

# 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.

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[www.pylosrestaurant.com](http://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**

**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 **13**

## 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**