

## Lefkes Signature Sushi

*Half Tray(HT) - Serves 10-15*

*Full Tray(FT) - Serves 20-25*

### **Salmon or Tuna Tataki**

*Flash seared, yuzu ponzu sauce 145/HT 280/FT*

### **Fluke or Yellowtail Crudo**

*Thinly sliced with ponzu sauce 145/HT 280/FT*

### **Crispy Rice**

*Choice of spicy tuna, crab salad or spicy salmon with avocado, furikake, spicy mayo & eel sauce 155/HT 295/FT*

### **Avocado Bomba**

*Half avocado stuffed with your choice of spicy tuna, crab salad or spicy salmon 200/HT 395/FT*

### **Classic Roll Assortment**

*Chef's selection of classic rolls with ginger, wasabi & soy sauce. Optionally add avocado and/or cucumber to rolls 115/HT 160/FT*

### **Signature Roll Assortment**

*Chef's selection of Lefkes signature rolls with ginger, wasabi & soy sauce 170/HT 270/FT*

### **Sushi Assortment**

*Chef's selection of sliced fish over sushi rice with ginger, wasabi & soy sauce 180/HT 300/FT*

### **Sashimi Assortment**

*Chef's selection of sliced fish with ginger, wasabi & soy sauce 300/HT 480/FT*

### **Sushi & Sashimi Assortment**

*Chef's selection of sliced fish & fish over sushi rice with ginger, wasabi & soy sauce 240/HT 390/FT*

# LEFKES

ESTIATORIO

## CATERING

CORPORATE & SPECIAL  
EVENTS

## CONTACT US

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## Appetizers

*Half Tray(HT) - Serves 10-15*

*Full Tray(FT) - Serves 20-25*

**Greek Dips** *Tzatziki, tarama, melitzanasalata, spicy feta, skordalia or hummus. All served with pita 45/per selection (1 pint serving)*

**Phyllo Crusted Feta** *Imported Greek feta, apricot-honey glaze & sesame seeds 120/HT 235/FT*

**Grilled Octapodi** *Char-grilled Spanish octopus, red onion, red & yellow pepper, red wine vinaigrette 190/HT 380/FT*

**Veal Keftedakia** *Herb spiced meatballs with feta & homemade tomato sauce 140/HT 270/FT*

**Spanakopita** *Flaky spinach pie with mixed seasonal greens, aromatic herbs & feta cheese 90/HT 165/FT*

**Dolmades** *Blanched grape leaves stuffed with rice, fresh herbs & aromatic spices 90/HT 165/FT*

**Mediterranean Seafood Medley** *Scallops, shrimp, calamari, carrots, celery, herbs in fresh lemon juice & evoo 180/HT 350/FT*

**Fried Calamari** *Pan fried, golden & crispy with homemade marinara 120/HT 235/FT*

**Diver Scallops** *Pan seared scallops served with parsnip puree 250/HT 475/FT*

## Signature Desserts

**Baklava** 65/HT 125/FT **Bougatsa** 70/HT 135/FT

**Ekmek** 70/HT 135/FT **Orange Cake** 65/HT 125/FT

**Chocolate Pave** 120/HT 235/FT

## Salads

**Horiatiki** *Juicy vine ripened tomatoes, crunchy cucumbers & peppers, Kalamata olives, onions & feta cheese 125/HT 245/FT*

**Colorful Beet Salad** *Roasted red beets, organic seasonal mixed greens, manouri cheese, toasted walnuts & orange supreme 110/HT 215/FT*

**Marouli Salad** *Shredded romaine lettuce, red cabbage, endives, tomatillos, crumbled feta & dil, lemon-olive oil dressing 95/HT 185/FT*

**Greek Caesar Salad** *Kale, sharp graviera cheese & croutons 95/HT 185/FT*

**Tuna Salad** *Sesame crusted tuna, arugula, tomato, carrot, radish, ginger dressing & crispy wontons 165/HT 325/FT*

### Salad Add-Ons

*Chicken 45/HT 85/FT Salmon 110/HT 215/FT Shrimp 110/HT 215/FT Tuna 165/HT 325/FT*

## Pastas

**Astakomakaronada** *Cuttlefish ink fettuccine with poached Maine lobster in a light metaxa cognac bisque 240/HT 455/FT*

**Seafood Pasta** *Spaghetti pasta with shrimp, calamari, mussels & clams in a light bisque sauce 185/HT 360/FT*

**Shrimp Santorini** *Wild jumbo shrimp, homemade tomato sauce, feta & ouzo 155/HT 290/FT*

**Mushroom Risotto** *Seasonal mushrooms, white truffle oil & crispy manouri cheese 140/HT 275/FT*

**Beef Ragu** *Braised beef in a savory red wine sauce with fresh rosemary & homemade pappardelle 165/HT 300/FT*

## Entrees

**Beef Gyro** *Mini beef gyros 140/HT 275/FT*

**Chicken Gyro** *Mini chicken gyros 120/HT 235/FT*

**Chicken Souvlaki** *Chicken kebabs 145/HT 285/FT*

**Lobster Roll** *Maine lobster meat, avocado & lettuce 22/pc (10 min)*

**Vegetable Panini** *Haloumi cheese, eggplant, zucchini, peppers, balsamic 17/pc (10 Min)*

**Moussaka** *Layers of beef ragu, Italian eggplant, potatoes & creamy bechamel 160/HT 325/FT*

**Lamb Chops** *Herb marinated Australian lamb chops & Greek chimichurri sauce 280/HT 555/FT*

**Short Rib** *Slow red wine braised, boneless, with crushed tomatoes 280/HT 490/FT*

**Prime Ribeye** *Perfectly marbled, full of flavor & tenderness 325/HT 640/FT*

**Lavraki/Branzino** *Mediterranean Sea bass, served filleted with ladolemono 175/HT 340/FT*

**Solomos** *Char-grilled Faroe Island salmon, cauliflower purée 175/HT 340/FT*

**Miso Cod** *Miso-honey glazed 180/HT 355/FT*

## Sides

**Roasted Lemon Potatoes** 65/HT 120/FT

**Handcut Feta Fries** 50/HT 95/FT

**Sweet Golden Greek Peppers** 60/HT 120/FT

**Charred Cauliflower** 60/HT 120/FT

**Brussels Sprouts** 60/HT 120/FT

**Broccoli Rabe or Asparagus** 60/HT 120/FT

**Shitake & Cremini Mushrooms** 60/HT 120/FT