

House of Simple Pleasures

HOUSE OF STEFAS IS ROOTED IN QUIET REBELLION AND FUN, HONORING THE PAST AND EMBRACING THE WORLD. THIS HOUSE IS A REFLECTION OF OUR ROOTS : OUR FAMILY, OUR HERITAGE, AND THIS COMMUNITY THAT SHAPED US. IT IS BORN FROM A DEEP PASSION TO GATHER, TO SHARE, AND TO GIVE OTHERS THE VERY BEST OF WHAT LIFE OFFERS. WE SERVE YOU THE BOUNTY OF THE HUDSON VALLEY, THE TRADITIONAL GREEK RECIPES FROM OUR FAMILY, AND CELEBRATE THE SPIRIT OF HOSPITALITY DEEPLY ROOTED WITHIN US.

WELCOME TO OUR HOUSE

FROM POSEIDON'S PALACE



- Ceviche Daily Selection
- Dayboat Scallop Greek yogurt, lemon, dill
- Bluefin Tuna Grated tomato, oregano, crispy shell
- Black Bass Stefas EVOO, sea salt, lemon
- Shrimp Cocktail
- Oysters 1/2 Doz. / Doz.

BOUNTY FOR THE ARISTOCRACY

Selection of Seafood from the Atlantic add Caviar

CAVIAR SERVICE

Loukoumades puff balls, creme, cured quail egg

TAHINI MILKSHAKE

Vanilla ice cream



SUMMER SPECIAL

WE ENCOURAGE YOU TO ALWAYS INDULGE YOURSELF, DRINK WELL, CONSIDER THE DAY TO DAY LIFE AND LEAVE THE REST TO CHANCE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggmay increase your risk of foodborne illness.

ATHENIAN LUNCHEON CLUB

Ouzo Service

(150ml)

MEZZE

Dips w. house bread or crudite Tzatziki ~ Tirokafteri ~ Tarama

Cold

- Octopus
- Ligandes w. feta
- Dolmadakia
- Feta and pickles
- Marinated olives
- Horta
- Anchovies

Hot

- Soutzoukakia
- Loukaniko
- Zucchini fritters
- Crispy Baby Calamari
- Fried Small Fish

Philosophy Φιλοσοφία Welcomed Democracy Δημοκρατία Required

SPECIALS



MAINE LOBSTER ROLL

House roll, crispy potatoes, garlic yogurt, burnt butter Add Caviar

DAILY FISH ON THE GRILL

Seasonal salad, ladolemono

STEFAS GYRO

COMING SOON

IN THE MORTAL REALM, BEAUTY HAS A PRICE. SHOULD YOU COVET THIS MENU, WE ACCEPT PAYMENT OF THREE HUNDRED AMERICAN DOLLARS.

featuring Freestyle Greek V1 04-06

FOR THE TABLE

- Anthotyro cheese, Greek honey, house cracker
- Smoked Eggplant, tahini, yogurt, pita .
- Halloumi, preserved tomatoes, mint, pine nuts
- Athenian Horta, grated heirloom tomato, grated feta/manouri cheese
- Prawns, little gem lettuce, radish, almond tarator
- Avgolemono Kotosoupa

MAINS Κυρίως Πιάτα

- Mama Katina's Pasta. Beef, peppers, mushrooms, tomato
- Fish Fillet with Pasta Lemon, oil, wine
- Stefas Burger Ground lamb, spicy feta, LTO
- Chicken Souvlaki Crispy potatoes, garlic yogurt, pita
- Hortopita Traditional Greek pie, local greens, feta
- Seasonal Flatbread
- Lamb and Pepper Flatbread Pickled pepper
- Prawn Ouzo Orzo, tomato sauce, barrel aged feta



Apply FINE JEWELRY SOLD HERE 25252525252525

Από τον Κήπο

FROM THE GARDEN

- Horiatiki (Vasili's Classic) Tomato, cucumber, bell pepper, olives, barrel-aged feta
- Maroulosalata Local gems, dill, scallions, lemon and feta
- Beet Tahini, yogurt, pistachio, mint
- Chickpea and lentil. Seasonal vegetables, herbs, pomegranate

Add-on Skewers

- ~ Catch of the Day
- ~ Chicken Skewer
- ~ Pork Skewer



LET THE GODS DECIDE

Offer your appetite to spontaneity. Your server will present a series of dishes chosen off this menu leaving everything to the spirit of chance. Beyond mortal planning, no requests, no regrets, only revelations

COMING SOON

Enjoy the



TOGETHER WHILE WE CELEBRATE THE LOVE OF LIFE AND EACH OTHER, DIONYSIUS GENEROUSLY SHARES HIS CHALICE OF WINE, GRANTING IMMORTALITY AND FREEDOM TO EVERYONE PRESENT.

PLEASE ENJOY!