



1633

1633 Second Avenue (at 85th Street), NYC
212-837-8285

The Bread 6

Basket of Assorted Homemade Breads

Cream of butter, thyme, oregano and sage-infused olive oil (per table)

Liquid Food 12/19

Main Lobster Cappuccino with pancetta crouton

Orexis On A Plate

Mousse-AKA 19

Short rib, zucchini and eggplant ratatouille, torched bechamel, graviera chips

Mussels AhNu 18

New Zealand Mussels, shallots, garlic, bouquet garni, moschofilero wine broth, potato and garlic bruschetta

Gyro Pizza 20

Pork belly and lamb shoulder, fontina, cream of tzatziki, roasted tomatoes, onion relish

Sunset Fritters 15

Tomatoes, mint, Arachova feta, oregano and sweet paprika cream

Fishing The Roots 21

Alaskan cod in Kourkouti, hazelnut skordalia

Madame Sou-Sou 19

Tart of wild spring greens, ricotta and feta cheese, yogurt-feta ice cream

Chilled Orexis

M/A Oysters 3.50

Sorbets of raspberry mignonette, cocktail sauce, fresh wasabi and mint sorbet

Oh My Cod! 18

Alaskan cod sushi roll, avocado, pickled cucumber, squid ink mayo and salmon roe

Saga-Naki 18

Shrimp, green peppers, saganaki reduction, bukovo paste

Daily Ceviche 26

Tuna TarTar 28

Yellowfin tuna, avocado duet, soy-ginger vinaigrette, tortilla dust

Σαλατα

El Greco 21

A not-so-traditional Greek salad

Athinaiki 26

Steamed Atlantic snapper, baby potatoes, pickled cornichons, egg, carrots, celery, lemon meyer, squid ink, classic mayo

S.T.S. 17

(Simply Tasteful Salad)

Rusk, haricots verts, Cretan mizithra cheese, cherry tomatoes, bacon vinaigrette

Enter

Lazy Beef 31

Braised short ribs, trahana risotto, tomato molasses

Barbouni Fava Fever 33

Fillet of red mullet, tomato emulsion, cream of Santorini fava beans

Astako-Pasta 69

2-pound Maine lobster, hand-made fettuccine

Lamb In A Bag 37

New Zealand baby lamb chops, thick fries, roasted pepper ketchup

Halibut Carbonara 28

Fillet of halibut, graviera, dusted bacon.

Gregory's Comfort 24

Roulade of organic chicken, sliced fries, roasted tomatoes and horned peppers, graviera

Side Effects 7

Mac n Cheese

Shaved Brussel Sprouts

Bacon vinaigrette, crumbled goat cheese

Hand-cut Fries

Homemade ketchup, feta cheese

Sweet Dreams

Ravanicious 15

Crumbled semolina cake, cream of lemon, toasted almonds, vanilla ice cream

Profiterole 14

Vanilla ice cream choux, toasted nuts, chocolate ganache, salted caramel

Baklava In A Jar 16

Walnuts, pistachios and hazelnuts, vanilla bread crumble, spiced syrup, pine nut smoke, vanilla ice cream

Menu by

Chef Dionisis Liakopoulos

We have a farm-to-table philosophy always ensuring we use locally sourced produce. Local, family-owned farms have become a part of our own family. The Giamarese, Hlubik and Stern Families reserve only the best quality of vegetables, dairy, poultry and meats especially for us, and play a key role in constructing our culinary vision.

Kindly let your server know of any allergies or dietary restrictions when ordering.