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 valtzoglou, manager/proprietor

212-473-0220 www.pylosrestaurant.com

January 2019

greek comfort foods

pastitsio PYLOS' terrine of baked pasta layered with aromatic meat sauce and béchamel **22**

moussaka layers of lightly sautéed eggplant, zucchini and potato baked in a clay dish with aromatic ground meat sauce and béchamel **22**

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 9

patates psites roasted potatoes seasoned with lemon, oregano, garlic and extra-virgin olive oil **10**

agria horta wild field greens with feta seasoned with lemon, garlic and extra-virgin olive oil **11**

spanakorizo classic spinach-rice pilaf served with crumbled feta, lemon and cracked black pepper **11**

mezethes (appetizers served hot)

anginares moussaka fresh artichoke heart moussaka, layered with caramelized onions, herbs and three greek cheeses béchamel sauce (meatless) **18**

pitakia kaisarias savory phyllo pastries filled with the spiced, cured beef pasturma, fresh tomatoes and mild kasseri cheese 14

kolokythakia kai melitzanakia tyganita crisp, fried zucchini and eggplant rounds served with tzatziki 14

gigantes sto fourno me anitho kai aromatiki saltsa tomata greek giant beans baked to perfection in a honey-scented tomato-dill sauce 13

dolmathes avgolemono grape leaves stuffed with rice, ground veal, herbs, golden raisins and pine nuts, served with egg-lemon sauce 17

haloumi sote me stafylia kai tsipouro thick slices of sautéed haloumi cheese finished with greek grappa and served with grapes 16

saganaki tou merakli three greek cheeses melted in a clay pot 17

afrata keftedakia PYLOS's light-as-air meatballs, pan-fried in olive oil 13

kalamarakia tyganita crisp fresh fried squid 19

garides ouzo large shrimp cooked in a light ouzo and tomato cream sauce 19

sardelles scharas classic grilled fresh sardines served with chopped parsley, garlic and extra-virgin olive oil 15

htapothi scharas classic grilled, marinated octopus with a balsamic reduction sauce and capers 22

Appetizer and Main Course Recommended

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 **15**

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 **15**

piperia gemisti me kafteri feta roasted red pepper filled with spicy feta whipped with sweet and hot peppers 15

patzaria psita me kopanisti apo feta kai dyosmo Napoleon of olive-oil-rubbed roasted beets filled with mint-andfeta mousse 14

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 20

soupes

avgolemono me sampania champagne avgolemono, PYLOS' smooth as silk classic egg-lemon soup with chicken stock and orzo **10**

revithada chick pea soup served with roasted tomatoes, caramelized onions and pastourma (spicy, cured loin of beef) 10

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 19

patzarosalata roasted beets served with extra-virgin greek olive oil and beet greens 14

maroulosalata tender lettuces, dill, scallions and feta served with extra-virgin olive oil and fresh lemon dressing 15

roka kai ahladia salata me fistikia aeginis cool pear and arugula salad with mild sheep's milk cheese, roasted pistachios and balsamic-honey vinaigrette **16**

kreata (meat specialties)

arni kotsi me meli, me mikra psita lahanika cretan-honey braised lamb shank served with roasted baby vegetables 31

brizola 16 ounces aged prime new york cut sirloin steak, served with greek yiayia's fried potatoes and sautéed spinash **38**

paidakia galaktos stin schara me imam kai mora patates marinated grilled baby lamb chops, served with mini stuffed eggplants and fingerling potatoes 36

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) 28

hoirino kotsi lemonato braised pork shank with
lemon and herbs, served with fingerling potatoes and leeks
30

psaria kai thalassina (fish and seafood)

solomos ston atmo poached salmon served over spinach-rice pilaf with sun-dried tomato and olive sauce 28

psari sta karvouna classic grilled whole fresh fish, dressed with extra-virgin olive oil and fresh lemon juice **31**

agrio lavraki me krousta apo pistachios

pistachio crusted filet of wild stripe bass served with vegetable Napoleon flavored with pistachio pesto and mild sheep milk cheese **32**

garides kai hteniame saltsa ouzo

servirismena me hilopites shrimp and sea scallops in a creamy ouzo-flavored tomato sauce. served over greek egg noodles 30