100 Best Greek Restaurants
Where to Dine Hellenic This Side of the Atlantic

Food and drink are vital for human life. But in the Greek culture, food means so much more than mere sustenance. It symbolizes, it conjures up memories, it helps us celebrate and mourn. We have specific foods for every occasion, every milestone, every mood, every holiday. It brings families and friends together for an occasion or no occasion. Even the people drinking wine and discussing ideas. Food and drink arouse connections in our community.

We have tried to keep the list to 100 was indeed a challenge. There are so many wonderful Greek restaurants in the U.S. We have tried to present the best of every type of restaurant, it is whether it is a food truck, a palace, or anything in between.

As our last year, we’ve compiled the list from readers’ suggestions, from local food professionals and from extensive research of newspapers and magazines throughout the country, cross-referenced with ZAGAT, Yelp.com and Open Table-type websites.

Dig into this issue to learn from top chefs and food professionals about the best Greek restaurants in the U.S. We have tried to enjoy new recipes, and to see if your favorites made the list.

Kali Orexi!
One of Tarpon Springs’ favorite restaurants has been open since 1977. Favorite dishes include Costa’s Seafood Feast (fried calamari, charbroiled octopus, and fried smelts). There are also kebabs. The tables see their share of tsifteteli-ing and few plates survive— at this fast-growing restaurant concept. With an emphasis on family recipes, Greek native Panos Bodaklidis opened the first Taverna Opa here in 1996 — and there are now five more locations.

MYPHOS GREEK TAVERN A
Perth’s Angel with Dimitris Spanakopita, big mugs of Greek ice cream.

KOUZINA
Noumero Ouzo since 1981 is the slogan at this spot that is part of a 40-year family establishment has won the Orlando Foodie award for Best Greek restaurant for the last seven years in a row. Executive Chef Maria Chrissanthidis ensures there are plenty of traditional items with imported lamb on the menu — from leg of lamb to souvlaki. Known in Orlando for exceptional seafood, they grill fresh, whole fish like Lomito and Tsipoura as well as Portuguese octopus. Chef specialties include diver’s scallops and Canadian black mussels.

MYTHOS GREEK TAVERN A
Hellas Restaurant

FO R THE G REEK S I M MER
imported by: HELLAS IMPORT LTD
100 Best Greek Restaurants
Continued from page 3
With some 130 Greek wines of Excellence to this restaurant. Diane Kochilas is the consulting chef. Prasopita (leek pita) is one of the unique items you’ll find. The Poseidon Plate includes Octopus, Kalamari, and Shrimp. Entrees: $11-$23
www.avli.us

Greek Islands established in 1971; and it may this spacious Greektown spot brimming with mezedes and turnover guarantees fresh food,” raves one TNH reader. Entrees: $8-$43
Chicago, IL 60661 (312) 782-9855 www.greekislands.net

AEGIAN CAFE
“Whatever you do when you go,” is the philosophy behind the home style dishes at Nicholas and Toula Ntasios’ popular restaurant. Their specialty is whole fresh organic and local produce. Spectator has given it the Best Restaurant in 2011. The family has also opened an Inn and offering a half-price dine-in or Grilled Baby Octopus, have a Saltado Nuese or a bowel and Golden Tomato Feta Salad, have Grilled Fillet Mignon or Pan Seared Lemon Fish (with Kalamata olives). Kali’s Restaurant Group also owns
2366 Massachusetts Avenue
Baltimore, MD 21218 (410) 276-4700 www.kalisrestaurantgroup.com

PEGASUS
Located in the heart of Greektown, Dimomeri (Chefs) Papua restaurant has fresh food, great service, and a clean-cut interior, which is a large space broken up into intimate nooks. There’s now a popular bar area as well too.
58th Street Greektown, Chicago, IL (312) 964-6800, 2495 S. Ashburn Road, St. Clair Shores, MI 48080 (586) 776-2299 http://pegasusrestaurant.com

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Athos Greek Cuisine

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Aegian Cafe

Black Olive Restaurant

Kalli’s Court (one of Baltimore’s 10 Best Date Night restaurants for 2011) and Mel’s, a hoppy-throated pedestrian that’s earned

MICHIGAN

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MICHIGAN
Three generations of the Papavasiliou family are involved with this institution, which has reached nine more locations. Papavasiliou’s recipes reign at restaurants. Grandmother Ero York Times called the food: “priced.”

