

PIKILIA

CHOICE OF THREE 24 INDIVIDUAL 12

TARAMA • MELITZANOSALATA • TZATZIKI
SKORDALIA • TIROKAFTERI

SALAD

ADD PROTEIN TO ANY SALAD

CHICKEN 8 • SALMON 14 • SHRIMP 15
TUNA 20 • STEAK 20

HORIATIKI SALAD 20

VINE RIPENED TOMATOES, CUCUMBER, PEPPER
ONION, KALAMATA OLIVES & FETA

COLORFUL BEET SALAD 19

ROASTED RED BEETS, ORGANIC GREENS
MANOURI CHEESE, WALNUTS & ORANGE
BALSAMIC VINAIGRETTE

MAROULI SALAD 19

ROMAINE, WHITE CABBAGE, TOMATILLO
CRUMBLLED FETA, SCALLION, DILL
LEMON-OLIVE OIL DRESSING

GREEK CAESAR SALAD 22

KALE, FRESH HERBS CROUTONS
SHAVED GRAVIERA, CAESAR DRESSING

SANTORINI SALAD 19

HEIRLOOM WATERMELON, ORANGE
FETA, MINT & EVOO, BALSAMIC GLAZE

SMALL DISHES

AVGOLEMONO 16

GREEK LEMON & CHICKEN SOUP

QUINOA TARTARE 19

AVOCADO AND QUINOA
RED WINE VINAIGRETTE

VEGGIE CHIPS 22

CRISPY ZUCCHINI & EGGPLANT
CHIPS SERVED WITH TZATZIKI

PHYLLO CRUSTED FETA 21

APRICOT-HONEY GLAZE, SESAME SEEDS

SPANAKOPITA 18

PHYLLO PIE WITH SPINACH SEASONAL GREENS
FRESH AROMATIC HERBS & FETA

EGGPLANT IMAM 22

OVEN-BAKED EGGPLANT, FETA, BASIL OIL
BRAISED ONIONS & TOMATO SAUCE

LAMB KEFTEDAKIA 24

LAMB & BEEF MEATBALLS
TOMATO SAUCE & FETA CRUMBLES

CALAMARI 22

CHOICE OF PAN FRIED WITH HOMEMADE
MARINARA OR GRILLED WITH SPICY FETA

TUNA TARTARE 26

AVOCADO MOUSSE, LEMON PONZU
MALANGA CHIPS

GRILLED OCTOPODI 28

GRILLED OCTOPUS, ONION, PEPPER
RED WINE VINAIGRETTE

PEI MUSSELS 22

SAUTÉED GARLIC, WHITE WINE, OUZO
SCALLIONS & TOMATO

BURGERS • PANINIS

CHOICE OF SALAD OR FRIES

MINI GYROS 22

PLEASE CHOOSE

ROASTED CHICKEN • OR BEEF
TOMATO, ONION & SPICY YOGURT SAUCE

CHICKEN PANINI 19

GRILLED CHICKEN, BACON, ONION
MUSHROOM & FETA

SALMON BURGER 22

GRILLED 6OZ SALMON PATTY
SMASHED AVOCADO
TARRAGON-PICKLE REMOULADE

LEFKES BURGER 20

PRIME STEAK & BRISKET BLEND PATTY
MOZZARELLA, TOMATO, ONION & DIJONNAISE

GREEK MEATBALL SUB 20

LAMB-BEEF MEATBALLS
ARTISANAL TOMATO SAUCE & FETA

SIGNATURE DISHES

MUSHROOM RISOTTO 36

SEASONAL MUSHROOMS
WHITE TRUFFLE OIL, CRISPY FETA BITES

STEAK SALAD 32

ANGUS STRIP, MIXED GREENS, ONION, TOMATO
RADISH, SHAVED PARMESAN, DIJON DRESSING

GREEK LINGUINE 28

KALAMATA OLIVES, ARTICHOKE
FRAGRANT TOMATO SAUCE WITH
GARLIC & E.V.O.O.

LINGUINE WITH CLAMS 30

GARLIC, E.V.O.O., WHITE WINE

SOLOMOS 36

CHAR-GRILLED FAROE ISLAND SALMON
FENNEL PURÉE & SPANAKORIZO

CHICKEN SOUVLAKI 22

GRILLED CHICKEN KEBAB
HAND-CUT FRIES & TZATZIKI

CHICKEN MILANESE 28

BREADED THIN CHICKEN BREAST
TOPPED WITH ARUGULA, CHERRY TOMATOES
& ONION, TOSSED WITH LEMON VINAIGRETTE

BERKSHIRE PORK CHOP 38

PEACH BOURBON REDUCTION
GLAZED APPLE, ROASTED GOLDEN YUKON

TUNA SALAD 32

SESAME CRUSTED TUNA, ARUGULA
VEGETABLES JULIENNE, RADISH
GINGER DRESSING & CRISPY WONTON



POWER LUNCH

APPETIZER • MAIN COURSE
& DESSERT 34

APPETIZER

PLEASE CHOOSE ONE

- AVGOLEMONO SOUP • HORIATIKI SALAD
- SPANAKOPITA • FRIED CALAMARI
- TUNA TARTARE • PEI MUSSELS

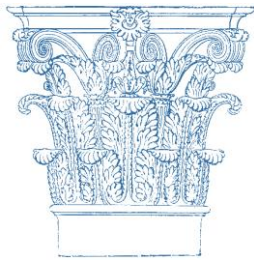
MAIN COURSE

PLEASE CHOOSE ONE

- SALMON BURGER • LEFKES BURGER
- CHICKEN PANINI • CHICKEN SOUVLAKI
- MUSHROOM RISOTTO • SOLOMOS
- GREEK MEATBALL SUB
- GRILLED CHICKEN GREEK CAESAR

DESSERT

CHEF'S DAILY SELECTIONS
TO CHOOSE FROM



Our Menu is Sourced Only With The Best Purveyors

In order to ensure the highest quality and freshness
our produce comes directly from local farms.
Steak is all prime-dry-aged & fish is brought in daily

Enoe Rami
Chef

Host Your Next Family or Corporate Event at Lefkes

We offer an array of beautiful indoor
and outdoor spaces to suit groups of any size
Top notch service and delectable cuisine
will ensure a truly memorable event

Happy Hour Monday-Friday 3 to 7PM

Featuring hand-picked wines and
our mixologists latest creations

Wednesday Ladies Night

Featuring half priced martinis every week

Lefkes "After Dark"

LIVE DJ Every thursday-Saturday from 8:30pm

... Get Out of the Ordinary

Mitchell Arias
General Manager

FOLLOW THE  EXCITEMENT

LEFKESNJ.COM • LEFKESDELRAY.COM



LUNCH MENU

**"One cannot think well, love well, sleep well
if one has not Dined Well"**

VIRGINIA WOLF
A MIND OF ONE'S OWN

Lefkes Emerges from Santorini and Athens We Traveled to America & Back

We'll be taking You on a journey
to Mediterranean flavors
while being true to artisanal Greek recipes
our cuisine also takes on a modern twist
making our dishes exciting and nostalgic

Georgia Dumas
Proprietor

PLEASE LET US KNOW OF ANY ALLERGIES
YOU MAY HAVE, REMEMBER THAT CONSUMING
RAW OR UNDERCOOKED MEATS, POULTRY
SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS