Lefkas Taverna

TRADITIONAL GREEK CUISINE

ENTREES: (M	NEZES)
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Taramosalata - Físh roe, garlíc, lemon & olíve oil díp	\$8.90	
Tzatzíkí - Fresh cucumbers, yoghurt, garlíc, díll & olíve oíl	\$8.90	
Skordalía - Potatoes, garlíc & olíve oíl	\$8.90	
Melítzanosaláta - Eggplant díp w fresh díll, fetta g olíve oíl	\$8.90	
Hommus - Chickpea, garlic & lemon dip	\$8.90	
All Dips Are Served w Pita Bread		
Combination of all (5) dips w Basket of pita bread	\$26.90	
Dolmathes - Vine leaves w rice filling (4)	\$6.50	
Haloumí Cheese - Grílled (2 píeces)	\$6.90	
Saganakí - Grílled sheeps mílk cheese	\$8.50	
Manítarí - Grílled Fíeld Mushroom filled w garlíc \S	\$9.50	
melted haloumí cheese		
Schára Feta - A Generous Slab of Fetta Grílled, topped	\$8.50	
w capsícum, oregano § drízzled w lemon		
Psítí Melítzána - Grílled Eggplant topped w fetta cheese,	\$8.50	
fresh garlíc & olíve oíl		
Marithes - Local whole whitebait lightly floured & fried	\$8.50	
Ta óría íschýoun - (Meze Plate) Taramasalata, tzatzíkí, dolmathes, olíves, cucumber, carrots, fetta, marínated octopus & píta bread.	\$22.90	
Píperies - Marinated green peppers	\$4.50	
Eliés - Marinated kalamata olives	\$4.50	
Píta - Greek píta bread	\$1.50	
SEAFOOD SELECTION: (THALAS	INA)	
Marinarisméno Chtapódi - Marinated Octopus served cold	\$15.90	
Chtapódí Psító - Grílled Baby Octopus	\$19.90	
Kalamáría Tíganítá - Fresh Calamarí líghtly floured & fríed	\$19.90	
Míthía - Whole green mussels marínated & char grílled	\$19.90	
Psítá Psáría		
- Fish of the Day (Grilled) served w Greek salad & chips	\$18.90	
- Whole Snapper (Butterfly) served w Greek salad & chips	\$21.90	

Strictly One Account Per Table Corkage \$3 P/Person - Cakeage \$10 P/Table

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HOT PLATTERS: (PIATEL	_A)
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Combination Platter for 2 - Lamb & chicken souvlaki, \$59.90 octopus, calamari, haloumi cheese, tzatziki & pita bread

Seafood Platter for 2 - Octopus, mussels & calamarí

\$56.90

GRILL SELECTION: (KREATA)

Yíros – Marinated Meat (Fillet) Slowly Cooked on Rotisserie & Carved, (Chicken/Pork/Lamb)

- Served on lettuce w tzatzíkí **\$18.90**

- Served on píta bread w salad & tzatzíkí #19.90

- Served w Greek salad & tzatzíkí \$20.90

Souvlakí (Lamb or Chicken) - In House Marinated Skewers (2)

- Served w Greek Salad \$18.90

- Served w Rice \$17.90

Païdákía - Lamb Cutlets (4) Served w lemon potatoes § \$22.90 Greek salad

Orthikia - Grilled Quails (2) Served w Greek salad or rice \$19.90

TRADITIONAL MAIN MEALS:

Moussaka - Layers of mince, eggplant, potato \$18.90 w salad or vegetables

Keftedákía me Sáltsa - Meatballs In tomato salsa w #18.90 garlíc & wine served w rice

Yemista - Stuffed Capsicum w mince, rice, tomato g salsa **\$17.90** w Greek salad or rice

Ellíníkó Psíméno Kotópoulo - Baked Lemon Chicken \$18.90 Served w lemon potatoes w Greek salad or ríce

Lachanontolmádes - Cabbage Rolls filled w mince, rice & \$15.90 tomato salsa w salad or vegetables

Arní - Lamb Shank Slow cooked (550g) Served w ríce, \$22.90 beans & potatoes

Moscharákí Kokkínístó - Stífatho Slow braísed 5 hr beef w \$18.90 whole baby onions, red wine salsa w rice

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MAIN MEALS VEGETARIAN:

Spanakopíta – Spínach & Fetta Píe Served w Greek	e salad	\$17.90
Spanákí Lazánía - Spínach Lasagne Served w s vegetables	alad or	\$17.90
Fasólía kaí Patátes - Whole Greek beans & potato Served w ríce		\$13.90
Lachaníká se Sáltsa - Mumbaldí Combination o vegetables served w rice	f fresh	\$13.90
Chortofágos Capsícum - Stuffed Capsícum w sa vegetables	lad or	\$14.90
Chortofágos Melítzána - Stuffed Eggplant Wíth salad or veges		\$14.90
Faláfel - Served w salad on píta bread		\$13.90
SALADS: (SALATA) & SIDES	Sml	Lrg
Greek Salad - Lettuce, tomato, cucumber, oníon, fetta & olíves	\$10.90	\$13.90
Lefkas Salad - Tomato, cucumber & oníon	\$8.90	\$11.90
Láchano Saláta - Fínely Chopped Cabbage w lemon & olíve oíl	\$8.90	\$11.90
Horíatíkí Saláta – Village Salad Tomato, cucumber, oníon, fetta & olíves		\$14.90
Horta – Cooked Spinach Served (hot or cold) w lemon § olive oil		\$11.90
Patates Tiganites Bowl of Chips		\$5.90
Patates Lemonates Bowl of Lemon Potatoes		\$7.50
Lachanika Bowl of Vegetables		\$8.50
Ryzí Bowl of Steamed Ríce		\$4.50

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