Born and bred in the New Jersey Greek restaurant world, George Vastardis has opened his own place – and it’s a hit.

The Fulton Fish Market. That’s where the Oceanos day begins – as Executive Chef Peter Pantelakis brings the finest seafood into his kitchen. The menu at this restaurant has many familiar Greek dips, but also an Oyster Taster. After that diners can go either “the sea route” (with options from Fish Tail) or travel “by land” with dishes like Filet Mignon or Stuffed Chicken. Ekmek is among the sweet finishes to this spot launched in 2005 by Stavros Angelakos. Executive Chef George Georgiades’ innovations include appetizer innovations including dips, salad, olives, and more. The house baklava features pistachios – or any of the meat dishes, which are uniformly praised by Yelp users, many of whom are fans of this spot.

Fresh fish from nearly every continent is grilled and lovingly dressed with age-old, simple ingredients – olive oil, lemon and oregano. There are to start things off a poikilia including dips, salad, olives, and more. The house baklava features pistachios – or doesn’t always the Chios/Renaisse mosaic souvlaki. A short visit to Open Table reveals some of the Westfield spot’s passionate foodie fans.

NOTE: the restaurant will be closed August 20 through September 4, 2012.
Where to Dine Hellenic This Side of the Atlantic

Continued from page 5

Feta with Grapes Agrodolce with Dandelion, Dill

Ingredients

Feta cheese

Olive oil

Thin-skinned dandelion greens

Lemon, finely diced

Recipes

1. Cut a block of feta from the size of an orange. Set aside and do not rinse the feta.

2. Cut and wash approximately 4-5 shoots or 5 oz. of dandelion greens. Prepare them for a first rinse and cut into small pans. Rinse about half a bunch of grapes. Coat with equal parts olive oil and feta (as shown in the picture) and garnish with dill. Drizzle olive oil on top of the feta before serving.

3. Rinse about half a bunch of grapes. Coat with equal parts olive oil and feta (as shown in the picture) and garnish with dill. Drizzle olive oil on top of the feta before serving.

4. Drizzle a pan with olive oil. Once the oil is hot, take the pan (with the grapes) back on the flame for about a minute and a half (constantly shake the pan). Put the pan (with the grapes) back on the flame for about a minute and a half (constantly shake the pan). The cloves shall be ready. Put the spices in a blender. Take the pan (with the grapes) back on the flame and add the pomegranate vinegar to it (about 1/2 of the grapes). Add the dandelions and (as shown in the picture) and garnish with dill. Drizzle olive oil on top of the feta before serving.

5. Remove grapes with a slotted spoon and drizzle a small amount of olive oil on top of the grapes. Add the dandelions and (as shown in the picture) and garnish with dill. Drizzle olive oil on top of the feta before serving.

6. Remove grapes with a slotted spoon and drizzle a small amount of olive oil on top of the grapes. Add the dandelions and (as shown in the picture) and garnish with dill. Drizzle olive oil on top of the feta before serving.

7. Add the grapes to the pan for 30 seconds and put the pan off the flame. Add the grapes to the pan for 30 seconds and put the pan off the flame.
The villa motif is carried through each successive space of this upscale Manhattan bar, fish (including imported Mediterranean favorites like Tsipoura and Barbounia) and elegant Hamptons locale.

There will be toasted almonds of tangerine ladolemono sauce on your kalamarakia (calamari) at Trata. The Greek experience is extended to include imported fish from the display at this spot priding itself in the finest –often organic and/or heirloom- ingredients for two decades. One TEN reader proclaims it “Simply the best restaurant I have ever dined. Fresh seafood, the best Greek salad, spectacular wine list and over the top service.” A Milos opened in Las Vegas in 2010, and another in Miami Beach last month. Milos prides itself on honing in on only the soothing whites. Milos prides itself on honing in on only the finest –often organic and/or heirloom- ingredients for two decades. One TEN reader proclaims it “Simply the best restaurant I have ever dined. Fresh seafood, the best Greek salad, spectacular wine list and over the top service.”

Greek wines.

