

# MEZEDES/ENTREES

<b>TARAMA</b> Fish roe, garlic, lemon	12	<b>HALOUMI</b> Grilled cow's milk cheese ( <i>gf</i> )	14
<b>TZATZIKI</b> Cucumber, yoghurt, dill ( <i>gf</i> )		<b>SAGANAKI</b> Grilled sheep's milk cheese ( <i>gf</i> )	15
<b>TIROKAFTERI</b> Capsicum, fetta, chilli ( <i>gf</i> )		<b>GARIDES SCARRAS</b> Whole king prawns, chargrilled fetta, cracked pepper ( <i>gf</i> )	26
<b>SKORDALIA</b> Whipped potato, garlic ( <i>gf</i> )		<b>MELITZANOSALATA</b> ( <i>gf</i> ) Roasted eggplant, garlic, lemon, fetta ( <i>served warm</i> )	20
<b>HOMMUS</b> Chickpea, chilli, lemon ( <i>gf</i> )		<b>SARDELES</b> ( <i>gf</i> ) Whole sardines, lemon, pepper	22
<b>THREE DIP SELECTION</b>	32	<b>DOLMADAKIA</b> Vine leaves stuffed with rice, lemon, tzatziki ( <i>gf</i> )	16
<b>GREEK PITA</b>  <i>All dips served with pita</i>	4	<b>MARIDES</b> Dusted local whitebait	20
<b>PIATELA MEZEDES</b> Tarama, tzatziki, dolmades, olives, fetta, marinated octopus, vege sticks, pita	35	<b>KOLOKITHOKEFTEDES</b> Zucchini fritters, fetta	20
<b>ELIES</b> Marinated kalamata olives	8	<b>BIFTEKI</b> ( <i>serve of four</i> ) Grilled pork rissoles, tzatziki ( <i>gf</i> )	22
		<b>SPANAKOPITA</b> ( <i>3 per serve</i> ) Flaky layers of filo pastry filled w spinach and fetta	18

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EST. 1994

## SEAFOOD/THALASINA

### HTAPODI

Grilled baby octopus ( <i>gf</i> )	35
Cold marinated octopus ( <i>gf</i> )	30

### PRAWN SAGANAKI

Prawn cutlets, rich tomato sauce, melted fetta	34
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### KALAMARI TIGANITO

Dusted calamari, lemon, pepper	35
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### MITHIA

Whole green mussels, chargrilled Greek herbs, lemon ( <i>gf</i> )	32
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### PSARI

Crispy skin Red Emperor, fetta, tomato, onion, lemon ( <i>gf</i> )	36
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Dusted Coral Trout, greens, avgolemono sauce	34
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<b>LEFKAS CLASSIC PLATTER FOR 2</b>	92
Chicken & lamb souvlaki, octopus, calamari, haloumi, tzatziki, pita	

<b>SEAFOOD PLATTER FOR 2</b>	98
Octopus, fish, prawns, mussels, calamari	

<b>LEFKAS LEGEND PLATTER</b>	100
Mixed grill - lamb & chicken souvlaki, quails, cutlets, lamb souvla, bifteki, tzatziki ( <i>gf</i> )	

Add to platter chips and horiatiki salata	25
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## MEAT/KREATIKA

### SOUVLAKI (*skewer/gf*)

Chicken	8
Lamb	8

### PAIDAKIA

Lamb cutlets, fetta skordalia, crushed olives ( <i>gf</i> )	36
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### ORTHIKIA

Charred quails, fennel, tzatziki ( <i>two per serve/gf</i> )	26
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### SOUVLA (*500g*)

Slow cooked meat on the spit ( <i>gf</i> )	
Lamb ( <i>bone in</i> )	32
Pork belly ( <i>limited availability</i> )	34

### CHARRED LEMON CHICKEN

horiatiki salata ( <i>gf</i> )	28
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### YIROS

*Marinated in Mediterranean herbs and slow cooked on the rotisserie*

<b>CLASSIC LEFKAS YIROS</b>	35
Chicken, Pork, or Lamb open on pita, salad, tzatziki	

<b>YIROS (GLUTEN FREE)</b>	35
Chicken, Pork or Lamb horiatiki salata, tzatziki	

<b>VEGETARIAN YIROS BOWL (<i>v</i>)</b>	30
Haloumi or Falafel horiatiki salata, pita, tzatziki	

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# TRADITIONAL MAIN MEALS

<b>ARNI STO FOURNO</b> <i>(serves two)</i> Baked lamb shoulder, jus lemon potatoes, horiatiki salata <i>(gf)</i>	98	<b>PASTICHO</b> Beef/pork ragu, tubular pasta, bechamel	26
<b>MOUSSAKA</b> Beef/pork ragu, eggplant, potato, bechamel	26	<b>LAHANODOLMADES</b> <i>(2 per serve)</i> Cabbage leaves filled w beef/pork, rice, avgolemono sauce <i>(gf)</i>	18
<b>KEFTEDAKIA SMYRNEIKA</b> <i>(serve of 6)</i> Baked meatballs, rich tomato sauce	24	<b>GEMISTES KOLOKITHAKIA</b> Stuffed zucchini, rice, tomato, fresh herbs <i>(gf/vg)</i>	15
<b>GEMISTES ME KIMA</b> Stuffed pepper, beef/pork ragu, rice, tomato, fresh herbs <i>(gf)</i>	15	<b>HALOUMI SALATA</b> Haloumi, grilled zucchini, baby spinach <i>(gf)</i>	30
<b>KOTOPOULO LEMONATO</b> Baked lemon chicken <i>(lovely legs) (gf)</i>	18	<b>FASOLAKIA</b> Green beans and potatoes <i>(gf/vg)</i>	18
<b>ARNAKI STO FOURNO</b> Lefkas signature lamb shank, fetta skordalia <i>(550g/gf)</i>	34		

## FOR THE KIDS

<b>YIA TA PAIDIA</b> Souvlaki, Cutlet or Calamari, chips, tomato sauce	12
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# SALADS & SIDES

SML REG

<b>HORIATIKI SALATA</b> ( <i>Village salad</i> ) Tomato, cucumber, onion, olives, peppers, slab of fetta	17 23	<b>PATATES TIGANITES</b> Bowl of chips add fetta	10 4
<b>TOMATOSALATA</b> Tomato, cucumber, onion	13 18	<b>PATATES LEMONATES</b> Baked lemon potatoes ( <i>gf/vg</i> )	14
<b>MAROULOSALATA</b> Lettuce, dill, cucumber	10 15	<b>RYZI</b> Steamed rice	7
<b>HORTA</b> Steeped leafy greens, lemon	16		

*(Salads are gluten free)*

## 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** 55pp

Dips  
Haloumi  
Calamari  
Lamb souvlaki  
Chicken Yiros  
Chips w fetta  
Horiatiki Salata

### **Banquet 2** 60pp

Dips  
Haloumi  
Olives  
Calamari  
Octopus  
Charred Chicken  
Lamb souvla  
Horiatiki Salata  
Lemon potatoes

### **Banquet 3** 70pp

Mezedes  
Saganaki  
Prawns  
Baked Lamb  
Red Emperor  
Horiatiki Salata  
Horta  
Lemon potatoes  
Greek sweets

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