

# MOLYVOS

871 Seventh Avenue  
New York, NY 10019  
212-582-7500  
[www.molyvos.com](http://www.molyvos.com)

## Winter 2009 Restaurant Week Menu

*Three Course Lunch \$24.07\*\**

### Appetizers

Soupa apo Fakes

Hearty Lentil Soup with Root Vegetables, Kalamata Vinegar, House Pickled Onions

Mikri Pikilia

Melitzanosalata, Taramosalata, Tzatziki and Toasted Lasagna

Dolmades Lahanikon

Grape Leaves Filled with Arborio Rice, Tomatoes, Sweet Peppers and Pine Nuts, Yogurt Garlic Sauce

Horiatiki Salata

(\$2 Supplement)

Country-Style Greek Salad with Tomatoes, Cucumbers, Olives, Onions, Olive Oil and Feta

### Entrees

Kritharaki me Thalassina

Orzo Risotto Style with Shrimp, Calamari, Kozani Saffron & Feta

Pastos Solomos

House Cured Scottish Salmon, Mixed Greens, Sumac Marinated Onions, Capers, Dill and Yogurt

Lahano Dolmades

Tender Cabbage Leaves Filled with Ground Beef, Lamb, Pork and Arborio Rice,  
Spiced Yogurt Garlic Sauce

Psari Skharas

(\$2 Supplement)

Grilled Fish Market Selection, Baked Gigantes, Wild Greens, Green Olives & Dill

### Desserts

Ravani

Toasted Almond Vanilla Cake, Orange Spoon Sweet, Cinnamon Cream

Galaktobourekos

Semolina Custard Wrapped in Phyllo, Bathed in Citrus Syrup

Yiaourti me Syka

Rich Greek Yogurt, Fig Spoon Sweet, Toasted Pistachios  
(2% yogurt is available on request)

Baklava

(\$2 Supplement)

Rolled Layers of Phyllo with Walnuts, Pistachios, Spiced Honey Syrup

*\*\* menus subject to change due to market availability*

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*Three Course Dinner \$35.00\*\**

### Appetizers

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Mikri Pikilia

Melitzanosalata, Taramosalata, Tzatziki and Toasted Lasagna

Dolmades Lahanikon

Grape Leaves Filled with Arborio Rice, Tomatoes, Sweet Peppers and Pine Nuts, Yogurt Garlic Sauce

Horiatiki Salata

(\$2 Supplement)

Country-Style Greek Salad with Tomatoes, Cucumbers, Olives, Onions, Olive Oil and Feta

### Entrees

Kotopoulo Sto Fourni

Boneless Pan Roasted Free Range Chicken, Lemon and Garlic Roasted Potatoes, Artichokes and Rosemary

Arni Yuvetsi

(\$6 Supplement)

Braised Savory Marinated Lamb Shanks Baked in a Clay Pot, Orzo, Tomatoes, Kefalotyri Cheese

Psari Skharas

Grilled Fish Market Selection, Baked Gigantes, Wild Greens, Green Olives & Dill

Lahano Dolmades

Tender Cabbage Leaves Filled with Ground Beef, Lamb, Pork and Arborio Rice, Spiced Yogurt Garlic Sauce

### Desserts

Ravani

Toasted Almond Vanilla Cake, Orange Spoon Sweet, Cinnamon Cream

Baklava

(\$2 Supplement)

Rolled Layers of Phyllo with Walnuts, Pistachios, Spiced Honey Syrup

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