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Zagat Rated Ulysse Voyage
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We bring you the best bouzouki music in LA.
Where to Dine Hellenic This Side of the Atlantic

Continued from page 7

This New Classic Greek Cooking restaurant with a white, airy decor, ushered in a new, higher era for Greek food in Gotham. Nicola Kotsoni and Steve Tzolis dineders aware that there was more to Greek food than a hunk of lamb on a vertical spit.” The menu, which famously revisited classic recipes and added the Periyali touch, includes starters like Lentils. The Grilled Octopus is reader reported “they made a special leg of lamb for two when my non-Greek friend came in from the Orient, having missed Greek food.” Greek wine selections are different brands of ouzo. PYLOS RESTAURANT of Christos Valtzoglou’s trademark, but the food keeps guests looking at their plates. was the consulting chef at the spot noted for innovations like artichoke moussaka. A TNH gem that has a beautiful mystique with all of its clay OPA LA Vita! - NEW YORK "The god Apollo’s first love was the nymph Dafni. As he pursued her, the leaf of the laurel tree is also known as the bay leaf (dafni, in Greek). It is an essential ingredient in many cuisines, especially those of the Mediterranean. Used either fresh or dried, the leaves impart a subtle but distinctive flavor and fragrance to food. On behalf of Dafni I wish you Kalá Oraíni!"
265 West 70th Street, New York, NY 10023
(212) 872-8690 | www.sweetartcaterers.com

THE NATIONAL HERALD, JUNE 8, 2014

100 Best Greek Restaurants

G REEK ISLES
The second U.S. location of Chef from Crete, check. Home cooking, check. This is where taverna in Greece, right down to the music and dancers, is turn into something akin to a Kifissia or a Mykonos night. It’s run by former nightclub singer Eleni Fetokakis. Her son, Pagonis and his wife explain, "When we opened this place, our goal of "presenting a fresh, Southern elegant dining. Proud parents, George and Ekaterini, are involved in the kitchen and are an influential DC men, raved the magazine...it’s the best in town. On a visit to the place where you were raised.” Even non-lamb lovers to the place where you were raised.” Even non-lamb lovers to the place where you were raised.” Even non-lamb lovers to the place where you were raised.” Even non-lamb lovers to the place where you were raised.” Even non-lamb lovers to the place where you were raised.”

OREGON
ALEXIS
Hailing from the heart of Portland's foodies, Alexis celebrates its 20th landmark last year. Calmari, ouzo and raki. Not only are they “happy” on a menu focused on classic greek, it’s a unique dining room. One innovation: The Portland, Oregon 97249 (503) 224-0657 www.alexisrestaurants.com Centered around a living olive tree. Interesting

PENNSYLVANIA
CHANTY

TEXAS

GREEK ISLES GRILL AND TAVERN
Jason Gou Karos has owned a tavern in Greece’s town of Xanthi. "Wunderful food and good prices," one wrote on Trip Advisor. His

NEVADA
ESTROFI MILOS
The second U.S. location of chef Costas Spiliadis (the first is in New York City,) the restaurant is located inside the Cosmopolitan of Las Vegas, a hotel/casino on the Vegas strip with a sense of the worlds most famous. Choose from a menu that is diverse, unique, and authentic. It’s named after dip tzatziki, Mary and Carlos Arabatzis' Dallas restaurant first opened in 1993. In 1973, Symeon Ann, started it in a much smaller location. www.olympiapier21.com

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Continued from page 9

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Eight of Top Ten Diners in NY Tri-State Area are Owned by Greeks

TNH Staff

Joe Causi of WCBS-FM in New York was taking submissions for “Causi’s Best Diner in the Tri-State” for several weeks. The list was narrowed down to ten finalists from the Bronx, Brooklyn, Queens, Staten Island, New Jersey, Connecticut, and Manhattan, and eight of the ten are owned by Greek-Americans.

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Causi said “As many predicted, New Jersey has the most diners in the finals with four. But the three diners that received the most submissions (by a wide margin) were Pelham Bay Diner from the Bronx, Bel Aire Diner in Astoria, and the Mineola Diner from Long Island.”

Causi declared that “whoever comes out on top will get a visit from me and the CBS-FM Street Team! We’ll film and photograph our visit, which will include us indulging in some of their great diner dishes, of course. And don’t worry, when we find out where our destination is, we’ll be sure to let you know… the more the merrier! Don’t waste anymore time! Cast your vote and let us know which diner is the best in the tri-state!”

