

Private Events

DECK

151 MAIDEN LANE
NEW YORK, NY

MADE TO CELEBRATE

Named after the Greek word for stone, Lithos reflects strength, simplicity, and timelessness. Lithos is a modern Mediterranean restaurant inspired by the timeless flavors of the Mediterranean. Our menu showcases fresh seafood, premium meats, and seasonal vegetables, prepared with traditional techniques and a contemporary touch. Set in a warm, elegant space, Lithos is a place to gather, share, and savor the spirit of Greek hospitality. We are truly a Mediterranean escape in the heart of FiDi.

Venue Spaces

Santorini Room

Up to 22 seated
Up to 25 Standing





Mykonos Room

Up to 22 seated
Up to 30 Standing





Main Dining Room

Up to 80 seated
Up to 100 Standing





Our Menu Highlights

Appetizers & Starters

Our starters feature a carefully curated selection of authentic Mediterranean spreads, chilled seafood, and fresh garden salads alongside warm, charcoal-grilled specialties designed to awaken the palate.





Cold Options

- Pikilia (Greek Spreads): Homemade Tzatziki, Spicy Feta (Tirokafteri), Melitzanosalata, and Classic Hummus
- Horiatiki (Classic Greek Salad): Cut-to-order vine tomatoes, cucumbers, Kalamata olives, peppers, onions, and imported feta with extra virgin olive oil
- Tonos Tartar: Thai tuna tartar with avocado, spiced sesame oil, scallions, fresh ginger, and crispy potato chips
- Halloumi: Grilled Cypriot cheese served with sweet tomato marmalade

Every dish is prepared with attention to detail, ensuring consistency, flavor, and presentation.

Our Menu Highlights





Warm Options

- Oktapodi Skaras: Mediterranean charcoal-grilled octopus served with capers, red onions, and fresh lemon.
- Saganaki: Traditional flambéed Greek Graviera cheese with Metaxa brandy and lemon.
- Spanakopita: Crispy phyllo pastry filled with spinach, feta, and aromatic herbs.
- Garides Skaras: Flame-grilled jumbo shrimp drizzled with extra virgin olive oil and herbs.

Every dish is prepared with attention to detail, ensuring consistency, flavor, and presentation.

Our Menu Highlights

Entrées & Mains

Our main offerings present an exceptional balance of fresh ocean specialties, prime grilled meats, and slow-cooked Mediterranean favorites prepared to delight every palate at your table.





Land & Sea Specialties

- Lavraki (Bronzini): Imported whole Mediterranean sea bass, flame-grilled with capers, lemon-olive oil sauce, and asparagus.
- Paidakia: Charcoal-grilled Colorado baby lamb chops with sea salt, oregano, and lemon potatoes.
- Seafood Orzo: Mussels, jumbo shrimp, and scallops in fresh tomato broth over Greek orzo.
- Kotopoulo Souvlaki: Organic chicken skewers marinated in Greek herbs, served over rice pilaf.



SIGNATURE DRINKS

Our specialty bar offerings bring world-class mixology directly to your celebration. Featuring premium spirits, house-crafted infusions, exotic botanicals, and bespoke garnishes, Lithos signature cocktails are carefully balanced to impress both visually and on the palate. Every sip creates a memorable, tailored toast for your guests.



Customer Service Excellence

Putting Guests First

Exceptional service is at the heart of everything we do.

Our team is trained to exceed expectations and ensure complete customer satisfaction.



Service Standards:

- Prompt and attentive service
- Personalized dining recommendations
- Efficient order processing
- Friendly guest interactions
- Quick response to customer needs
- Consistent hospitality

Host your event at Lithos and turn moments into memories with a space and menu built for sharing and celebration, designed to feel special, warm, and effortlessly elevated.

Contact us

Phone: (646)-344-1890
Write us at info@lithosnyc.com

Hours
Mon-Fri 11:30AM-11:00PM
Sat-Sun 11:00AM-11:00PM

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