharp Graviera cheese &amp; croutons</i>	
<b>Feta &amp; Endive Salad</b>	19
<i>bright red &amp; white endive, crispy artichoke hearts, toasted hazelnuts, crumbled feta cheese, tossed in a sweet &amp; sour dressing</i>	
<b>Colorful Beet Salad</b>	17
<i>roasted red beets, organic seasonal mixed greens, manouri cheese, toasted walnuts &amp; orange supreme</i>	
<b>Santorini Salad</b>	17
<i>heirloom yellow watermelon, feta, mint &amp; evoo</i>	

## KID'S MENU

<b>Pasta with Meatballs</b> <i>with lamb and beef meatballs</i>	16
<b>Mac &amp; Cheese</b> <i>made with saganaki cheese</i>	15
<b>Chicken Fingers</b> <i>served with hand-cut fries</i>	15

## SIDES

<b>Home Fries</b> <i>hand-cut with peppers &amp; onions</i>	8
<b>Greek Fries</b> <i>hand-cut with feta &amp; oregano</i>	10
<b>Breakfast Sausage</b>	8
<b>Canadian Ham</b>	8

---

## ADD BOTTOMLESS BELLINIS, BLOODY MARYS OR MIMOSAS FOR \$28 PER PERSON

---

## APPETIZERS

<b>Soupa Imeras</b>	12
<i>chef's daily soup selection</i>	
<b>Tuna Tartare</b>	21
<i>avocado spread, lemon ponzu sauce &amp; malanga chips</i>	
<b>Spanakopita</b>	17
<i>flaky filo pie with spinach, seasonal greens, fresh aromatic herbs &amp; feta</i>	
<b>Kavouri Kefte</b>	26
<i>jumbo lump crab cake with sundried tomato puree &amp; mustard aioli</i>	
<b>Grilled Octopodi</b>	25
<i>char grilled Spanish octopus, red onion, red &amp; yellow peppers, red wine vinaigrette</i>	
<b>Calamari</b>	18
<i>choice of pan fried with homemade marinara or simply grilled with spicy feta</i>	
<b>Lamb Keftedakia</b>	18
<i>lamb &amp; beef, herb spiced meatballs served with feta mousse &amp; lemon</i>	
<b>Saganaki Bites</b>	19
<i>crispy bites of creamy Cretan graviera cheese served with aged sour &amp; sweet cherry preserves</i>	
<b>PEI Mussels</b>	18 / 38
<i>sautéed garlic, white wine, ouzo, scallions &amp; tomato</i>	

## BRUNCH CLASSICS

<b>Greek Omelette</b>	18
<i>feta cheese, onions, tomato, spinach &amp; pepper served with herbed home fries &amp; organic spring salad</i>	
<b>Classic Benedict</b>	17
<i>two poached eggs, toasted buns, Canadian ham, Hollandaise sauce served with herbed home fries &amp; spring salad</i>	
<b>Salmon Benedict</b>	19
<i>two poached eggs, smoked salmon, Hollandaise sauce served with herbed home fries &amp; spring salad</i>	
<b>Lobster Roll</b>	26
<i>fresh lobster meat &amp; avocado on a sweet roll with hand cut fries &amp; spring salad</i>	
<b>Avocado Toast</b>	17
<i>toasted country bread, avocado spread, two poached eggs &amp; crispy leeks</i>	
<b>Tsoureki French Toast</b>	17
<i>egg dipped toast, berry coulis &amp; brandy served with home-made whipped cream &amp; Greek honey</i>	
<b>Greek Yogurt &amp; Honey</b>	17
<i>imported organic Greek yogurt, honey, walnuts &amp; sour cherry preserves</i>	
<b>Belgian Waffle</b>	17
<i>Belgian waffle, nutella &amp; banana served with home-made whipped cream</i>	
<b>Steak &amp; Eggs</b>	38
<i>prime NY strip steak, two eggs your way, served with chimichurri &amp; herbed home fries</i>	