The list of diners follows, with customer and reviewer comments posted by WCBS-FM:

**PELHAM BAY DINER** in the Bronx, owned by Jerry Stefanitis

Rego Park resident Abby Metzger: “I’ve never sent anything back. For breakfast, the omelets and the French toast are unbelievable. The dinners, you can’t ask for anything better. And it’s just a nice place to be.”

**BEL-AIRE DINER** in Queens, owned by Argyris Delaportas and family

Review from Urbanspoon: “Best banana pancakes in America. 24 hour delivery and extensive menu make this restaurant a late night foodie haven!”

**WOODROW DINER** in Staten Island, owned by Stavros Bakousis and Magdy Kheir, who also own the Annadale Diner.

Urbanspoon review: “Awe-some diner. The best on Staten Island. Friendly staff and the most amazing food ever. A true diner atmosphere... ask if it’s everything is sold.”

**THE COLONIAL DINER** in Lyndhurst, NJ, owned by Demetrios Grimanis

Yelp review: “The Colonial Diner is the envy of just about every other diner in NJ. It is big, good, and has a great staff. I have had the most food, great service, and a real diner atmosphere make this the spot to go to anytime of the day — although it is pay to go to night spot in the area.”

**TOPS DINER** in East Newark, NJ, owned by George Golemis.

Yelp review: “We’ve never had a bad meal here. Actually, I’ve never even had an average meal here. Breakfast. Lunch. Dinner. Late night. It’s all good.”

**THE COACH HOUSE DINER** in North Bergen, NJ, owned by John and Nick Pappas.

Yelp review: “I am a regular at Coach House and it is probably the only thing that doesn’t allow me to move out of the area.”

**PARK WEST DINER** in Little Falls, NJ, owned by Dimitris Douranakis, John Stoupakis, and Panagiotis Kavalos.

Urbanspoon review: “You hungry? They give you plenty and not for an arm and leg. Be careful not to order too much, like a big appetizer then dinner… You’ll need 2 tables just for your food even if only two people. Great variety and excelente dessert too!”

**MIRAGE DINER** in Brooklyn, NY, owned by Bill Kontolios.

Yelp review: “The Mirage has high quality food and amazing service.”

For the record, these are the non-Greek Diners: Mineola Diner in Long Island and Ellen’s Stardust Diner in Times Square. Ellen can pass for Greek, and she does serve Greek salads, but we believe she is of Scandinavian descent. Maybe her fellow diner owners should invite her to Greece this summer.

Visit Causi on the Internet to vote:

http://wcbsfm.cbslocal.com/2012/05/22/causi-bests-diner-in-the-tri-state-the-finalists/
Greek Wine Imports Poised For Upswing

Winemaking has been one of Greece’s foremost industries since earliest recorded history, and it shows no signs of diminishing despite the country’s current economic challenges, especially in the United States market.

Greek Trade Commissioner Apostolos Digbassanis said that Greece to the U.S. are poised to increase significantly this year, especially in the United States that reveal wine imports from Greece to the U.S. are poised to increase significantly this year, especially in the United States.

Apostolos Digbassanis said that the Greek wine industry has made some significant investments in modern technology and training.

"What makes Greek wine so unique are the more than 300 indigenous grape varieties grown there, some of which have been cultivated since ancient times," notes the company’s website. "Many of the world’s best wine critics agree that the distinct flavors that come from these native grape varieties are a strong marketing advantage for the Greek wine industry."

To be sure, Greek winemaking has come a long way since the days of Dionysius. According to All About Greek Wine, a foreign alcohol consulting company specializing in the Greek market, the Greek wine industry has made some significant investments in modern technology and training.

"Greek wine exports exceeded $10 million for the year, and there is tremendous advantage for the Greek wine industry," said Digbassanis via email. "Let us hope that this will continue through the end of the year. I think that the event for the Greek wines in America is one of the most promising in this area."

Digbassanis provided records that reveal wine imports from Greece to the U.S. are poised to increase significantly this year, especially in the United States.

