

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

diane kochilas, consulting chef

diane kochilas is the world's foremost authority on greek cuisine. she is an american of greek descent, a born-and-bred new yorker, who has been living in greece since the early 1990s. now, she divides her time between three places: new york city, athens and ikaria, a beautiful, peaceful island in the eastern aegean where she runs a cooking school each summer.

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 **17**

moussaka layers of lightly sautéed eggplant, zucchini and potato baked in a clay dish with aromatic ground meat sauce and béchamel **17**

epibleon piata (side dishes)

greek yiayia's fried potatoes wedges of hand-cut fried potatoes served with grated greek sheep's milk cheese and oregano **6**

patates psites roasted potatoes seasoned with lemon, oregano, garlic and extra-virgin olive oil **6**

selinoriza puree celery root pureed with herbs and extra virgin greek olive oil **7**

spanakorizo classic spinach-rice pilaf served with crumbled feta, lemon and cracked black pepper **6**

gigantes skordalia me psiti tomata giant beans pureed with roasted garlic, extra virgin Greek olive oil and charred tomato **6**

kolokythakia ston atmo Steamed whole baby zucchini served with extra-virgin olive oil and fresh lemon juice **8**

mezethes (appetizers served hot)

anginares moussaka artichoke heart moussaka, layered with caramelized onions, herbs and three greek cheeses béchamel sauce (meatless) **11**

pitakia kaisarias savory phyllo pastries filled with the spiced, cured beef pasturma, fresh tomatoes and mild kasseri cheese **10**

lahanodolmades avgolemono cabbage leaves stuffed with rice, ground beef, crumbled feta and dill, in avgolemono pine nut sauce **11**

kolokythakia kai melitzanakia tyganita crisp, fried zucchini and eggplant rounds served with tzatziki **9**

gigantes sto fourno me anitho kai aromatiki saltsa tomata greek giant beans baked to perfection in a honey-scented tomato-dill sauce **9**

haloumi sote me stafylia kai tsipouro thick slices of sautéed haloumi cheese finished with greek grappa and served with grapes **12**

yiouvarlakia me saltsa apo tomata kai mirodika ground meat and rice balls simmered in fresh tomatoes, aromatic vegetables and spices **10**

soutzoukakia smyrneika PYLOS' delicious ground meat sausage seasoned with cumin and served in an aromatic tomato sauce **10**

saganaki tou merakli three greek cheeses melted in a clay pot **10**

ta afrata keftedakia tis dianas diane's light-as-air meatballs, pan-fried in olive oil **10**

soupia gemisti cuttlefish filled with herbs, galette, and kefalograviera cheese served in PYLOS' tomato **13**

kalamarakia tyganita crisp fresh fried squid **10**

garides ouzo large shrimp cooked in a light ouzo and tomato cream sauce **13**

sardelles scharas classic grilled fresh sardines served with chopped parsley, garlic and extra-virgin olive oil **10**

htapothi scharas classic grilled, marinated octopus with a balsamic reduction sauce and capers **13**

\$ 25 minimum food per person for parties of (6) six or more from 7 p.m. to 10 p.m.

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 **10**

piperia gemisti me kafteri feta roasted red pepper filled with spicy feta whipped with sweet and hot peppers **9**

patzaria psita me kopanisti apo feta kai dyosmo Napoleon of olive-oil-rubbed roasted beets filled with mint-and-feta mousse **9**

htenia me marathoriza kai portokali pan-seared dry sea scallops served with shaved fennel salad and homemade saffron-orange mayonnaise **13**

soupes

avgolemono me sampania champagne avgolemono, PYLOS' smooth as silk classic egg-lemon soup with chicken stock and rice **6**

revithada chick pea soup served with roasted tomatoes, caramelized onions and pastourma (spicy, cured loin of beef) **6**

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 **10**

patzarosalata roasted beets served with extra-virgin greek olive oil and beet greens **9**

maroulosalata tender lettuces, dill, scallions and feta served with extra-virgin olive oil and fresh lemon dressing **9**

roka kai ahladia salata me fistikia aeginis cool pear and arugula salad with mild sheep's milk cheese, roasted pistachios and balsamic-honey vinaigrette **9**

kreato (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 **20**

paidakia galaktos stin schara me imam kai mora patates marinated grilled baby lamb chops, served with mini stuffed eggplants and fingerling potatoes **28**

frangokota lemonati cornish game hen roasted with lemon and herbs, served with a medley of potatoes, kalamata olives and feta **18**

hoirino kotsi me krousta apo moustarda kai myrodika herb-crusted braised pork shank served with thracian rice-fennel-raisin pilaf **22**

krasata paidakia classic braised short ribs, in spicy xinomavro red wine, served with porcini mushroom potato puree **22**

brizola 16 ounces aged prime new york cut sirloin steak, served with briam (oven roasted zucchini, eggplant, tomato and potato) **30**

papia psiti me karamelomeni domata crisp pan-seared duck breast with caramelized tomatoes and greek couscous and smoked cheese pasta **20**

psaria kai thalassina (fish and seafood)

solomos ston atmo poached salmon served over spinach-rice pilaf with sun-dried tomato and olive sauce **18**

psari sta karvouna classic grilled whole fresh fish, dressed with extra-virgin olive oil and fresh lemon juice **26**

freskos bakaliaros sotarismenos me lefko krasi fresh cod pan-seared in white wine, over black eyed peas cooked with roasted tomato, dill and orange from the peloponnese **22**

garides kai hteniame saltsa ouzo servirismena me hilopites shrimp and sea scallops in a creamy ouzo-flavored tomato sauce. served over greek egg noodles **25**