

APPETIZERS

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

SALADS

ADD PROTEIN TO ANY SALAD

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

HORIATIKI SALAD <i>Vine ripened tomatoes, cucumber, peppers, onions, Kalamata olives & feta</i>	20
MAROULI SALAD <i>Romaine, white cabbage, tomatillo, crumbled feta, scallion, dill & lemon-olive oil dressing</i>	19
GREEK CAESAR SALAD <i>Kale, fresh herbs, croutons, shaved graviera and caesar dressing</i>	22

MAIN DISHES

MINI GYROS <i>Choice of Roasted Chicken or Beef</i> <i>Tomato, onion & spicy yogurt sauce, served with choice of salad or fries</i>	22	LEFKES BURGER <i>Prime steak & brisket blend patty, mozzarella, tomato, onion & dijonnaise, served with choice of salad or fries</i>	20
SALMON BURGER <i>Grilled 6 oz. salmon patty, smashed avocado and tarragon-pickle remoulade, served with choice of salad or fries</i>	22	SOLOMOS <i>Char-grilled faroe island salmon, fennel purée and sweet Greek peppers with olive oil & garlic</i>	36

SIGNATURE DISHES

MUSHROOM RISOTTO <i>Seasonal mushrooms, white truffle oil and crispy feta bites</i>	36	TUNA SALAD <i>Sesame crusted tuna, vegetables julienne, arugula, radish, ginger dressing & crispy wontons</i>	32
GREEK LINGUINE <i>Kalamata olives, artichokes and fragrant tomato sauce with garlic & evoo</i>	28	MOUSSAKA <i>Layered potato, eggplant, zucchini & braised ground beef, topped with creamy graviera bechamel</i>	28
COD FISH PLAKI <i>Oven-baked Atlantic cod served over potatoes, stewed in tomato sauce</i>	36	CHICKEN SOUVLAKI <i>Grilled chicken kebab, hand cut fries & tzatziki</i>	22

POWER LUNCH \$34

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

APPETIZER

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

MAIN COURSE

SALMON BURGER • LEFKES BURGER • CHICKEN SOUVLAKI
MUSHROOM RISOTTO • SOLOMOS • 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 Wolf
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.**