For the whole of 2011

<table>
<thead>
<tr>
<th>Type of Wine</th>
<th>YTD 2011</th>
<th>YTD 2012</th>
<th>Percent increase</th>
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<tr>
<td>Red $847,000</td>
<td>$1,017,000</td>
<td>20%</td>
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<tr>
<td>White $4,772,000</td>
<td>$7,448,000</td>
<td>56%</td>
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<tr>
<td>Sparkling $34,000</td>
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<td>TOTAL: $1,819,000</td>
<td>$2,531,000</td>
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One of those critics is the New York Times’ Eric Asimov, who last month heralded a new wave of Greek reds over available California wines in the New York Times. According to New Wines of Greece, the vino’s unique are the more than 300 indigenous grape varieties grown there, some of which have been cultivated since ancient times, "Many of the world’s best wine critics agree that the distinct flavors that come from these native grape varieties are a strong marketing advantage for the Greek wine industry."

"These wines promise adventure," wrote Asimov. "They are not merely the pleasures of discovery, but the affirmation that the palate can find something new."

For the whole of 2012

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Pelham Bay Diner is a family-run restaurant which takes pride in its customers, great food and excellent service.

Open 24 hours a day every day with Lunch and Dinner specials on weekdays. We serve Appetizers, Pizza, Burgers, Special Sandwiches, Hot Pressed Paninis, Pelham Bay Specialties, Pasta Specialties, Seafood Platters and Breakfast items.

Pelham Bay includes two catering halls accommodating between 200 - 450 people per occasion

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Sunday: 4:00 p.m. - 9:00 p.m.
Happy Hour 5-7 Monday - Friday - Half-Price Drinks

163 14TH Street
Hoboken, NJ 07030
(201) 659-6202
info@dinoandharrys.com
www.dinoandharrys.com
Native New Yorker and Greek-American James Mallios, the self-effacing co-owner of Amali Restaurant, barely takes a breath between giving directions to his servers, delegating tasks to interns, organizing the midday meal for his staff, and chatting with a reporter about everything from the Bernie Madoff scandal to his philosophy of food.

Mallios began his professional career studying law. That led him to study philosophy. And that eventually led him to embrace the philosophy of what he considers the classic Greek spirit of food: the “katharo,” “clean,” “pure,” and “simple.”

“I think that any Greek person definitely knows that’s a philosophy that extends beyond food,” he said. “It can go into many things.”

He was inspired to embrace this philosophy of food by a Mykonos restaurant called Kiki’s Taverna, which he found above the beach at Agios Sostis. Kiki’s only served lunch, beginning at 12 noon, and had no refrigeration. They only had enough vegetables, meat and fish for that day, and would serve it until they ran out. “They just have what they have for the day, and if you come late, they’re out. It was beautiful and elegant in its simplicity of flavors.”

Amali began with chefs Thomas and Nicola Beletos, who also run Botinich and other New York restaurants, to form Amali at the site of the now-closed Persephone in midtown Manhattan in December 2011.

“I want a Mediterranean restaurant that really feels in its menu that you could be in Portugal, you could be in Greece, you could be in Spain, and it has a sort of truth to it, or a feel of authenticity that would exist in any of those countries,” he said.

As such, Amali is more of a universally Mediterranean, rather than specifically Greek, restaurant, using fresh, simple ingredients prepared in a simple manner and focusing on the Mediterranean diet of olive oil, cereals, fresh or dried fruits and vegetables, and a moderate amount of fish, dairy and meat.

Executive chef Nilton Borges, of Brazilian origin, has created dishes like dry cured sausage infused with peppers, mustard, and spices of all kinds; goat cheese ravioli with walnuts and golden raisins; and Maine monkfish with heirloom carrots, Greek yogurt and parsley. One of Mallios’ favorite dishes on the menu is the Arahova feta with dill, dandelion and grapes agrodolce, an Italian method of cooking fruit with a small amount of sugar and an acid, such as lemon juice.

“He took a classic Italian cooking method, dill and dandelion greens which are very prevalent in all aspects of Greek cuisine, and made something new that was rooted in tradition, but was its own thing,” Mallios said.

But even beyond that, Mallios wants Amali to be a restaurant sustainably driven in every facet, from its food to its wine to its design. Designer Caleb Mulvena built some of the tables out of repurposed pine wood from the building, and many of the decorative elements in the restaurant, including the wooden backs for the menus and wine lists, were all made from repurposed wood from other New York City buildings.

