

APPETIZERS

AVGOLEMONO <i>Greek lemon & chicken soup</i>	16	CALAMARI <i>Pan fried with homemade marinara</i>	22
SPANAKOPITA <i>Phyllo pie with spinach, seasonal greens, fresh aromatic herbs & Greek feta</i>	18	VEGGIE CHIPS <i>Crispy zucchini & eggplant chips served with tzatziki</i>	22
TUNA TARTARE <i>Avocado mousse, lemon ponzu & malanga chips</i>	26	PHYLLO CRUSTED FETA <i>Apricot-honey glaze & sesame seeds</i>	21
GRILLED OCTOPODI <i>Grilled octopus, onion, pepper & red wine vinaigrette</i>	28	VEAL KEFTADAKIA <i>Veal meatballs with homemade tomato sauce & Greek feta crumbles</i>	24

SALADS

ADD PROTEIN TO ANY SALAD

CHICKEN 8 • SALMON 14 • SHRIMP 15 • TUNA 16 • STEAK 18

GREEK SALAD <i>Vine ripened tomatoes, cucumber, peppers, onions, Kalamata olives & Greek feta</i>	20
MAROULI SALAD <i>Romaine, white cabbage, tomatillo, crumbled feta, scallion, dill & lemon-olive oil dressing</i>	19
NEW! WATERMELON SALAD <i>Watermelon, mint, greek feta & balsamic vinaigrette</i>	22
GREEK CAESAR SALAD <i>Kale, fresh herbs, croutons, shaved graviera & caesar dressing</i>	22
NEW! GRILLED HALLOUMI SALAD <i>Perfectly grilled crispy greek halloumi cheese, baby arugula, marinated peppers, citrus fruit, crispy artichoke & balsamic vinaigrette</i>	18

MAIN DISHES

MINI GYROS <i>(Choice of Roasted Chicken or Beef) Tomato, onion & spicy yogurt sauce, served with choice of salad or fries</i>	22
SALMON BURGER <i>Grilled 6 oz. salmon patty, avocado & tarragon-pickle remoulade, served with choice of salad or fries</i>	22
NEW! MYKONOS PRIME <i>Herb crusted prime short rib, fire roasted red peppers, aged graviera cheese & horseradish cream, served on grilled ciabatta bread with a calabrian chili au jus</i>	26
LEFKES BURGER <i>Prime steak & brisket blend patty, mozzarella, tomato, onion & dijonnaise, served with choice of salad or fries</i>	20

SIGNATURE DISHES

MUSHROOM RISOTTO <i>Seasonal mushrooms, white truffle oil & crispy feta bites</i>	36	SALMON <i>Char-grilled faroe island salmon, fennel purée & sweet Greek peppers with olive oil & garlic</i>	36
TUNA SALAD <i>Sesame crusted tuna, vegetables julienne, arugula, radish, ginger dressing & crispy wontons</i>	32	CHICKEN SOUVLAKI <i>Grilled chicken kebab, hand cut fries & tzatziki</i>	22
MOUSSAKA <i>Layered potato, eggplant, zucchini & braised ground beef, topped with creamy graviera bechamel</i>	28	NEW! MISO COD <i>Oven roasted wild cod filet glazed with miso & soy</i>	36
		NEW! SPICY PAPPARDELLE <i>Freshly made pappardelle in a light creamy vodka sauce with pecorino reggiano cheese</i>	18

POWER LUNCH \$34

APPETIZER • MAIN COURSE • DESSERT
PLEASE CHOOSE ONE FROM EACH COURSE

APPETIZER

SOUP OF THE DAY • AVGOLEMONO SOUP • GREEK SALAD • SPANAKOPITA
FRIED CALAMARI • TUNA TARTARE • PHYLLO CRUSTED FETA

MAIN COURSE

SALMON BURGER • LEFKES BURGER • CHICKEN SOUVLAKI • BRANZINO
MUSHROOM RISOTTO • SALMON • GRILLED CHICKEN CAESAR SALAD

DESSERT

SAVORY SELECTIONS TO CHOOSE FROM DAILY

PLEASE LET US KNOW OF ANY ALLERGIES YOU MAY HAVE.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



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

**Virginia Woolf
A Mind of One's Own**

**Lefkes Emerges from Santorini and Athens.
We Traveled to America and 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.**