## CHEF'S SIGNATURE DISHES

<b>Chicken Souvlaki</b> <i>grilled chicken kebab with hand cut fries &amp; tzatziki</i>	19	<b>Vegetable Panini</b> <i>haloumi cheese, eggplant, zucchini, balsamic vinaigrette with hand cut fries</i>	18
<b>Salmon Burger</b> <i>6oz grilled salmon burger, smashed avocado, chef's signature sauce, side salad</i>	21	<b>Chicken Panini</b> <i>grilled chicken, bacon, onions, mushrooms &amp; feta with hand cut fries</i>	19
<b>Lefkes Burger</b> <i>signature ground beef blend, tomato, onion, aged cheddar &amp; dijonnaise with hand cut fries</i>	18	<b>Mushroom Risotto</b> <i>seasonal mushrooms, white truffle oil, &amp; crispy manouri cheese</i>	23
<b>Steak Panini</b> <i>grilled steak, caramelized onions, tomato, peppers, kefalotyri cheese &amp; garlic aioli with hand cut fries</i>	22	<b>Lobster Ravioli</b> <i>house made ravioli with chunk meat in an herb cream sauce</i>	26
<b>Solomos</b> <i>char-grilled Faroe Island salmon with lemon potatoes &amp; cauliflower puree</i>	34	<b>Lavraki</b> <i>Mediterranean Sea bass, served whole or filleted with ladolemono &amp; lemon potatoes</i>	28
<b>Pidakia</b> <i>herb marinated lamb chops with lemon potatoes &amp; chimichurri sauce</i>	46		

## WINES BY THE GLASS

### SPARKLING

<b>Prosecco, La Luca, Treviso Italy</b>	12 / 46
<b>Champagne, Nicolas Feuillatte, Champagne France</b>	20 / 75
<b>Champagne, Moet Imperial Ice, Champagne France</b>	32 / 160

### ROSÉ

<b>Mittravelas Estate, Nemea Greece</b>	14 / 54
<b>Whispering Angel, Cotes de Provence France</b>	18 / 64

### WHITE

<b>Assyrtiko &amp; Monemvasia, Kir-Yianni, Peloponnese Greece</b>	14 / 52
<b>Sauvignon Blanc, Cloudy Bay, Marlborough New Zealand</b>	14 / 54
<b>Chardonnay, Château de Santenay, Bourgogne France</b>	16 / 60
<b>Pinot Grigio, Vietri Organic Grapes, Abruzzo Italy</b>	12 / 46

### RED

<b>Agiogitiko, Skouras San George, Argos Greece</b>	12 / 48
<b>Pinot Noir, Grapesmith &amp; Crusher, Willamette Valley Oregon</b>	14 / 54
<b>Cabernet Sauvignon, Bread &amp; Butter, Napa Valley California</b>	14 / 54
<b>Grenache &amp; Syrah, Cellier des Dauphins, Cotes du Rhone France</b>	15 / 58
<b>Malbec, Terrazas de los Andes, Mendoza Argentina</b>	16 / 60

## BEERS

<b>Fix Athens, Greece / Greek lager</b>	9
<b>Mythos Thessaloniki, Greece / Greek pale lager</b>	9
<b>Amstel Light Amsterdam, Netherlands / light lager</b>	9
<b>Corona Mexico City, Mexico / Mexican lager</b>	9
<b>Coors Light Golden, Colorado / American light lager</b>	9
<b>Peroni Vigevano, Italy / pale lager</b>	9
<b>DogFish Head IPA Rehoboth, Delaware / India pale ale</b>	9
<b>Clausthaler Frankfurt, Germany / non-alcoholic</b>	9
<b>High Noon flavors: pineapple, peach, watermelon</b>	12

## FROZEN

<b>Pina Colada</b> <i>Bacardi silver rum, cream of coconut, pineapple juice, fresh lime juice</i>	16
<b>Margarita</b> <i>Volcan blanco, triple sec, agave &amp; fresh lime juice</i>	17
<b>Frosé</b> <i>Agiogitiko Mittravelas Estate rose, fresh lemon juice, simple syrup &amp; strawberries</i>	16

## MOCKTAILS

<b>Raspberry Lemonade Mojito</b> <i>homemade lemonade, club soda, muddled raspberries, mint &amp; fresh lime juice</i>	12
<b>Frozen Pina Colada</b> <i>cream of coconut, pineapple juice, fresh lime juice</i>	12

## PETER SPYROPOLOS

### Executive Chef

*after earning his degree in culinary arts from the Culinary Institute of New York, Chef Spyropolos went on to open some of the most popular Greek restaurants including Milos, Limani and Avra and other popular locations such as Bouley and Carpaccio. Chef Spyropolos now brings his talents to the Lefkes kitchen as he takes you on a journey to the Greek Islands.*

*“One cannot think well, love well, sleep well, if one has not dined well.”*

## VIRGINIA WOOLF

### A Room Of One's Own