

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 valtzioglou, 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

July 2009

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**

agrio broccolo wild broccoli with feta seasoned with lemon, garlic and extra-virgin olive oil **9**

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**

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**

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**

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**

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**

dolmathes yialantzi PYLOS' homemade stuffed grape
leaves filled with rice, herbs, golden raisins and pine nuts, served
with a dill flavored greek yogurt sauce **11**

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 **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 fasolia kai roka grilled sea scallops tossed
with white beans and arugula and served with a dressing of
extra-virgin greek olive oil and fresh lemon juice **14**

soupes

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

brizola 16 ounces aged prime new york cut sirloin steak, served with greek yiayia's fried potatoes and wild broccoli **30**

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

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) **18**

hoirino kotsi lemonato braised pork shank with lemon and herbs, served with fingerling potatoes and leeks **22**

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**

kritharoto me htenia garides kai kroko orzo seafood pilaf with dry wild sea scallops and shrimp in a saffron sauce. **25**