Almost all Amali’s vegetables are bought from small farms (they eventually will plant their own garden to supply the restaurant). They purchase whole animals and butcher them on the premises (the restaurant’s lambs are bought from a Pennsylvania farm appropriately named Elysian Fields), present a seasonal menu, and import only the most essential items for their menu, relying as much as possible on what is available close by.

“We import very few things: olive oil, barrada (ball of soft mozzarella) from Campagna, Italy. We make sure the things we import are what I would view as a critical item,” Mallios said.

Amali offers more than 350 wines, 170 of them from Greece, including many organic and biodynamic wines. The restaurant received the Wine Spectator award of excellence for 2011, the Wine & Spirits Magazine Top Ten newcomer for 2012, and the 2012 Diners Choice award from OpenTable.

Amali, 115 East 60th Street, between Park and Lexington Avenues, New York, NY 10022.
Phone: (212) 339-8363; Fax: (212) 539-8853; Web: www.amalinyc.com.
Yefsi, the newest Greek restaurant on the upper east side of Manhattan, greets passers-by unassumingly with a simple blue awning, a rustic décor with stucco walls and ceiling beams, and a cozy backyard patio open in mild weather.

But when chef-owner Christos Christou's kitchen staff takes the lamb youvetsi out of the oven in the mid-afternoon, before the restaurant opens, there is nothing mild about the intoxicating aroma of cinnamon and sweet red wine that permeates the air.

The affable Christou, a native of Anayia, a small village outside Nicosia, Cyprus, has spent the last 20-odd years cooking and consulting for some of the most celebrated Greek restaurants in New York, including Molyvos, Milos, Trata, Avra, and Aegean Cove. Yefsi is the first restaurant venture of his own – he partners with sommelier Gorgo Politis -- and he happily works there 10-14 hours a day. “No plate leaves the kitchen without me seeing it,” he said. “It's a pleasure, it's a satisfaction that you get at the end of the night when you see your customers enjoy your food and your cooking and nice service, nice Greek wine and the ambiance.”

Christou grew up on a family farm that raised sheep and goats, grew fig and apricot trees, and made their own cheeses – the native Cypriot haloumi and barrel-aged anari – as well as their own olive oil. “That's how my passion started,” he said. “I was around my mother, my grandmother cooking, and that's how I got baptized, let's say, with cooking,” he added with a smile.

He came to the U.S. in 1989 to study at the French Culinary Institute, and when the time came for his internship in France, he chose to go to Marseille, in keeping with his love for his Mediterranean roots. The menu reflects Christou's travels throughout Greece and Cyprus, picking up recipes all along the way. Cypriot cuisine, being closer to the Middle East, incorporates more spices such as cinnamon, cumin, allspice, cloves, nutmeg and coriander.

He estimates that Yefsi goes through 300 pounds of octopus a week, but it's not just the traditional grilled octopus. He created what is probably the only octopus stifado in the city. “The stifado sauce is the same: lots of onions, red wine (Christou uses the sweet mavrodafni instead of the usual dry red wine), and of course a touch of red wine vinegar, and then I braise the octopus in that sauce,” he said.

For Orthodox Easter, Christou devised, rather than open at noon, a midnight feast from 12 midnight to 3 a.m. after church services. Nearly 80 people came for the traditional mayiritsa (soup with lamb intestines), eggs, and tsoureki (sweet Paschal bread). For the first time in his career, he took Easter Sunday off. “It was nice to have Easter with the family,” he said.

Yefsi seats 68 in the dining room, and 90 with backyard patio. On an average night, it serves 200-220 people. The menu is a pretty traditional Greek, with some original touches: psarokeftedes (fresh cod and shrimp patties), calf liver with scallions and dill in a white wine and caper sauce, and an assortment of salads, including a romaine salad with scallions, dill, and feta. The entrées are priced between $17-$29, and include moussaka with freshly ground nutmeg, grilled salmon with leek rice pilaf, and a linguini with braised veal in a homemade tomato sauce, topped with grated kasseri cheese.

“Everything is under $30 – that's why people love us. Instead of cooking at home, they come here. It costs them less; they have nothing to clean,” he said with a chuckle.

