

DINNER

PYLOS

rustic greek home cooking

PYLOS honors traditional greek cuisine by bringing fresh, wholesome cooking from all regions of greece to the east village.

christos valtoglou, manager/proprietor

212-473-0220
www.pylosrestaurant.com

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greek comfort foods

pastitsio PYLOS' terrine of baked pasta layered with aromatic meat sauce and béchamel **20**

moussaka layers of lightly sautéed eggplant, zucchini and potato baked in a clay dish with aromatic ground meat sauce and béchamel **20**

epipleon piata (side dishes)

greek yiayia's fried potatoes wedges of hand-cut fried potatoes served with grated greek sheep's milk cheese and oregano **8**

patates psites roasted potatoes seasoned with lemon, oregano, garlic and extra-virgin olive oil **9**

agria horta wild field greens with feta seasoned with lemon, garlic and extra-virgin olive oil **10**

tsigarellia chard and spinach cooked with celery, fennel, onions, tomatoes and crumbled feta **12**

spanakorizo classic spinach-rice pilaf served with crumbled feta, lemon and cracked black pepper **10**

gigantes skordalia me psiti tomata giant beans pureed with roasted garlic, extra virgin Greek olive oil and charred tomato **10**

mezethes (appetizers served hot)

anginares moussaka fresh artichoke heart moussaka, layered with caramelized onions, herbs and three greek cheeses béchamel sauce (meatless) **15**

pitakia kaisarias savory phyllo pastries filled with the spiced, cured beef pasturma, fresh tomatoes and mild kasseri cheese **13**

kolokythakia kai melitzanakia tyganita crisp, fried zucchini and eggplant rounds served with tzatziki **13**

gigantes sto fourno me anitho kai aromatiki saltsa tomata greek giant beans baked to perfection in a honey-scented tomato-dill sauce **12**

dolmathes avgolemono grape leaves stuffed with rice, ground veal, herbs, golden raisins and pine nuts, served with egg-lemon sauce **15**

haloumi sote me stafylia kai tsipouro thick slices of sautéed haloumi cheese finished with greek grappa and served with grapes **15**

saganaki tou merakli three greek cheeses melted in a clay pot **14**

afrata keftedakia PYLOS's light-as-air meatballs, pan-fried in olive oil **12**

kalamarakia tyganita crisp fresh fried squid **14**

garides ouzo large shrimp cooked in a light ouzo and tomato cream sauce **17**

sardelles scharas classic grilled fresh sardines served with chopped parsley, garlic and extra-virgin olive oil **14**

htapothi scharas classic grilled, marinated octopus with a balsamic reduction sauce and capers **18**

\$ 25 minimum food per person for parties of (6) six or more

mezethes (appetizers served cold)

poikilia a trio of greece's three best dipping sauces—tzatziki, the thick, tangy yogurt dip; taramosalata, the robust and lemony fish roe dip; and melitzanosalata, a luscious eggplant condiment made with char-grilled eggplants and extra-virgin greek olive oil **14**

pastourma me roka ahladi kai kefalograviera
thin slices of spicy greek cured beef with fresh arugula, pear and shaved aged greek-mountain sheep's milk cheese **14**

piperia gemisti me kafteri feta roasted red pepper filled with spicy feta whipped with sweet and hot peppers **13**

patzaria psita me kopanisti apo feta kai dyosmo
Napoleon of olive-oil-rubbed roasted beets filled with mint-and-feta mousse **13**

htenia me fasolia kai roka grilled wild sea scallops tossed with white beans and arugula and served with a dressing of extra-virgin greek olive oil and fresh lemon juice **18**

soupes

avgolemono me sampania champagne avgolemono, PYLOS' smooth as silk classic egg-lemon soup with chicken stock and orzo **9**

revithada chick pea soup served with roasted tomatoes, caramelized onions and pastourma (spicy, cured loin of beef) **9**

salates

horiatiki the classic greek village salad, with fresh tomatoes, onions, cucumbers, capers, kalamata olives, feta and a simple dressing of extra-virgin greek olive oil and red wine vinegar **16**

patzarosalata roasted beets served with extra-virgin greek olive oil and beet greens **12**

maroulosalata tender lettuces, dill, scallions and feta served with extra-virgin olive oil and fresh lemon dressing **14**

roka kai ahladia salata me fistikia aeginis cool pear and arugula salad with mild sheep's milk cheese, roasted pistachios and balsamic-honey vinaigrette **14**

kreata (meat specialties)

arni kotsi me meli, gigantes skordalia kai psiti tomata cretan-honey braised lamb shank served with giant bean and roasted garlic puree and roasted tomato **27**

brizola 16 ounces aged prime new york cut sirloin steak, served with greek yiayia's fried potatoes and sautéed spinach **32**

paidakia galaktos stin schara me imam kai mora patates marinated grilled baby lamb chops, served with mini stuffed eggplants and fingerling potatoes **31**

kotopoulo gemisto me stafides, dendrolivano thymari kai kasseri organic boned chicken farci with raisins, rosemary, thyme and greek kasseri cheese, served with briam (zucchini, eggplant, potato) **24**

hoirino kotsi lemonato braised pork shank with lemon and herbs, served with fingerling potatoes and leeks **27**

psaria kai thalassina (fish and seafood)

solomos ston atmo poached salmon served over spinach-rice pilaf with sun-dried tomato and olive sauce **26**

psari sta karvouna classic grilled whole fresh fish, dressed with extra-virgin olive oil and fresh lemon juice **29**

lavraki me tsigarellia pistachio crusted filet of wild stripe bass served with chard and spinach cooked with celery, fennel, onions, tomatoes and crumbled feta **29**

garides kai hteniame slatsa ouzo servirismena me hilopites shrimp and sea scallops in a creamy ouzo-flavored tomato sauce. served over greek egg noodles **27**