

# PYLOS

Π Η Λ Ο Σ Rustic Greek Home Cooking



At PYLOS,  
we are celebrating  
New Year's Eve  
in the traditional way,  
with great food and great  
wines to match,  
in an atmosphere  
that brims with  
Greek hospitality  
and all the warmth of home



128 East 7<sup>th</sup> Street, New York, NY 10009  
Tel 212.473.0220 Fax 212.473.6433  
info@pylosrestaurant.com www.pylosrestaurant.com



*Happy  
New Year*



**Join us at PYLOS  
for a four course dinner**

Prix Fixe \$ 80.00



Saturday, 31 of December 2016

Seating starts at 9:30 p.m.



**For reservations, please call  
212.473.0220**



Soupa apo kastana, garides kai  
ligo Metaxa

**Chestnut-shrimp soup spiked with  
Metaxa brandy**

-----

Htenia me saltsa apo manitaria portsini me  
fava kai ladi troufas

**Sea scallops in porcini mushroom  
sauce served with fava purée scented  
with white truffle oil**

- Or -

Heimoniatiiki salata apo fresko spanaki,  
marathoriza, karydia, rodi, kai feta.

Servirismeni me elliniki vinaigrette

**Fresh California spinach salad with  
fennel, walnuts, pomegranate and  
crumbled feta**

-----

Rofos psitos mesa se krousta apo fystikia  
Aeginis kai saltsa lemoni-anitho me psites  
patates, carota kai kolokythia

**Sea bass fillets cooked in a crust of  
Aegean pistachio nuts, with lemon-  
dill sauce served with baby roasted  
vegetables**

- Or -

Carne arniou me krousta apo myrodika

**Herb crusted rack of lamb served  
with porcini and garlic flavored  
mashed potatoes**

-----

**Surprise Dessert**

-----

Ta mesanychta tha tsougrisoume me elliniko  
afrodes krasi

**A midnight toast with a glass of  
Greek sparkling wine**

