50 BEST GREEK RESTAURANTS ON THE EASTERN COAST
JUNE 7-8, 2014
From time immemorial, Greek culture has held hospitality sacred. Our ancient ancestors believed one of their most crucial duties were to feed and clothe the visitors in their homes. Every guest was an honored guest. Perhaps the venerable history of Greek hospitality explains why restaurants prove to be the most popular hospitality sacred. Our ancient ancestors believed one of their most crucial duties were to feed and clothe the visitors in their homes. Every guest was an honored guest. Perhaps the venerable history of Greek hospitality explains why restaurants prove to be the most popular hospitality sacred. Our ancient ancestors believed one of their most crucial duties were to feed and clothe the visitors in their homes. Every guest was an honored guest. Perhaps the venerable history of Greek hospitality explains why restaurants prove to be the...
sandwiches at this cozy spot opened in 1989 in a college town Cambridge. There are lots of appetizers and tons of vegetarian entrées, but also a burger if you’re in the mood. Chef Alex Georgas and food expert Maria Bouchloule opened Nostos Restaurant in Vienna, Virginia, in December 2010, but don’t be fooled by its casual appearance. Yip-ylip-yip about the tender lamb shank and appetizer samplers – there’s no plate-breaking, but plenty of happy, friendly patrons. Executive Chef George Georgiades’ innovations have come a chain of nine restaurants. Grandmother Mike and Alexander Parlamis, a real favorite with Lowell’s original Greek settlers. An adjacent building houses a function hall that can accommodate 300 people. There’s a live entertainment, which they hope to increase to every Saturday night beginning in September. 452 Market Street Lowell, Mass. 01854 (978) 452-8092 newolympia.com Entrées: $9-24

NEW JERSEY

AXIA

Noted for the two-handled vase used in an archaic style, this Harbor East newcomer opened this modest-looking eatery in December 2010, but don’t be fooled by its casual appearance. Yip-yip-yip about the tender lamb shank and appetizer samplers – there’s no plate-breaking, but plenty of happy, friendly patrons. Executive Chef George Georgiades’ innovations have come a chain of nine restaurants. Grandmother Mike and Alexander Parlamis, a real favorite with Lowell’s original Greek settlers. An adjacent building houses a function hall that can accommodate 300 people. There’s a live entertainment, which they hope to increase to every Saturday night beginning in September. 452 Market Street Lowell, Mass. 01854 (978) 452-8092 newolympia.com Entrées: $9-24

NEW HAMPSHIRE

AMBROSIA

Named for the two-handled vase used in an archaic style, this Harbor East newcomer opened this modest-looking eatery in December 2010, but don’t be fooled by its casual appearance. Yip-yip-yip about the tender lamb shank and appetizer samplers – there’s no plate-breaking, but plenty of happy, friendly patrons. Executive Chef George Georgiades’ innovations have come a chain of nine restaurants. Grandmother Mike and Alexander Parlamis, a real favorite with Lowell’s original Greek settlers. An adjacent building houses a function hall that can accommodate 300 people. There’s a live entertainment, which they hope to increase to every Saturday night beginning in September. 452 Market Street Lowell, Mass. 01854 (978) 452-8092 newolympia.com Entrées: $9-24

MARYLAND

OLYMPIA

Founded in October 1952, by Socratis and Kiki Tsoupelis opened this modest-looking eatery in December 2010, but don’t be fooled by its casual appearance. Yelp users rave about the tender lamb shank and appetizer samplers – there’s no plate-breaking, but plenty of happy, friendly patrons. Executive Chef George Georgiades’ innovations have come a chain of nine restaurants. Grandmother Mike and Alexander Parlamis, a real favorite with Lowell’s original Greek settlers. An adjacent building houses a function hall that can accommodate 300 people. There’s a live entertainment, which they hope to increase to every Saturday night beginning in September. 452 Market Street Lowell, Mass. 01854 (978) 452-8092 newolympia.com Entrées: $9-24

OUIDO BAY

As the name suggests, this Harbor East newcomer opened this modest-looking eatery in December 2010, but don’t be fooled by its casual appearance. Yelp users rave about the tender lamb shank and appetizer samplers – there’s no plate-breaking, but plenty of happy, friendly patrons. Executive Chef George Georgiades’ innovations have come a chain of nine restaurants. Grandmother Mike and Alexander Parlamis, a real favorite with Lowell’s original Greek settlers. An adjacent building houses a function hall that can accommodate 300 people. There’s a live entertainment, which they hope to increase to every Saturday night beginning in September. 452 Market Street Lowell, Mass. 01854 (978) 452-8092 newolympia.com Entrées: $9-24

50 Best Greek Restaurants On The East Coast

THE NATIONAL HERALD, JUNE 7, 2014
include sausage Loliom Gyros, which is served with cucumber tomato relish and sliced tomatoes found by Zagat as one of the five best halal restaurants in New York, 35 North Spruce Street, Manhattan, NY 10013 (212) 260-0100. halalmeat.com Entrées: $27-$59

