

ATHENIAN SUPPER CLUB

featuring Freestyle Greek

v3 19-12



Από τον Κήπο

FROM THE GARDEN

Horiatiki (Vasili's Classic)	22
<i>Tomato, cucumber, bell pepper, olives, barrel-aged feta</i>	
Chickpea and Lentil	17
<i>Seasonal vegetables, herbs, apples</i>	
Winter Feast	19
<i>Winter greens, figs, freekeh, radish, walnuts</i>	

Get the #4 Daily Special!

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FOR THE TABLE

Anthotyro Tyropitakia	14
<i>House made cheese, filo, Cretan honey</i>	
Smoked Eggplant	18
<i>Tahini, yogurt, pita</i>	
Braised Octopus	27
<i>Spicy tomato, capers, dakos, chick peas</i>	
Prawn Ouzo	26
<i>Tomato, feta</i>	
Crispy Baby Calamari	23
<i>Squid, pepperoncini</i>	
Yannaki Saganaki	19
<i>Flaming kefalograviera, brandy, jam</i>	
Athenian Crab	24
<i>spicy feta, Jonah crab, crispy pita</i>	
Sheftalia	19
<i>Cypriot style sausage, sumac onions, garlic yogurt, parsley</i>	
Halloumi	20
<i>Figs, pistachio, mint, pine nuts</i>	
Sweet Potato Hummus	16
<i>Pasturma, preserved cherry tomatoes, pine nuts</i>	
Wood Fired Flatbreads	
~ Brussels sprouts	19
~ Loukaniko, leeks & clams . .	23

MAINS Κυρίως Πιάτα

Stefas Pastichio	42
<i>Braised wagyu brisket, béchamel, house made pasta</i>	
Short Rib Stifado	48
<i>Hilopites, pearl onions</i>	
Duck Kokkinisto	36
<i>House made pasta, reddened tomato sauce, wine, cinnamon</i>	
Halibut	48
<i>Manila clams, white wine, lemon potato, kale</i>	
Whole Lavraki	49
<i>Ladolemono, greens, shaved fennel</i>	
Heritage Chicken	39
<i>Orzo, winter root vegetables, spinach, fennel</i>	
Chicken Souvlaki	36
<i>Patates, garlic yogurt, pita</i>	
NY Strip Steak	59
<i>Sunchoke skordalia, mushrooms a la Grecque</i>	
Kakavia	42
<i>Traditional fishermen's stew, rice pilaf, saffron aioli</i>	
Stuffed Squash	31
<i>Root vegetables, lentils, braised horta</i>	

PLEASE
ENJOY!



FOOD OF THE GODS



"FAMILY STYLE" SPECIALS

οικογένεια

BRAISED LAMB SHOULDER

Lemon potato, house pita, garlic yogurt 275
(SERVES 3 TO 4)

MIXED GRILL

*Selection of the finest meats &
seafood, house pita, rice pilaf* 195
(SERVES 2 TO 3)

DRY AGED DUCK GYRO

*House pita, burnt butter,
garlic yogurt, sumac onions* 135
(SERVES 2 TO 3)

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

CUSTOM ALPACA TROWERS & FINE JEWELRY SOLD HERE

House of Simple Pleasures

WELCOME TO OUR HOUSE

MEZZES



Traditional Dips 10 ea.
w. house bread or crudite

Tzatziki ~ Tirokafteri ~ Tarama

Cold	Beet + yogurt	8
	Gigandes w. feta	8
	Dolmadakia w/ Avgolemono	12
	Barrel-aged feta + pickles	7
	Crudite	5

Hot	Patates	11
	Soutzoukakia	11
	Loukaniko	14
	Squash fritters	11
	House Bread / Pita	5

Philosophy Φιλοσοφία Welcomed
Democracy Δημοκρατία Required

FROM THE TIGER BAR

Beverly Hills

Gin, cranberry pureé, mastic,
lime juice, honey syrup, raspberry foam
19

Ouzo Service

(150ml)
22



Cocktail Specials

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.

FROM POSEIDON'S PALACE

Fresh Fish
φρέσκο ψάρι

Ceviche of the Day

<i>Daily Preparation</i>	21
Marinated Scallops Crudo	24
<i>Greek yogurt, lemon, dill</i>	
Tuna Dolmadakia	21
<i>Spanakorizo, garlic yogurt, pickled cucumber</i>	
Fluke Crudo.	22
<i>EVOO, chives, aleppo</i>	
East Coast Oysters	30/60
<i>Lemoun-Ouzo Mignonette</i>	
Shrimp Cocktail	24
<i>Saffron cocktail sauce, lemon</i>	
ÆGEAN ODESSEY.	250
<i>10 course tasting menu at Poseidon's Palace</i>	

BOUNTY SEAFOOD PLATTER

Selection of Seafood for the Aristocracy



95 / + 65 PP



CAVIAR SERVICE

Siberian, potato chips, yogurt ranch, chives

Imperial 175



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 **SPRIT 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.**

Executive Chef: Roel Alcudia

Produced by: John + Paul Stefanopoulos

PLEASE ENJOY!