50 BEST GREEK RESTAURANTS ON THE EASTERN COAST

OCTOBER 25-26, 2014

The National Herald
www.thenationalherald.com
As the pastel days of summer give way to autumn chill, bringing closer days back into season and noses back to the grillers, meal cravings change along with the season. On balmy days, a crisp salad of fresh, bright-colored vegetables or fruit often provides something for every palate. And Greek chefs continue to apply their considerable skills to creating ever more inviting dishes to satisfy the growing appetite for Mediterranean cuisine.

As always, you will find the restaurants listed by state, accompanied by photos of some of their most delectable dishes to whet your appetite.

Were hungry already? ‘Tick into the lure of your favorite spots, and try recipes from some of the dining spots we featured in this issue!’ says a Yelp user.

Kali orexi!

The National Herald
OCTOBER 25, 2014

50 Best Greek Restaurants On The East Coast

The East Coast’s Top 50 Hellenic Dining Spots

Washington Post, editor’s pick: Open Table Dining Choice Award for Best Food, Neighborhood Gem, and Best Restaurant in Rockville in 2014. (301) 770-5999. mykonosgrill.com Entrées: $12-$26.

MEXICAN/AZTEC BISTRO


NEW YORK/BRONX

OCTOBER 25, 2014

Best of the Gold Coast

One of Zagat’s “8 Reasons to quit,” bringing classes back into session and noses back to the grillers, meal cravings change along with the season. On balmy days, a crisp salad of fresh, bright-colored vegetables or fruit often provides something for every palate. And Greek chefs continue to apply their considerable skills to creating ever more inviting dishes to satisfy the growing appetite for Mediterranean cuisine.

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One of Zagat’s “8 Reasons to...
Long Island’s Limani To Add Rockefeller Center Spot

Top: Limani, which opened in 2009 at 1043 Northern Boulevard in Roslyn, Long Island, has been working on a second location to open in Rockefeller Center, New York City. Most recent reports state it will open soon.

Center left: The main dining room is lit with gold-colored mica chandeliers. Bottom left: The white marble bar. Center and center right: A private dining room. Bottom right: The day’s fresh fish display.
Greek cuisine. 10 Perimeter Road
Ramsey, NJ 07446 (201) 569-
5999 www.azamotavenuenj.com En-
trees: $17-$45

IT’S GREEK TO ME

“Casual, simple Greek class-
ics in huge portions,” “all
friendly” and “affordable,” says
Zagat. 1611 Palisade Avenue
Fort Lee, N J 07024 (201) 947-
9056 varkarestiatorio.com En-
trees: $9-$29

VARA ESTIATARIO

Rated by Zagat one of the
four best seafood restaurants in
New Jersey; on Open Table’s list
for dinner…they are fast and
able prices,” praises Zagat. 314
Seventh Ave. (8th Street),
Brooklyn, N.Y. 11215 (347)
720-6152 sixkaykay.com En-
trees: $18-$29

YIASO U ESTIA TO RIO

“Excellent seafood, every-
ting is fresh,” “Fast and
Tasty” says Zagat. 1446
Sunshine Road, Sheepshead
Bay, NY (718) 332-
6064 Entrees: $18-$60

GREAT NORTHERN BISTRO

“Flapping fresh seafood, an
environment that will not break
the bank,” says the New York
Times. 1431 Eastern Pkwy,
Brooklyn, N.Y. 11225 (718)
399-2236 weathervane.com
Entrees: $15-$32

ZENO TAVERN A

“the next-best thing to hav-
ing a doting Cypriot mom with
a FedEx account,” gushes New
York Magazine. 34-10 31st Av-
ue, Astoria, N.Y. 11106 (718)
956-0133 zenontaverna.com
Entrees: $9-$47

IT’S GREEK TO ME

“A Taste of Greece
Ranked #1 Restaurant in
River Edge on Trip Advisor. 355
C Kinderkamack Road, River
Edge, N.J. 07661 (201) 967-
9320 atasteofgreecenj.com En-
trees: $13-$17

AXIA

One of the Village Voice’s 10
Best Greek Restaurants in New
York City; Trip Advisor’s #2 Re-
staurant in Little Neck. 3-17
Northern Boulevard, Little
Neck, N.Y. 11362 (718) 279-
9242 axia1976.com Entrees:
$12-$30

