

House of Simple Pleasures
WELCOME TO OUR HOUSE

Από τον Κήπο
FROM THE GARDEN

Horiatiki (Vasili's Classic)	22
Tomato, cucumber, bell pepper, olives, barrel-aged feta	
Dakos	19
Grated tomato, kalamata olives, manouri	
Beet	20
Tahini, yogurt, pistachio, fruit	
Chickpea and lentil.	18
Seasonal vegetables, herbs, pomegranate	
Maroulosalata	17
Little gem lettuce, green onions, dill, feta	

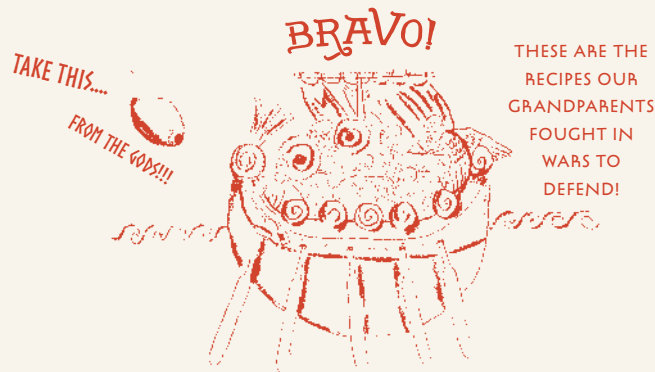
Cocktail Special
SPIRIT OF ECSTASY
Spicy tequila, clarified lime passion
Preserved gooseberries
19



FROM THE TIGER BAR

Philosophy Φιλοσοφία Welcomed
Democracy Δημοκρατία Required

LET THE GODS DECIDE
COMING SOON



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 egg may increase your risk of foodborne illness.

ATHENIAN SUPPER CLUB
featuring Freestyle Greek V2 29-07

MEZZE

Traditional Dips 10 ea.
w. house bread or crudite

Tzatziki ~ Tirokafteri ~ Tarama

Cold	Octopus	12
	Ligandes w. feta	8
	Dolmadakia	12
	Feta and pickles	7
	Horta	7

Ouzo Service 22
← (150ml)

Hot	Soutzoukakia	11
	Loukaniko	14
	Zucchini fritters	11
	Crispy Baby Calamari	13
	Fried Small Fish	14

FOOD OF THE GODS



"FAMILY STYLE"
SPECIALS
οικογένεια

SALT CRUSTED WHOLE FISH
Ladolemono, skordalia 180

BRAISED LAMB SHOULDER
Lemon potato, garlic yogurt 275

MIXED GRILL 220
Selection of the finest meats & seafood,
pita, rice pilaf (for 2)

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

FOR THE TABLE

Anthotyro Cheese, Greek honey, house cracker	19
Smoked Eggplant, tahini, yogurt, pita	18
Grilled Octopus, muhamarra, pickled onions, mint	29
Prawn Ouzo, tomato, feta	26
Yannaki Saganaki, flaming kefalograviera, brandy	20
Athenian Horta, grated heirloom tomato, grated feta & manouri	17
Flatbreads	21
~ Tomato & Feta	
~ Lamb & Pepper + 4	
Lamb Tartare.	36
~ Little gem, anchovy dressing	
Soup of the Day.	16

#4 Daily Special MP

MAINS Κυρίως Πιάτα

Stefas Pastichio.	42
Braised wagyu brisket, béchamel, house made pasta	
Whole Maine Lobster (for 2)	82
Spicy tomato, hilopites, dill, ouzo	
Mama Katina's Pasta	36
Beef, peppers, mushrooms, tomato	
Rabbit Kokkinisto	39
Giant spaghetti, stewed red sauce, wine, cinnamon	
Halibut	52
Manila clams, white wine, lemon potato	
Wild Striped Bass	46
Summer vegetables, avgolemono	
Heritage Chicken	39
Orzo, cherry tomatoes, mushroom	
Grilled NY Strip	67
Skordalia, xorta	
Chicken Souvlaki	36
Crispy potatoes, garlic yogurt, pita	
Grilled Lamb	59
Braised peppers, herb sauce	



Apply
FINE JEWELRY SOLD HERE
25 25 25 25 25 25 25

FROM
POSEIDON'S
PALACE

Fresh Fish
φρέσκιος ψάρι For Sale



Ceviche of the Day	
Daily Preparation	21
Marinated Scallops Crudo	24
Greek yogurt, lemon, dill	
Bluefin Tuna Tartare.	28
Heirloom tomato, pomegranate, basil	
Fluke Crudo.	24
EVOO, chives, aleppo	
East Coast Oysters	30/60
Lemoun-Ouzo Mignonette	
Shrimp Cocktail	24
Saffron cocktail sauce, lemon	
Salt Cod Fritters	15
Garlic Mayonnaise	

AEGEAN ODYSSEY. . . Now Seating!
Reserve with Host

BOUNTY SEAFOOD PLATTER

Selection of Seafood for the Aristocracy
Lobster, Oysters, Shrimp, Clams, King Crab
Ceviche of the Day

65 PP (Min. 2)

CAVIAR SERVICE

Siberian, potato chips, yogurt ranch, chives

145

Enjoy the



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 GENUINE HOSPITALITY
DEEPLY ROOTED WITHIN US.

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.

Presented by: John + Paul Stefanopoulos

PLEASE ENJOY!