Happy Valentine’s Day!

The Greeks, who gave the world Eros and Aphrodite, know a thing or two about love.

The myths are filled with love stories, but in real life the practical matters, too.

Ever-wise, the Greeks say that “hungry bears don’t dance,” an euphemism for the need to be sated first with good food before attempting to be sated otherwise!

On Valentine’s Day here at PYLOS we’re offering up a menu of sensual foods sure to appeal to every...appetite.

212-473-0220
www.pylosrestaurant.com

14 February 2015
mezethes (appetizers served hot)

anginares moussaka — fresh artichoke heart moussaka, layered with caramelized onions, herbs and three greek cheeses béchamel sauce (meatless) 14

htenia me fasolia kai roka — grilled wild sea scallops tossed with white beans and arugula and served with a dressing of extra-virgin greek olive oil and fresh lemon juice 16

gigantes sto fourno me anitho kai aromatiki saltsa tomatas — greek giant beans baked to perfection in a honey-scented tomato-dill sauce 11

dolmathes avgolemono — grape leaves stuffed with rice, ground veal, herbs, golden raisins and pine nuts, served with egg-lemon sauce 14

haloumi sote me stafylia kai tsipouro — thick slices of sautéed haloumi cheese finished with greek grappa and served with grapes 13

saganaki tou merakli — three greek cheeses melted in a clay pot 12

afraita keftedakia — PYLOS’s light-as-air meatballs, pan-fried in olive oil 12

kalamarakia tyganita — crisp fresh fried squid 14

garides ouzo — large shrimp cooked in a light ouzo and tomato cream sauce 16

htapothis scharas — classic grilled, marinated octopus with a balsamic reduction sauce and capers 16

soupes

avgolemono me sampania — champagne avgolemono, PYLOS’ as silk classic egg-lemon soup with chicken stock and orzo 8

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 14

roka kai ahladia salata me fistikia aeginis — cool pear and arugula salad with mild sheep’s milk cheese, roasted pistachios and balsamic-honey vinaigrette 12

kreata (meat specialties)

arni kotsi me meli, gigantes skordalia kai psiti tomatas — cretan-honey braised lamb shank served with giant bean and roasted garlic puree and roasted tomato 25

brizola — 16 ounces aged prime new york cut sirloin steak, served with greek yiayia’s fried potatoes and sautéed spinach 30

paidakia galaktos stin schara me imam kai mora patates — marinated grilled baby lamb chops, served with mini stuffed eggplants and fingerling potatoes 28

k rasata paidakia — classic braised short ribs, in spicy xinomavro red wine, served with porcini mushroom potato puree 24

psaria kai thalassina (fish and seafood)

solomos ston atmo — poached salmon served over spinach-rice pilaf with sun-dried tomato and olive sauce 23

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

garides kai hteniame slatsa ouzo servirismena me hilopites — shrimp and sea scallops in a creamy ouzo-flavored tomato sauce. served over greek egg noodles 27

Greek comfort foods

pastitsio — PYLOS’ terrine of baked pasta layered with aromatic meat sauce and béchamel 19

moussaka — layers of lightly sautéed eggplant, zucchini and potato baked in a clay dish with aromatic ground meat sauce and béchamel 19

epipleon piata (side dishes)

greek yiayia’s fried potatoes — wedges of hand-cut fried potatoes served with grated greek sheep’s milk cheese and oregano 7

patates psites — roasted potatoes seasoned with lemon, oregano, garlic and extra-virgin olive oil 7

agria horta — wild field greens 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 9