



Lavanta

PRIX FIXE MENU

3 COURSES FOR

\$49

PER PERSON

MONDAY TO THURSDAY FROM 11:30AM TO 4:00PM

CHOOSE ONE FROM EACH COURSE / NO SUBSTITUTIONS / DINE-IN ONLY / NO SHARING
20% GRATUITY ADDED TO PRIX FIXE MENU

FIRST COURSE

AEGEAN GAVROS

Fennel | Dill | Capers | Lemon Juice |
Crispy Anchovies

DOLMADAKIA YIALANTZI

Vine leaves stuffed with
rice and herbs (VG, GF, DF)

TZATZIKI

Yogurt | Cucumber | Garlic | Dill
(V, GF, D)

AEGEAN EGGPLANT SALAD

Char-Grilled Eggplant | Lemon EVOO
Sea Salt | Garlic | Feta Cheese (D, GF, D)

HOUSE-MADE POTATO CROQUETTES

Crispy Potato Croquettes | Feta & Kalamaty | Fresh Dill
| Oregano | EVOO | Lemon Yogurt Sauce (V, GL, D)

HORIATIKI SALATA

Heerloon Tomato | Cucumber | Red Onion | Kalamata
Olives | Feta | Oregano | EVOO (D, GF, V)

AEGEAN SAGANAKI

Golden Fried Kefaloty | Lemon
Oregano | EVOO (D, GL)

CRISPY BRUSSEL SPROUTS

Chipotle Aioli | EVOO

MAIN COURSE

CORNISH HEN LEMONATO

Slow-Roasted Cornish Hen | Lemon Butter Sauce |
Oregano | EVOO | Roasted Potatoes (GF)

CHICKEN FETTUCCINE

Handmade Fettuccine | Chicken & Wild Mushrooms |
Light Cream Sauce | Garlic | Onion (D, GL)

VEGAN PAPPARDELLE

Pappardelle | Wild Mushrooms | Garlic | Tomato Medley |
Fresh Herbs | EVOO (VG, DF, GL)

MUSSELS BUCATINI

Bucatini | Mussels | Heirloom Tomato |
Garlic | Chili | EVOO | Herbs (GL, SF)

LAMB RAGU PAPPARDELLE

Slow-roasted Lamb Ragù | Fresh Pappardelle |
Tomato Soffritto | Parmigiano Cheese | EVOO (GL)

CHICKEN SKEWER

Oregano | EVOO |
Spanakorizo Rice (GF, D)

SHRIMP SKEWER

Char-Grilled Lemon | EVOO |
Greek Lemon Potatoes (GF, DF)

WILD BOAR SKEWER

Char-Grilled Orange | EVOO |
Spanakorizo Rice (GF, PK, D)

THIRD COURSE • DESSERT

BAKLAVA

SORBET

REVANI