

# MEZEDES/ENTREES

<b>TARAMA</b> Fish roe, garlic, lemon	9	<b>HALOUMI</b> Grilled goats milk cheese <i>gf</i>	10
<b>TZATSIKI</b> Cucumber, yoghurt, garlic <i>gf</i>		<b>SAGANAKI</b> Grilled sheep's milk cheese <i>gf</i>	13
<b>MELITZANOSALATA</b> Eggplant, fetta, dill <i>gf</i>		<b>SARDELES</b> Sardines, lemon, black pepper <i>gf</i>	15
<b>HOMMUS</b> Chickpea, chilli, lemon <i>gf</i>		<b>DOLMADAKIA</b> Rice filled vine leaves <i>gf</i>	12
<b>OLIVE TAPENADE</b> kalamata olive, lemon <i>gf</i>		<b>MANITARI</b> Field mushroom, haloumi, <i>gf</i>	15
<b>TIROKAFTERI</b> Capsicum, fetta, chilli <i>gf</i>		<b>MARIDES</b> Dusted local whitebait	15
<b>THREE DIP SELECTION</b>	25	<b>MELITZANA</b> Grilled eggplant, fetta <i>gf</i>	16
<b>FIVE DIP COMBINATION</b>	30	<b>KOLOKITHOKEFTEDES</b> Zucchini balls, fetta, fresh herbs	15
<b>GREEK PITA</b>	3	<b>BIFTEKI</b> Greek pork rissoles <i>gf</i>	16
<i>All dips served with pita</i>		<b>PIPERIES</b> Green peppers	5
<b>PIATELA MEZEDES</b>	29	<b>ELIES</b> Marinated kalamata olives	7

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## SEAFOOD/THALASINA

### HTAPODI

Grilled baby octopus <i>gf</i>	28
Marinated octopus - cold <i>gf</i>	26

<b>CALAMARI TIGANITO</b>	28
Dusted calamari, lemon	

<b>GARIDES SCARRAS</b>	26
Whole chargrilled prawns, garlic, pepper <i>gf</i>	

<b>MITHIA</b>	27
Mussels chargrilled, lemon, oregano <i>gf</i>	

<b>PSARI</b>	
Dusted Reef Fish <i>seasonal</i>	27
Local grilled Red Emperor <i>gf</i>	29

*Fish served w salad & a choice of lemon potatoes, chips, rice or beans*

<b>COMBINATION PLATTER FOR 2</b>	76
Chicken & lamb souvlakia, octopus, calamari, haloumi, tzatziki & pita	

<b>SEAFOOD PLATTER FOR 2</b>	82
Octopus, fish, prawns, mussels, calamari	

<b>LEFKAS LEGEND PLATTER</b>	86
Mixed grill consisting of lamb & chicken souvlakia, quails, lamb & chicken souvla, cutlets, tzatziki <i>gf</i>	

Add chips and Greek salad	20
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## MEAT/KREATIKA

<b>SOUVLAKI</b>	25
In house marinated skewers Chicken or Lamb <i>gf</i>	

<b>PAIDAKIA</b>	30
Rosemary infused lamb cutlets	

<b>ORTHIKIA</b>	28
Chefs signature quails <i>gf</i>	

<b>SOUVLA</b>	
Slow cooked meat on the spit <i>gf</i>	
Lamb	29
Chicken	26

*All meals above are served w salad & a choice of lemon potatoes, chips, rice or beans*

<b>YIROS</b>	
Marinated in Mediterranean herbs and slow cooked on the rotisserie	

<b>Chicken, Pork, or Lamb</b>	28
Classic Lefkas yiros served on pita w salad & tzatziki	

<b>Haloumi or Falafel</b>	20
Served w pita, salad & tzatziki v hommus <i>vg</i>	

<b>Yiros</b> w Greek salad & tzatziki <i>gf</i>	28
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# TRADITIONAL MAIN MEALS

<b>MOUSSAKA</b>	27	<b>ARNI PSITO - serves two</b>	76
Layers of pork/beef ragu, eggplant potato, bechamel		Baked lamb shoulder rosemary, oregano <i>gf</i>	
<b>KEFTEDAKIA ME SALTSA</b>	24	<b>PASTICHO</b>	27
Meatballs in tomato salsa, garlic		Beef/pork ragu, tubular pasta, bechamel	
<b>GEMISTES ME KIMA</b>	24	<b>LAHANODOLMADES</b>	25
Stuffed capsicum w meat, rice, tomato <i>gf</i>		Cabbage Rolls filled w pork/beef rice, avgolemono sauce <i>gf</i>	
<b>KOTOPOULO LEMONATO</b>	25	<b>SPANAKOPITA</b>	26
Baked lemon chicken <i>gf</i>		Spinach & fetta pie <i>v</i>	
<b>ARNAKI STO FOURNO</b>	30	<b>SPANAKI LASAGNA</b>	26
Lefkas signature lamb shank 550g <i>gf</i>		Spinach lasagne <i>v</i>	
<b>STIFADO</b>	27	<b>GEMISTES PIPERIES</b>	22
Slow braised beef, red wine whole baby onions <i>gf</i>		Stuffed Capsicum filled w tomato fresh herbs <i>gf/vg</i>	

*All meals above are served w salad & a choice of lemon potatoes, chips, rice or beans*

<b>YOUVETSI</b>	30
Baked lamb, orzo pasta, tomato, fetta	
<b>MAVROMITIKA ME SALTSA</b>	19
Black eyed beans w leafy greens, lemon <i>gf/vg</i>	

## FOR THE KIDS

<b>YIA TA PAIDIA</b>	12
Chicken Souvlaki, Fish or Calamari served w chips	

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# SALADS & SIDES

<b>GREEK SALAD</b>	SML 13	REG 16	<b>PATATES TIGANITES</b>	9
Lettuce, tomato, cucumber, onion, olives, fetta			Bowl of chips add fetta	12
<b>LAHANOSALATA</b>	10	15	<b>PATATES LEMONATES</b>	10
Cabbage salad, olive oil, lemon			Lemon potatoes, oregano <i>gf/vg</i>	
<b>HORIATIKI SALATA <i>Village salad</i></b>	17		<b>FASOLAKIA</b>	13
Tomato, cucumber, onion olives, generous slab of fetta			Green beans, tomato, potato <i>gf/vg</i>	
<b>HORTA</b>	15		<b>RYZI</b>	6
Steeped leafy greens, lemon <i>gf/vg</i>			Bowl of rice	

## SET MENU

*Lefkas operates a set menu for 10 people or more.  
Groups larger than 20 can only order from set menu options 2 or 3.*

### **Banquet 1** 40pp

Dips  
Haloumi  
Calamari  
Lamb souvlaki  
Chicken Yiros  
Chips w fetta  
Village salad

### **Banquet 2** 45pp

Dips  
Haloumi  
Olives  
Calamari  
Octopus  
Chicken & lamb souvla  
Village salad  
Lemon potatoes

### **Banquet 3** 55pp

Mezedes  
Saganaki  
Prawns  
Baked Lamb  
Red Emperor  
Village salad  
Horta  
Lemon potatoes  
Greek sweets

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