



Selenie

G R E E K R E S T A U R A N T

ABOUT US...

From the inspiration of the ancient Greek God, Selene is a gathering place celebrating the festive spirit, generous cuisine of the Greek Islands.

Selene invites you to our home away from home. Each guest is meant to enjoy a festive experience amongst friends and family. Sharing the most fresh fish in NYC, vegetables and premium meat. Selene has composed a one of a kind fine dining experience in the heart of Manhattan.



Main Room

THE SPACE

100 Seating / 250 Standing

This unique inspired greek restaurant mixes natural design with modern elements. The environment embodies a sophisticated yet comforting dining experience.

Names after the Greek God of the moon, Selene. We worked with different lights to stimulate our customers senses.



Back Room

THE SPACE

45 Seating / 75 Seating

The back room is meant for a more private and intimate event or a large dinner party. The Semi-Private space is sectioned off by a divider.

Equiped to handle all events due to the private barn the Back Room is a perfect space to host.





Food and Beverage

Food Packages

RHODOS MENU

\$60

TO START

Oysters
Shrimp & Halibut Ceviche

TO SHARE

Greek Salad
Kalamarakia Tiganita

**MAIN
Choice of**

Black Ink Linguini
Chicken Souvlaki Platter
Stuffed Eggplant
Onion, garlic, red bell peppers, crumbled feta
Grilled Salmon
Garlic Mushrooms

Dessert

Chefs Selection

ETHOS MENU

\$80

TO START

Oysters
Octopus Carpacio

TO SHARE

Cesar Salad
Kalamarakia Tiganita

Spanakopita

MID COURSE

Mac & Cheese Balls

Crab Cakes

**MAIN
Choice of**

Halibut Filet
Tomato and avocado salad
Grilled Ribeye
Vegetarian Stuffed Eggplant
Onion, garlic, red bell peppers, crumbled feta
Seafood Orzo
Mussels, shrimp, and calamarie

Dessert

Chefs Selection

SANTORINI MENU

\$110

TO START

Oysters
Halibut Crudo

Tuna Tartar

TO SHARE

Greek Salad
Crab Cakes
Octopus Salad

MID COURSE

Mac & Cheese Balls

Spanakopita

MAIN

Grilled Branzino
Garlic roasted asparagus
Grilled Ribeye
Vegetarian Stuffed Eggplant
Onion, garlic, red bell peppers, crumbled feta

Seafood Orzo
Mussels, shrimp, and calamarie

Chicken Souvlaki Platter
Garlic roasted asparagus

Dessert

Chefs Selection

BEVERAGE PACKAGES

Beer & Wine

House selection of wine, assorted beer and soda

2 Hours	\$45 Per Person
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3 Hours	\$60 Per Person
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4 Hours	\$75 Per Person
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Standard

House selection of liquor, wine, prasecco, assorted beer and soda

2 Hours	\$60 Per Person
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3 Hours	\$80 Per Person
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4 Hours	\$100 Per Person
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Premium

Premium selection of liquor, wine, prasecco, assorted beer and soda

2 Hours	\$75 Per Person
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3 Hours	\$100 Per Person
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4 Hours	\$120 Per Person
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Buffet

\$75 Per Person

CHOICE OF SALAD
CHOICE OF APPETIZER
2 MAIN OPTIONS
CHOICE OF DESSERT

SALADS

Greek Salad Tomatoes, cucumbers, onions, feta cheese, peppers	Maroulosalata Romaine, green onion, dill, English cucumbers	Selene’s Cesar Whole grilled romaine, shaved whole wheat bagel, anchovies
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APPETIZERS

Selene’s Pikilia
Spicy feta, hummus, roasted eggplant spread, marinated olives

Charred Octopus
Warm white bean and Tomato salad

Meatballs from Rhodes
Ground lamb, dried oregano, parsley

Grilled Squid
lemon, Garlic and Olive oil

Kalamarakia Tiganita
Corn crusted fried calamari

Mussels
Garlic white wine or spicy tomato sauce

Crab Cakes
Cole slaw with Tobiko caviar

MAIN COURSE

Whole Branzino
Garlic roasted asparagus

Seared Scallops
Mediterranean Tomato Salsa

Chicken Souvlaki Platter
Chicken skewers, homemade pita bread, tzatziki, served with french fries

Grilled Ribeye
Served with pan cut french fries

Halibut Filet
Tomato and avocado salad

Grilled King Ora Salmon
Garlic Mushrooms

Vegetarian Stuffed Eggplant
Onion, garlic, red bell peppers, crumbled feta

PASTA

Black Ink Linguini
Squid ink linguini, octopus



Seafood Orzo
Mussels, shrimp, and calamarie

DESSERT

ASSORTED GREEK DESSERTS

Passed Hors D’Oeuvres

\$25 Per Person/hour

2 Hours Minimum Choice of 5 options

Beef sliders with Mozzarella

Garlic shrimp skewers with honey glaze

Steak and fries

Tuna tartar

Mini fish tacos

Ricotta crostini

Mixed vegetable skewers

Zucchini chips w/tzatziki

Shrimp ceviche

Mini grilled cheese w/ gaspacho

Dolmades

Spanakopita

Keftedes

Mac & Cheese Balls

CONTACT US

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