NEW YORK (ASTORIA)
BAHARI ESTIATORIO
The staff bustles back and forth between the displays of the nose/food ingredients and savory kitchen in the entry and two pleasant, high-classed dining areas in the back. The Teresa Restaurant is deliciously smoky and the food is casual in sen-
dare. The meatless, meaty and traditional Greek cooking options are endless, 31-14 Broadway, Astoria, NY 11105, (718) 204-9604. bahariestiatorio.com Entrées: $5-$89

KOPIASTE
Restaurateur George Georgiou is back in the game, this time with a new Taverna Venia (1986-88) stood with this degree catered that part authentic Cypriot flavors at once stage. With fellow Cypriot and chef-partner Stefan Mepha-

NEW YORK (LONG ISLAND)
ASIAN CAFE
“Athensian Greek cuisine in a warm traditional atmosphere” is how the Sydella News describes this intimate cafe in the heart of Sayville village, a picturesque town that sits on the southern coast of Long Island. The menu lists familiar elements (spetzervations, spanakopita, pastitsio, fasolakia) alongside a multitude of pastas dishes, (smoked pork loin) and tsikoudia (moonshine). A Cypriot touch distinguishes this popular spot. Restaurateur George Georgiou is back in the game, this time with a new Taverna Venia (1986-88) stood with this degree catered that part authentic Cypriot flavors at once stage. With fellow Cypriot and chef-partner Stefan Mephas-
**50 Best Greek Restaurants On The East Coast**

**THE NATIONAL HERALD, JUNE 7, 2014**

most named for Greek islands that have had
Italian influence: Cefalonia, Corfu, Zakynthos, Mykonos, Santorini, Kefalonia (with Kalamata olives), and the Italian-ruining Panza alla Mani-

**GYRO PALACE CAFÉ**

“You probably won’t see us as good (as) as we think we can at the Gyro Palace Café,” their website, and reviewers seem to agree. The all-beef gyro is universally praised. There is a "Greek peace" with spreads and fries choices, and a "Greek hamburger" seasoned with onions and herbs, similar to a Greek meatball. The gyro, chicken sandwich, and sandwich (which have been renamed variations). 50 Northern Boulevard, Roslyn, N.Y. 11576 (516) 621-3700 kyma-
roslyn.com Entrees: $25-$55.

**GREEK ISLANDS**

“Perfectly grilled, always fresh fish,” praise one OpenTable user. The menu begins an array
of hot and cold appetizers, and heavily
oriented toward seafood, including Fresh Feta Gyro. “The best you can get in Suffolk County” keeps
this top-rated eatery. Open since 1999. Taste the large Grilled
Shrimp with Skordalia. In
2012, the restaurant spun off the Clinton Bakery

**THE ALLWOOD DINER**

Classically New American, this one-time
operated spot, open since 1993. There is a decent
selection of New York Times, Examiner.com, and
OpenTable.com users. The Kyma chips, paper-
served with tzatziki, are also a hit. The entire
restaurant, from the ceiling to the walls, tables
and chairs, is bathed in white and ivory. There is
also a spirited bar scene. 1446 Old Northern
Boulevard, Roslyn, N.Y. (516) 621-3700 kyma-
roslyn.com Entrées: $25-$55.

**LYMANS**

Oysters, clams, mussels, octopus, calamari – and of course fish – Isaac, and are prepared in front of your eyes at the special occasion restaur-
ant. Fresh baked bread and large clay pots
are baked fresh in our bake shop.

**VIA+**

The gods on Mount Olympus never ate as
nicely as at this lively spot in midtown Man-
hattan. Its dramatic décor is identical to sister
restaurant, from the ceiling to the walls, tables
and chairs, is bathed in white and ivory. There is
also a spirited bar scene. 1446 Old Northern
Boulevard, Roslyn, N.Y. (516) 621-3700 kyma-

**MYKONOS RESTAURANT**

The perfect spot for breakfast, lunch, dinner or a late night dinner.
Offering Greek specialties that are unique to our clients. Our fabulous desserts are baked fresh in our bake shop.

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are baked fresh in our bake shop.
KELLARI TAVERNA

Executive Chef Gregory Zappas specializes in classic Greek mezedes and white fish at this
spot, which pride itself in the motto “Time is Sinergo, Love is Elphiko.” Contributing to this
spot is the fact that it has one of the most extensive wine lists. Fresh fish reigns
in the elegant, uncluttered surroundings marked
by wood-beamed cathedral ceilings. Kellari is pop-
ular for lunch, business and intimate dinner
events. There is also a Bellini Terrace in D.C.

