

PYLOS

Π Η Λ Ο Σ Rustic Greek Home Cooking

TAKE-OUT MENU

Take-out ONLY: Sunday to Thursday from 5 p.m. to 10:30 p.m.

For your CATERING needs, please call the restaurant (212) 473-0220

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 cold) | 12 |

MEZETHES (Appetizers served hot)

| | | |
|--|--|----|
| Spanakopita | Crispy savory Greek phyllo pastry filled with fresh spinach, feta and aromatic herbs | 8 |
| 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 |
| Htapothi Scharas | Classic grilled, marinated octopus with a balsamic reduction sauce and capers | 12 |

SALATES

| | | |
|------------------------------------|--|----|
| Elliniki Salata | Greek salad with lettuce, fresh tomatoes, cucumbers, peppers, onions, stuffed grape leaves, feta and Kalamata olives | 8 |
| with Grilled Chicken Breast | | 11 |
| with Grilled Calamari | | 12 |
| with Grilled Shrimp | | 15 |
| Horiatiki | The classic Greek village salad, with fresh tomatoes, peppers, cucumbers, bell peppers, 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 |

GREEK COMFORT FOODS

Pastitsio

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

Moussaka

Layers of lightly sautéed eggplant baked in a clay dish with aromatic ground meat sauce and béchamel 15

Solomos sta Karvouna

Grilled salmon served over spinach-rice pilaf with sun-dried tomato and olive sauce 14

Pidakia Galaktos stin Schara

Marinated grilled baby lamb chops served with Greek Yiayia's fried potatoes and sautéed greens 18

EPIDORPIA (Sweets)

Yaourti Straggismeno me Vissino, Meli kai Karydia

Drained Greek yogurt served with sour cherry spoon sweet, thyme scented Greek honey and walnuts 5

BEVERAGES

Bottled Water Flat or sparkling 4

Soda 2

128 East 7th Street (between 1st Avenue & Avenue A)
New York, NY 10009
Tel 212 473.0220 Fax 212 473.6433
info@pylosrestaurant.com www.pylosrestaurant.com