

LIMANI

LUNCH MENU

Monday to Saturday, 12:00 – 3:00pm

APPETIZER

Choice of:

Mediterranean Meze ~ Taramosalata, Tzatziki, Hummus, Ktipiti, Tiropita, Dolmade

Fresh Scallops ~ Grilled and garnished with citrus and olive oil

Tomato Salad ~ Cucumbers, onions, peppers, olives and feta cheese

Avocado Salad ~ Served with baby shrimp and drizzled with olive oil

Lentil Soup ~ Beluga Lentil, celery, carrots, and onions

Grilled Octopus ~ Tunisian, sashimi quality octopus **(\$8 supplement)**

Crab Cake ~ Maryland jumbo lump crabmeat with piazzi bean puree **(\$8 supplement)**

MAIN COURSE

Choice of:

Loup de Mer ~ Moist and mild Mediterranean Sea Bass served with steamed broccoli

Organic Salmon ~ Grilled to temperature and served with Chefs choice of steamed vegetable

Shrimp Saganaki ~ Sautéed jumbo shrimp in a tomato and feta sauce served with risotto

Fish Soup ~ Lavraki fillet, tomato base soup with star pasta

Organic Chicken Breast ~ Half bone-in, marinated and grilled with rosemary and thyme

Tuna Burger ~ Served with white radish salad and shredded fried zucchini

Lamb Chops ~ Grilled and served with Greek fries and steamed vegetables **(\$8 supplement)**

Lobster Pasta ~ Steamed 1 ¼ lb. lobster over linguine with tomato sauce **(\$12 supplement)**

DESSERT

Choice of:

Karidopita ~ Walnut cake with ice cream

Sorbet ~ Lemon or strawberry

Fresh Fruit ~ Seasonal selection

Yiaourti ~ With Greek thyme honey

\$37.50

Beverage, tax and gratuity not included

***NO SUBSTITUTIONS
AVAILABLE FOR PARTIES UP TO 12 GUESTS**

LIMANI

**PLEASE BE COURTEOUS TO ALL PATRONS
PRACTICE SOCIAL DISTANCING WHENEVER POSSIBLE
MASKS *MUST* BE WORN WHEN NOT SEATED AT YOUR TABLES
SANITIZING STATIONS ARE AVAILABLE**

ENJOY YOUR DINING EXPERIENCE WITH LIMANI, NYC!

RAW BAR

SELECTION OF OYSTERS FROM THE EAST COAST AND THE WEST COAST

OYSTERS			
EAST COAST*	½ Dozen-\$23.00, Dozen \$46.00	WEST COAST*	½ Dozen-\$29.00, Dozen \$56.00
Blue Point		Kumamoto	

BIG EYE TUNA* (Choice of)	27.50	TRIKALINOS BOTTARGA*	49.00
Sashimi ~ yuzu kosho, dill, extra virgin olive oil		A delicacy of cured Grey Mullet Roe,	
Tartare ~ micro basil, serrano chili, orange slice		served with crostini	
ORGANIC SALMON*	25.50	MEDITERRANEAN CEVICHE*	38.00
Sashimi or Tartare ~ Fresno chili, shallots,		Lavraki infused with lime and fresh herbs from the	
cilantro and fresh scallion		Mediterranean pared with gigantes beans and feta cheese	

