

House of
Simple Pleasures
WELCOME TO OUR HOUSE

Από τον Κήπο
FROM THE GARDEN

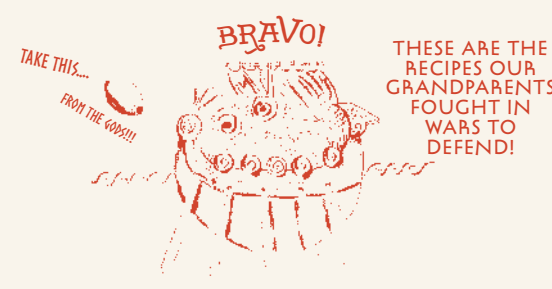
Horiatici (Vasili's Classic)	22
Tomato, cucumber, bell pepper, olives, barrel-aged feta	
Dakos	19
Grated tomato, kalamata olives, manouri	
Beet	20
Tahini, yogurt, pistachio, fruit	
Chickpea and lentil.	18
Seasonal vegetables, herbs, pomegranate	
Maroulosalata	17
Little gem lettuce, green onions, dill, feta	
Add-on	
~ Catch of the Day	19
Skewers	
~ Chicken Skewer	18
~ Pork Skewer.	19

Cocktail Special
TAHINI MILKSHAKE
Vanilla, Tahini
12



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 LUNCHEON CLUB

Ouzo Service 22
«» (150ml)

featuring Freestyle Greek v2 29-07

MEZZE

Traditional Dips 10 ea.
w. house bread or crudite

Tzatziki ~ Tirokafteri ~ Tarama

Cold	Octopus	12
	Sigandes w. feta	8
	Solmadakia	12
	Feta and pickles	7
	Horta	7
Hot	Soutzoukakia	11
	Loukaniko	14
	Zucchini fritters	11
	Crispy Baby Calamari	13
	Fried Small Fish	14

SPECIALS



MAINE LOBSTER ROLL 42
House roll, crispy potatoes, garlic yogurt, burnt butter
Add Caviar +28

DAILY FISH ON THE GRILL 44
Seasonal salad, ladolemono

STEFAS GYRO M.P. COMING SOON

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
Halloumi, preserved tomatoes, mint, pine nuts	20
Athenian Horta, grated heirloom tomato, grated feta/manouri cheese	17
Flatbreads	21
~ Tomato & Feta	
~ Lamb & Pepper + 4	
Lamb Tartare.	36
~ Little gem, anchovy	
Soup of the Day.	
16	

#4 Daily Special MP

MAINS Κυρίως Πιάτα

Mama Katina's Pasta	36
Beef, peppers, mushrooms, tomato	
Fish Fillet with Pasta	42
Lemon, oil, wine	
Stefas Burger.	34
Ground lamb, spicy feta, LTO	
Chicken Souvlaki	32
Crispy potatoes, garlic yogurt, pita	
Hortopita	26
Traditional Greek pie, local greens, feta	
Prawn Ouzo.	36
Orzo, tomato sauce, barrel aged feta	



Apply
FINE JEWELRY SOLD HERE
25252525252525

GET THE #4!
GET THE #4!
GET THE #4!
PLEASE ENJOY

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



Art
Living
Well

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!