KYM A

“An impressive new spot with
wonderful Greek food at prices
that will not break the bank,” says
the New York Times. 1446
Old Northern Boulevard, Roslyn,
N.Y. (516) 305-4958 (718)
5922 georgesgreekislands.com
Entrees: $18-$50

G REEK ISL AN DS

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GREEK ISLANDS

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Continued on page 8
Some black olives, and rich fritters, crisp on the outside and toothsome on the inside, flaked with lemon. For starters, I can vouch for the bowls of fresh fish, organic fruits and vegetables, and the yogurt man who peddles clay pots of yogurt daily in doors. For the cuisine that will set standards for the new restaurants of Colorado. "Americans today want to walk. You can't let go. You have to hold on to their hand. So that's the way I see the future," Zapantis said. He studied French food get all the attention – blue and white – open to lighted at this, having unhappy experience just as extraordinary. Zapanis and Stephanits has given Za- The Manhattan Turns on the light of changing light, shading Man- hattan buildings green and gold, painting clouds pink as you sip a glass-enclosed restaurant, you could almost reach out and touch a boat passing by. Executive chef Zapantis works to make the dining expe- rience just as extraordinary. Za- panis arrived on the scene a few years ago, bringing a culinary talent who put Kollari on Manhattan's West 44th Street on the dining maps. Before that he trained his talents at Arno and the prominent Tha- leon. He came aboard to join his life-long friend Jerry Stephanits who has owned and run the Pel- lis restaurant less than a year ago. Zapantis pointed out that one dip one's bread into it until the last drop was consu- med. For the main course, my companion and I selected a red snapper from the "Fish Market." He came aboard to join his life-long friend Jerry Stephanits has owned and run the Pel- lis restaurant less than a year ago. Zapantis pointed out that one dip one's bread into it until the last drop was consu- med. For the main course, my companion and I selected a red snapper from the "Fish Market." He came aboard to join his life-long friend Jerry Stephanits has owned and run the Pel- lis restaurant less than a year ago. Zapantis pointed out that one dip one's bread into it until the last drop was consu- med. For the main course, my companion and I selected a red snapper from the "Fish Market." He came aboard to join his life-long friend Jerry Stephanits has owned and run the Pel- lis restaurant less than a year ago. Zapantis pointed out that one dip one's bread into it until the last drop was consu- med. For the main course, my companion and I selected a red snapper from the "Fish Market."
Dine With A Panoramic View of the Acropolis

By Nelly Paraskevopoulou

Acrópolis is the most beautiful neighborhood in Athens, visited by thousands of tourists daily, and a perfect spot for a Sunday walk with the fam- ily. Strolling along Dionysiou Areopagitou Street, you’ll meet the famous restaurants and cafeterias. Four years ago, Signora Ines opened on Makrygianni Street, the whole area has developed with restaurants, shops and cafeterias.

When you open the doors of the restaurant, you will experience a warm and cheerful atmosphere promising a unique culinary experience. Special attention is paid to the quality of all ingredients, and all plates are freshly prepared. The menu suggestions are drawn from all great Greek cuisines, from northern Greek to Mediterranean specialties. Saffron and black rice, mussels, squid, scallops, hake, cod, and shrimp with special attention make this collection of dishes perfectly mouthwatering. The atmosphere and the excellent home cooking make the Acropolis a popular place for tourists and Athenians. During the summer season, the restaurant is only for dinner, from 6:30 p.m. to 11:00 p.m. On the second floor, a large summer space, which opens in May, is on the roof, a great place to enjoy the Acropolis security and the pleasant summer breeze, which opens in May.

You don’t need a passport or a visa to experience the wonders of authentic Greek cuisine right in your city...

By Nelly Paraskevopoulou

The Acropolis Museum is one of the most important focal points and the whole area has devel- oped with restaurants, shops and cafeterias.

10. Rincon Mexicano – Opened in 1972, it is a family ran restaurant with a friendly atmos- phere. The atmosphere and the excellent home cooking make the Acropolis a popular place for tourists and Athenians. During the summer season, the restaurant is only for dinner, from 6:30 p.m. to 11:00 p.m. On the second floor, a large summer space, which opens in May, is on the roof, a great place to enjoy the Acropolis security and the pleasant summer breeze, which opens in May.

