



Tastes of Limàni

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Your passport to the Greek Islands!

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*Our special tasting menu of
Chef's culinary favorites*

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appetizers

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*Brick Oven Bread
& Kalamata Olive Spread*

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& Kalamata Olive Spread*

*Grilled Octopus
Served with baby arugula and herb crostini*

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*Pan Seared Crabcake
Remoulade sauce, grape tomato salsa*

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*Spanakopita
Baby Spinach, leeks, scallions, dill, and feta,
baked in swirl phyllo dough.*

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*Lobster Roll
on Grilled Potato Bun*

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*Prasini Salad
shredded romaine, scallions, dill, Feta, shallot vinaigrette*

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entrées

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*Paidakia
Char-grilled Lamb Chops with oregano and lemon*

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Char-grilled Lamb Chops with oregano and lemon*

*Pan Seared Sea Scallops
Orange basil pan sauce*

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Orange basil pan sauce*

*Peppered Seared Sashimi tuna
Pickled Ginger, Wasabi, Soy drizzle*

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Pickled Ginger, Wasabi, Soy drizzle*

(Continued on other side)

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Tastes of Limàni

side dishes

Lemon Potatoes

Oven Roasted with Greek extra virgin olive oil

Sautéed Baby Spinach

Olive oil and garlic

Seasonal Vegetable Medley

Steamed and lightly seasoned.

desserts

Mini Crème Brulée

Topped with caramelized sugar in the raw

Galaktobouriko

Greek semolina custard baked in phyllo

Berries-Grapes-Melon

Fresh assortment

\$49 per person

not including tax and gratuity

Entrée sharing \$15



Westfield, New Jersey



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