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OLYMPIA

This LIC License Restaurant Group makes a meal which is opened in 1997. This
then it’s proven a favorite for elegant Greek dining

OLYMPIA

This License Restaurant Group makes a meal which is opened in 1997. Then
it’s proven a favorite for elegant Greek dining

with a difference, just a block away from Carnegie
Hall. Now (or as Jeanette) collaborating chef Di-
ance Kechrioti emphasizes regional Greek recipes
(see her chef profile in this issue). Morio beams a
smile that includes new menu items in his

TOWN HOUSE DINER

4 Glen Cove Rd., Old Westbury, NY 11568
32-17 Broadway, Astoria, New York 11106

Auto

We congratulate the Greek American restaurateurs
for their enterprises and the Community

Thalusia Restaurant

Said to be the most exclusive, elegant restaurant in the area.

The New York Times raved of this four-year-
old casual. “There is a gastronomical to Elias
Taverna that is missing all the oohs and aahs in restaurants
today. The options range from giro sandwiches

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The best and only Greek eats in the New York
capital. Chef Harry, of Manhattan restaurant

1814 Western Avenue Albany, NY 12201

for longest life

THAILASSA

Entrées: $22-$38

MOLYVOS

The exclusively Greek wine list includes
wines that cannot be found anywhere else in the
U.S., not even a liquor store, says sommelier Ka-

KELLARI TAVERNA

morning wine list. Fresh fish reigns
in the elegant, uncluttered surroundings marked
by wood-beamed cathedral ceilings. Kellari is pop-
ular for lunch, business and intimate dinner

entrées: $26-$46

MILOS

Entrées: $49-$95

KELLARI TAVERNA

morning wine list. Fresh fish reigns
in the elegant, uncluttered surroundings marked
by wood-beamed cathedral ceilings. Kellari is pop-
ular for lunch, business and intimate dinner

Entrées: $24-$58

for longest life
meat – includes the likes of Cyprus Tortelloni and amazing lamb.” 1405-07 Locust Street, From the age of 5 he longed to mousaka, any kind of seafood, Pitsillides opened this Cypriot Restaurant in 2008. The long-awaited odyssey to tiarestaurant.com Entrées: $23-$45

From the age of 5 he longed to mousaka, any kind of seafood, Pitsillides opened this Cypriot Restaurant in 2008.
peace,” he said. “It was a sense of calm that was so different from anywhere I’ve ever been in the world. A lot of it has to do with the family and the culture and what I found there – the simplicity of it. The little taverna places that are just outdoors, everybody out there until 1 or 2 in the morning, singing and laughing… the simple things.”

Food and music strike a deep chord for DeGeorgio, especially for his Greek side. Many of his Greek relatives sing and play musical instruments. With his family, he would often go to listen to his godmother’s son play the bouzouki in a Greek, Armenian or Middle Eastern café. To this day, its sound will stop him in his tracks, he said.

“To listen to the music, and see them singing and what it meant to them – I didn’t understand every word, but I would get to understand what the song was about. And I was mesmerized by it, and all the different food coming out and people eating and drinking wine and being happy,” he said. “In that day, it hit me, it hit me hard. Because my family, everyone was so connected to this Greek culture that was everything. So it was not just about the food – it was about the culture.”

DeGeorgio, who will turn 50 this year, said his next goal is to shift the emphasis of his work more toward consulting and teaching and away from the typical 70-hour weeks he has worked most of his career. Still, he said, when he looks at his life, “I probably wouldn’t change it for the world” despite the grueling conditions he has faced at times.

“The heart and soul of my entire life has been the food business, and I really have to be thankful for all the wonderful people I’ve met in my career,” he said. “I thank God every day that I have a career I love with all my heart.”

Michael DeGeorgio, Executive Chef/Partner at Vetro Restaurant & Lounge in Howard Beach, Queens, N.Y.

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50 BEST Greek Restaurants

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50 Best Greek Restaurants On The East Coast

THE NATIONAL HERALD, JUNE 7, 2014

50 Best Greek Restaurants

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The museums feature a grand marble fireplace near the kokkari entrance, which showcases grilling meats on a rotisserie.

Kokkari's Marcus Brings Greek Flavor to the Bay Area

By Sophia S. Holug

A casual scene at some of the country's best restaurants

The World's First Foodies Weren't The French.

The National Herald, July 7, 2014

The Best Greek Restaurant On The West Coast

Kokkari's Marcus Brings Greek Flavor to the Bay Area

George Marcus, restaurateur and real estate tycoon

GM: Is that cumin unusual? Greek things that people normally don't cook. My mother has a dish that is spiced with cumin, baked fish kind of guy. I think it's maybe more frequently on the best restaurant lists or a flip through a Zagat's 10 Best Restaurants in the world, with more than 20 lists or a flip through a Zagat's 10 Best Restaurants in the world, with more than 20

The First Foodies Weren't The French.

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