LIMANI SPECIALTIES

OCTOPUS	31.50	KOLOKITHI	28.50
Tunisia. Grilled sashimi quality octopus		Paper thin cut zucchini and eggplant served with lightly fried kefalograviera cheese and tzatziki	
CALAMARI	27.00	GREEK MEZE	28.50
Rings of fresh local squid, lightly fried or grilled		Tzatziki, Tarama, Ktipiti & Skordalia	
STUFFED CALAMARI	24.00	MUSHROOMS	23.50
Grilled and stuffed with feta, manouri and kefalograviera cheeses		Selection of grilled shiitake, oyster & king mushrooms	
SCALLOPS	26.50	SAGANAKI	16.00
Canada. Grilled on the skewer		Pan fried kefalograviera cheese	
MUSSELS	24.00	FAVA PUREE	12.00
Prepared with white wine, dill, garlic and parsley		Santorini yellow split pea	
CRAB CAKE	31.50	GIGANTES	14.95
Maryland jumbo lump crabmeat served with piazzi bean puree, mustard and mayonnaise sauce		Giant Greek lima bean from Kastoria. Baked with onion, dill, parsley, and tomato	
SHRIMP	38.00	PEPPERS	17.00
Charcoal broiled U8 jumbo shrimp, half-pound		Holland. Grilled red and yellow peppers	
HALLOUMI	17.00	SPANAKOPITA	16.00
Cyprian. Semi-hard cheese, goat’s milk. Served grilled over a bed of grilled tomatoes and fresh mint.		Fresh spinach, leeks and feta cheese wrapped in phyllo	
		FETA WRAPPED PHYLLO	15.00
		Served with a honey vinaigrette	

SALAD

CLASSIC GREEK SALAD	28.50	BELUGA LENTIL WITH BALIK SALMON	21.50
Prepared with vine-ripe tomatoes		Served with Dijon mustard, shallots, cilantro and cherry tomatoes	
ROMAINE SALAD	18.50	BABY ARUGULA SALAD	18.00
Hearts of romaine served with our house dressing		Arugula with sliced tomato & goat cheese	

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

THE SEA

WHOLE FISH & FRESH CUTS

LOUP DE MER, ROYAL DORADO	51.00 lb
SEA BASS, RED SNAPPER & POMPANO	46.00 lb
DOVER SOLE	63.00
Holland. By the piece	
BIG EYE TUNA	51.00
Sashimi quality center cut tuna with Swiss chard, skordalia and patzaria	
ORGANIC SALMON	44.50
Scotland. Filet served with seasonal vegetables	
SWORDFISH	44.50
Steak-cut with grilled peppers and tomatoes	
HALIBUT	44.50
Canada. Grilled steak-cut served with seasonal vegetables	

KAKAVIA SOUP	145.00
Greek fisherman’s soup prepared with Grouper, Scorpion and Monk fish	
**please inform your server as this dish requires an hour to prepare	

SHELL FISH

LIVE LANGOUSTINES	M/A
Scotland. Sweet distinctive flavor	
CARABINEIROS	M/P
Spain. Sweet, robust, succulent, head-on wild shrimp	
LOBSTER	48.00 lb
Nova Scotia. Deep sea lobster charcoal grilled with our olive oil and lemon sauce	
LOBSTER PASTA	49.50
Lobster with linguini and tomato sauce	
STONE CRAB	M/A

THE LAND

ALL OF OUR BEEF IS USDA PRIME

Please notify us about your salt intake

CHICKEN	40.00	COWBOY	72.00
Organic half bone-in chicken breast, marinated and grilled with rosemary and thyme		26 oz. bone-in rib eye, dry aged 30 days	
LAMB CHOPS	59.00	FILET MIGNON	61.00
Colorado. Grilled American Lamb Chops		10 oz. boneless tenderloin	

SIDE DISHES

HORTA	14.00	BROCCOLI RABE	12.50
Red, white and gold Swiss chard, escarole and spinach		Sautéed with garlic and feta cheese	
POTATOES	14.00	GRILLED VEGETABLE MEDLEY	24.50
Yukon gold served with shallots & cilantro		Seasonal vegetables with grilled halloumi cheese	
ASPARAGUS	14.00	GREEK FRIES	10.00
Steamed and tossed with olive oil and sea salt		Seasoned with oregano	
CAULIFLOWER & BROCCOLI	14.00	ORGANIC BEETS	14.00
Steamed and tossed with olive oil		Served with Swiss chard & a yogurt sauce	

Chef M.J. Alam

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