

## 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.

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

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## salates

**eliniki salata** greek salad with lettuce, fresh tomatoes, cucumbers, onions, stuffed grape leaves, feta and kalamata olives **14**

**greek salad with grilled chicken breast 18**

**greek salad with grilled calamari 21**

**greek salad with grilled shrimp 22**

**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 **15**

**patzarosalata** roasted beets served with extra-virgin greek olive oil and beet greens **11**

## soup

**avgolemono me sampania** champagne avgolemono, PYLOS' smooth as silk classic egg-lemon soup with chicken stock and orzo **9**

## greek comfort foods

**pastitsio** PYLOS' terrine of baked pasta layered with aromatic meat sauce and béchamel **20**

**moussaka** layers of lightly sautéed eggplant, zucchini and potato baked in a clay dish with aromatic ground meat sauce and béchamel **20**

## from the grill

**psito kotopoulo** grilled chicken breast **18**

**psites garides** grilled jumbo shrimp **24**

**psari sta karvouna** classic grilled whole fresh fish, dressed with extra-virgin olive oil and fresh lemon juice **28**

**paidakia galaktos stin schara** marinated grilled baby lamb chops **29**

**solomos sta karvouna** grilled salmon **24**

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 **8**

**spanakorizo** classic spinach-rice lemon pilaf served with crumbled feta **10**

**prix fixe brunch 18**  
**(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 or sandwich.  
coffee or tea

**omelets**

**greek village omelet** fresh spinach, scallions and feta  
cheese cooked in a fluffy omelet **15**

**greek island frittata** hearty baked omelet with potatoes  
and country sausages flavored with orange zest **15**

**mushroom-herb omelet 14**

**smoked salmon and chive omelet 16**

**other egg dishes**

**two eggs any style 11** or, with

**spinach-rice pilaf 13**

**roasted tomato and sautéed potatoes 13**

**pasturma and sautéed potatoes 16**

**canadian ham or bacon 16**

**bifteki greek style burger 16**

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

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

**taramosalata** robust and lemony fish roe dip **11**

**tzatziki** thick, tangy yogurt dip **10**

**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) **19**

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

**spanakopita** crispy savory greek phyllo pastry filled  
with fresh spinach, feta and aromatic herbs **13**

**kolokythakia kai melitzanakia tyganita** crisp,  
fried zucchini and eggplant rounds served with tzatziki **12**

**kalamarakia tyganita** crisp fresh fried squid **14**

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

**garides ouzo** large shrimp cooked in a light ouzo and  
tomato cream sauce **18**

**saganaki tou merakli** three greek cheeses melted  
in a clay pot **13**

**htapothi scharas** classic grilled, marinated octopus  
with a balsamic reduction sauce and capers **20**

## **sandwiches**

**greek grilled cheese sandwich** pita bread filled with kasseri, tomatoes and pastourma, pan-fried and served with a simple green salad **16**

**vegetarian pita sandwich** with grilled eggplant, zucchini, roasted red peppers and feta **14**

## **beverage**

**sparkling wine, mimosa or kir royal 10**