The City of Tarpon Springs remains reminiscent of a Greek Aegean Sea and settled on Florida's Gulf Coast, celebrated a June 2 occasion as the Dodecanese Boulevarde, the main thoroughfare, was converted into boutiques, as it is often the case at many Greek festivals throughout the United States, they lent an overall community-based event.

For those who wanted a break from the tinny, the Sponge Exchange was a wonderful place to relax with stores and place to sit – was just a few feet away. The Exchange is located in the Sponge Docks, where the many community celebrations which included “Ntari Ntari,” “Melahrinaki” – as well as to the June 2 occasion was no exception. The mid-20th 80s temperatures were unreasonably cool and breezy. Nonetheless, at 4PM when things got wintery, the sun was beating down immensely on the few hundreds of locals and tourists alike, who had filled the tables set up dockside by Costas, Hellas, Mama’s, and Mykonos – various Greek restaurants. The band played an array of Greek songs, particularly diminuendo in the morning’s Keiki, or late-night kefi. No one would have thought that the sun had set, though the music and the dancers were just getting warmed up.

Alas, when Bucuvalas described as “one of the best Greek bands in Florida,” it is a trio featuring George Soffos on keyboards, keyboardist Theo Thanopoulos on keyboards, and lead vocalist Elia Pappa. Bucuvalas, born in Greece with Bucuvalas’ determination, knew of Greek food, and overall culture can be summed many more Nights in the Islands ahead.
Estiatorio Milos
Brings grilled fish and rare Mediterranean delicacies to South Beach

The goods. Count Spiridakos opens his fifth Estiatorio Milos this month, bringing grilled fish and rare Mediterranean delicacies to South Beach.

Ambiance. The cavernous dining room is resplendent in polished marble floors, soaring glass-enclosed meze towers, fol-

loring these white columns and a dramatic chandelier of ancient bronze coins. The dining room, designed by international renowned 20-foot “Markets” model Greek honey jars and prepared salads.

The grub. Classic Hellenic meze and seafood. Diners choose a whole fish from an im-

pressive, largely Mediterranean, menu. Patrons are large plates of fish, yogurt, and pickled vegetables. The goods: Costas Spiliadis

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By Sophia Stratakis Huling

Arlington, Massachusetts, a handful of miles northwest of Boston, a pastel-green awning decorated with a bright yellow daisy adorns the newest Greek bakery in town, taking over what used to be Bella Moto bakery. Antonis was born and raised in Chios, Greece, and Marion is a native of Bay Ridge, Brooklyn. The couple bakes all their items themselves, and they are getting some appreciation from Yelp and Urban Spoon users. baklava, galaktoboureko, ravani, and karidopita, as well as spinach pies and cheese pies. The savory pies can also be bought frozen in 8-inch-by-8-inch pans.

A Sweet Greek In Arlington

Loukoumaki Bakery: A Sweet Greek In Arlington

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Brooklyn China Shop Now Online at eastsidechina.com

If you’re in the market for china, crystal, flatware, or home acces-
sories, give the folks at Eastside China in Brooklyn a call at (718) 633-8672. The traditional brick-and-mortar shop on 12th Avenue in Brooklyn is bringing its inventory and sales up online (www.eastsidechina.com), so the more than 30-year-old business is now open for browsing 24/7. The selection is dizzying: more than 30,000 pieces, and more than 500 patterns are on display.

Prices are generally between 25 and 50% off store prices. The popular Vera Wang dinner sets are a whopping 50% off the six-piece settings on the bone china patterns. Herend, Christofle, St. Louis, and Hermes dinnerware are all offered at 30% off list prices. Great values can also be found on Lenox, Wedgwood, Kate Spade, Donna Karan, and other popular brands.

Service is very attentive and helpful, and owner Charles Kringer vows you will never see these prices anywhere.

