

# LUNCH

## **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](http://www.pylosrestaurant.com)

## salates

**eliniki salata** greek salad with lettuce, fresh tomatoes, cucumbers, onions, stuffed grape leaves, feta and kalamata olives **8**

**greek salad with grilled chicken breast** **11**

**greek salad with grilled calamari** **12**

**greek salad with grilled shrimp** **15**

**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 **8**

## soup

**avgolemono me sampania** champagne avgolemono, PYLOS' smooth as silk classic egg-lemon soup with chicken stock and rice **5**

## greek comfort foods

**pastitsio** PYLOS' terrine of baked pasta layered with aromatic meat sauce and béchamel **15**

**moussaka** layers of lightly sautéed eggplant, zucchini and potato baked in a clay dish with aromatic ground meat sauce and béchamel **15**

## from the grill

**psito kotopoulo** grilled chicken breast **12**

**psites garides** grilled jumbo shrimp **16**

**psari sta karvouna** classic grilled whole fresh fish, dressed with extra-virgin olive oil and fresh lemon juice **22**

**paidakia galaktos stin schara** marinated grilled baby lamb chops **22**

**solomos sta karvouna** grilled salmon **16**

The above grilled dishes are served with your choice of one side dish

## 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 **5**

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

**prix fixe brunch 15**  
**(saturday, sunday from 11:30 a.m.**  
**to 4:00 p.m.)**

sparkling wine, mimosa, kir royal or fresh squeezed orange juice.  
choice of any egg dishes, sandwich or waffle.  
coffee or tea

**omelets**

**greek village omelet** fresh spinach, scallions and feta  
cheese cooked in a fluffy omelet **8**

**greek island frittata** hearty baked omelet with potatoes  
and sausages **8**

**mushroom-herb omelet** **8**

**smoked salmon and chive omelet** **11**

**other egg dishes**

**two eggs any style** **6** or, with

**spinach-rice pilaf** **7**

**roasted tomato and sautéed potatoes** **7**

**pasturma and sautéed potatoes** **8**

**canadian ham or bacon** **8**

**bifteki greek style burger** **10**

all egg dishes are served with mix greens and some with greek  
yiyia's fried potatoes

**mezethes**  
**(appetizers served cold)**

**taramosalata** robust and lemony fish roe dip **5**

**melitzanosalata** luscious eggplant condiment made  
with char-grilled eggplants and extra-virgin greek olive oil **5**

**tzatziki** thick, tangy yogurt dip **5**

**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  
(served warm not hot) **12**

**mezethes**  
**(appetizers served hot)**

**spanakopita** crispy savory greek phyllo pastry filled  
with fresh spinach, feta and aromatic herbs **7**

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

**kalamarakia tyganita** crisp fresh fried squid **9**

**ta afrata keftedakia tis dianas** diane's light-as-  
air meatballs, pan-fried in olive oil **9**

**garides ouzo** large shrimp cooked in a light ouzo and  
tomato cream sauce **12**

**saganaki tou merakli** three greek cheeses melted  
in a clay pot **7**

**htapothi scharas** classic grilled, marinated octopus  
with a balsamic reduction sauce and capers **12**

## **sandwiches**

**greek grilled cheese sandwich** pita bread filled with kasseri, tomatoes and pastourma, pan-fried in butter and served with a simple green salad **8**

**vegetarian pita sandwich** with grilled eggplant, roasted red peppers and feta **7**

## **waffle**

**waffle with greek yogurt and berries** **8**

## **beverage**

**sparkling wine, mimosa or kir royal** **7**