8. Kyoto – Opened in 1977, Kyoto of- fers a variety of warm dishes based on traditional recipes. The atmosphere and the excellent home cooking make the Acropolis a popular place for tourists and Athenians. During the summer season, the restaurant is only for dinner, from 6:30 p.m. to 11:00 p.m. On the second floor, a large summer space, which opens in May, is on the roof, a great place to enjoy the Acropolis security and the pleasant summer breeze, which opens in May.
Genuine Greek Chef Releases New Book, Plans Two New Restaurants

By Sophia S. Huling

Just two months after her self-titled cookbook on Mediterranean diet, “Greek Celebrity Chef Maria Loi’s Greek Diet,” was released on Shelves Oct. 7, Maria Loi, 25, is charting a new course for Greek cuisine, opening Loi Seattle in West Third St., just last April, and Loi Greek, a Greek soul-food restaurant, which dubbed itself as the best provider of heart-healthy, Mediterranean-style, Greek food, which called “nutritious and lean,” which sold its “signature 100 recipes” in a “nutritious and lean” way.

“Today, I tell people to do something for their heart,” said Loi. “It’s the best way to keep it healthy.”

But one need not go back to 2,500 years to find good eating, as the ancient Greeks were, as Loi said, “well-known for food and well-money on for food and health.”

“There’s a belief in my village, with the weight that comes from ancient Greece,” said Loi of her motivation for the book.

As for Giannopoulos, Loi said she wanted to work with him, to “be healthy.”

“Sometimes I feel a little bit unhealthy, you know,” said Loi. “Sometimes I feel a little bit unhealthy, you know.”

Growing up in a rural area near Nafplio, on the south coast of the Greek mainland, Loi understood the rule of eating seasonal foods—something common in Greece. But when she became a chef, she found out about the dangers of fast food and how it can be incorporated into a healthy diet.

“Today, we want to work with someone who knows about Greek food,” Loi said of her partnership with Loi. “It’s not enough to know about Greek food, you must be ready to find it, to know it from personal experience. So, the sooner I can do it, the sooner we can do it.”

A dining room remodel, walls move to every car that passes by, and Elizabeth will help roll grapes leaves by hand every day.

“I think my dad boys place because he really built a big place, and we had a lot of money in the family,” she said. “He’s almost like the mayor around here. Everybody knows him,” said Loi. “Our family lived in

New Horizons For Maria Loi

Greek Celebrity Chef Releases New Book, Plans Two New Restaurants

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“We’re family, and I want to keep it to high-end and great food and great ambiance but at the same time, you’re still going to walk in here at any point in the day and see one of us.”

Pappageli aromas & menu plan for the restaurant.

The unflaggingly dynamic Loi, a former public relations specialist turned gourmet chef, restaurant and television personality, has written many cookbooks, including “The Essential Greek Cookbook,” “Greek in Athens: Ancient Cooking,” “A look at the food of the ancient Greeks,” and “Greek in Athens: Ancient Cooking.”

Loi said her zeal for the plant-based Mediterranean diet, only sold by dozens as the best provider of heart-healthy, Mediterranean-style, Greek food, which called “nutritious and lean,” which sold its “signature 100 recipes” in a “nutritious and lean” way.

“I left the world of writing to walk in here at any point in the day and see one of us.”

New Yorker Amy Aster lost 17 pounds by incorporating the Greek diet into her life.

“Athos Named One of the 50 Best Greek Restaurants on the East Coast

The National Herald, American source of Greek news, has named Athos one of the top 50 Greek restaurants on the east coast of the United States. Come on in and see for yourself why we made the list.

For more information, call 312-696-5400 to make your reservation or visit www.athosrestaurant.com for special offers and upcoming events.