For your ice cream orders call: 718-828-2550 Fax: 718-828-3135 Ask for Tommy Metropoulos

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**Eggs with greek tomato sauce**

We need:
- 4-5 eggplants
- 1 pound Greek yoghurt
- 1 cup tomato paste
- 1 tbsp vinegar
- 2 garlic cloves, grated
- 1 onion, grated
- 1 pound Greek yoghurt
- 3 tbsp white wine
- 2 cups chicken broth
- 1 cup water
- 1 cup kefalotiri cheese, grated
- 2 pounds zucchinis
- 1 onion, finely chopped
- 4 tbsp margarine
- 1 onion, finely chopped
- 2 small glasses white wine
- 1 tsp ground pepper
- 1/2 tsp ground cinnamon
- 2-3 tablespoons powdered sugar
- 10-12 shreds of Krokos Kozanis
- 2 small glasses olive oil
- 1 tbsp chopped Krokos Kozanis
- 1 tbsp chopped arugula leaves
- Fresh mint leaves

**What we do:**

Rinse the eggplants, remove the stem, round slice them and place in a strainer. We sprinkle the slices with salt and let them stand for 30 minutes, for their bitterness to come off. After that, rinse well and the eggplants and place on a plate to drain. In a skillet, heat plenty of oil and fry the drained eggplants, until they turn golden. Remove with a slotted spoon and drain on paper towel.

In the meantime, we prepare the tomato sauce.

In a saucepan, stir to sauté the onion, until caramelized. Pour the olive oil and when hot, add the cinnamon, the garlic, the tomato paste diluted in the water, season with salt and pepper and simmer, until the sauce thickens.

Add to the saucepan the dry mint, the vinegar, stir and remove from the heat. We process with a food processor, until the sauce is smooth.

We move from the heat. We mix a whole the yoghurt with a pinch of salt and 2-3 tablespoons of water, until combined.

Place the eggplants on a platter and serve topped with the yoghurt mixture, the tomato sauce and garnished with fresh mint.

---

**The Greek “French toasts” (“Fetaoudia”)**

We need:
- 1 pound bread
- 2 eggs
- 3 tbsp olive oil
- 1 cup water
- 1 tsp pepper
- 1 tsp salt
- 1/2 tsp dry mint, powdered
- 1 tbsp chopped Krokos Kozanis
- 1 onion, finely chopped
- 2 small glasses white wine
- 1 tbsp Krokos Kozanis shreds
- Krokos Kozanis
- Arugula leaves
- Fresh mint leaves

**What we do:**

Cut the bread in slices, 1 inch thick, rinse them.

With a ladle, we add the broth in a saucepan with the rice, stirring continuously, over medium heat and making sure to pour a spoonful only when the first one has been absorbed. Continue this process with the remaining broth, until the rice is tender.

Cover generously the bottom of a skillet with olive oil and when hot, fry the bread slices, in small batches, and on both sides, until evenly browned. Remove with a slotted spoon and drain on paper towel.

Remove with a slotted spoon and drain on paper towel. Repeat this process with the remaining slices.

Drain the zucchinis and mash them with a blender. We pass them through a strainer and squeeze our hands to drain their liquids.

In a saucepan, stir to sauté the onion, the kefalotiri, the breadcrumbs, the egg, season with salt and pepper and grayed bread crumbs. Add the zucchinis from the strainer, with pepper and set.

Serve the risotto garnished with Krokos Kozanis shreds and arugula.

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**Zucchini patties (kolokithokeftedes)**

We need:
- 2 pounds zucchini
- 1 onion, grated
- 2 cups breadcrumbs
- 1 cup flour
- 1 tsp salt
- 1/2 tsp ground pepper
- 3 eggs, beaten
- 1 cup breadcrumbs
- 4 tbsp margarine
- 2-3 minutes.

**What we do:**

Place the eggplants on a plate, pour over them some honey and let them stand for 30 minutes.

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**The National Herald, June 9, 2012**
By Sophia Stratakis Huling

Greeks are the same, with the addition "by accident." She asked how she got from corporate lobbyist to celebrity chef, she answered, "I used to cook from Chios and Crete."

``When I came here everybody told me, 'oh, you know, the chefs are not easy people, they have very high standards,'" Maria said. "But that she feels "very welcome.""

``When I came here everybody called her Spyrida, everybody called her by her first name, also, I said, 'I'm not going to call the restaurant Maria Loi, because it's not my recipes, it's her recipes.' So in it Go, nobody realizes why I did that. It's not me in there, it's my great-grandmother," she said.

``The restaurant seems to have a very long row of windows, and a lengthy bar with a lounge area. Mural room by the door handle, a likely remnant from a previous Hellenic era. Yet Loi waves to her neighbors and they wave back. Some even stop in for patrons as they walk by. They consider the establishment a great honor. It wasn't simply because it's not my recipes, it's her recipes."

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