Periyali

Bright, airy, and standing strong for over twenty years, Periyali has maintained not only its popularity but a high standard of cuisine and service—quite a feat in NYC. The tranquil, fresh space evokes the Mediterranean with whitewashed walls, colorful banquettes, and billowing white fabric draped across the ceiling. Natural light floods the breezy atmosphere.

Starters include the likes of fava kremidaki, an outstanding blend of puréed fava beans with red onion, lemon, and aromatic olive oil. The fantastic rabbit stew (kouneli stifado) is served spoon-tender in thick and rich tomato gravy, with perfect little white pearl onions.

Dessert cookies may be honey-drenched and sprinkled with walnuts, little nut-filled cigars, or almond-rich baklava.