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Zagat lists it one of the Best Seafood Restaurants in Long Island, and Best Brunch on Long Island. 1043 Northern Boulevard, N.Y. (516) 621-3700 kyma-restaurant.com Entrées: $22-$38


Zagat’s list of Top Greek Restaurants; Village Voice 10 Best Greek Restaurants in New York. 179 Franklin Street, New York, N.Y. 10013 (212) 941-7661. thatiarestaurant.com Entrées: $19-$34

ATHOS CLASSIC GREEK CUISINE

Named by Zagat as the 4th Restaurant in Albany. OpenTable’s 2012 Dinner Choice awarded for Best Mediterranean and on the list of Best Restaurants in Albany. Best Greek Restaurant in Capital Region Living Magazine. 55 Base 5th Street, New York, N.Y. 10012 (212) 759-5554 restorant.com Entrées: $26-$90

THALASSA RESTAURANT

On Zagat’s list of Top Greek Restaurants in New York. And on the list of Best Restaurants in TriBeCa. Elite Dining. 201 West 44th Street, New York, N.Y. 10036 (212) 582-7500. thegreektribeca.com Entrées: $19-$34

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NEW YORK (STATE)

YIA NNI’S TAVERN A


NEW YORK CITY

KELLARI TAVERNA


ESTIAITOPOI MILOS

Zagat Best Seaside Restaurant, Best Brunch Dining, and Top Greek Restaurants; Village Voice 10 Best Greek Restaurants in New York City. There are Milos restaurants in Montreal, Miami, Las Vegas, London, and New York. 150 W 55th Street, New York, N.Y. 10019 (212) 246-7400 milos.ca/newyork Entrées: $49-$95

GARI

OpenTable Best Restaurants in Midtown West, and a Dinner Choice for Best Mediterranean on Zagat. 873 Seventh Avenue, New York, N.Y. 10019 (212) 855-7500

GREEK KITCHEN

OpenTable users named it the Di tears: $19-$30

10Best Greek Restaurants in New York. N.Y. 10011 (212) 941-7661. thegreektribeca.com Entrées: $24-$58

THE GREEK TRIBEC A

Recommended by the Milos-in-grid, which calls it a “hacienda- cool den of Greek hospitality” with “excellent, traditional meals” for 68 Greenwich Street, New York, N.Y. 10013 (914) 953-4701. http://eliataverna.com Entrées: $19-$34

VEPIS

Zagat’s list of Top Greek Restaurants in New York. OpenTable’s Dinner’s Choice Winner for Greek, and Best Restaurants in the Upper East Side, New York Avenue, New York, N.Y. 10028 (212) 581-4300 greekkitchen- nyc.com Entrées: $14-$28

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Mike Isabella’s Kapnos Updates an Ancient Cuisine

By Tom Sietsem

KAPNOS, the modern Greek restaurant from Graffiato owner and “Top Chef” personality Mike Isabella, who managed the street-food cart that became Artopolis, a bakery with the sweet flavors of Greece, is an adventure in taste and flair, a renovation of its historic space along 14th Street in Washington, D.C. The decor has been transformed to reflect the modern Greek experience, with wood floors and oak beams, and a more pristine design. The restaurant offers the best of Greek cuisine, with the texture of a soufflé on the table. The dishes are served in small plates, or meze, which are perfect for sharing and sampling. The menu includes traditional Greek dishes such as Moussaka, a Monday night special, and orzo and a fluffy grain salad, respectively. The desserts are a highlight, with the elegant baked phyllo pie and other delights. The wine list is extensive, with many Greek wines on the list. The staff is friendly and knowledgeable, and the service is exceptional in every way. The food is fresh and flavorful, and the atmosphere is warm and inviting. The restaurant is a must-visit for lovers of Greek cuisine.

Spit-roasted lamb, goat, and pig at Kapnos

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Fax: 718-728-0066
www.molyvoss.com
E-mail: molyvos@verizon.net

The Greek cheese, the snack is crisp and tangy, and the potatoes that come with the meal are crisp and buttery. The dishes are served in small plates, or meze, which are perfect for sharing and sampling. The desserts are a highlight, with the elegant baked phyllo pie and other delights. The wine list is extensive, with many Greek wines on the list. The staff is friendly and knowledgeable, and the service is exceptional in every way. The food is fresh and flavorful, and the atmosphere is warm and inviting. The restaurant is a must-visit for lovers of Greek cuisine.
To all of you who adore pure authentic traditional food.

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Everything is freshly and simply prepared with a lot of flavour and creativity.

We thank you for your patronage during all these years. We promise you to continue serving you with our unique Greek delicacies in a friendly and inviting environment.

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Room is available for all your private and corporate events
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