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DineAmic Hospitality to Open Lyra with Superstar Chefs Athinagoras Kostakos and Alexis Zopas at the Helm

The Greek eatery will open this fall in Fulton Market District.

CHICAGO, August 2, 2021—This fall, DineAmic Hospitality will unveil its Greek concept, **Lyra**, at the bustling corner of Peoria and Fulton. Rooted in the Mediterranean ethos of wellness, the restaurant will bring fresh, holistic fare to Chicago diners in an earthy, indoor-meets-outdoor space. Located at 905 W. Fulton Market, Lyra has an 8,000-square-foot imprint and can seat 230 in a variety of spaces at full capacity, plus 60 more on a 1,500-square-foot covered outdoor patio.

“We have been wanting to open a Greek restaurant for many years, and after a yearlong delay due to the pandemic, the timing was finally right,” said DineAmic principal David Rekhson, who has traveled to the country over a dozen times, most recently in August 2021 with partner Lucas Stoioff in order to work on menu ideation and collaborate with Lyra’s Mykonos based Culinary team. Rekhson, whose wife is a first-generation Greek American, is well-versed in the cuisine and culture. *“We are drawn to the lifestyle and cuisine of Greece for many reasons, one of which is the overall ethos of wellness.”* The concept’s name was inspired by a street musician the duo encountered while there.

Not one but two chefs at the top of their culinary game abroad come to the US to helm Lyra. **Athinagoras Kostakos** became famous as the winner of Greece’s version of “Top Chef,” but has long been esteemed in the food world as the culinary director of top-rated restaurants like **Scorpions** on the Greek island of Mykonos, which is owned by **Soho House**, and as a key partner in London’s Greek hit **Meraki**. He also recently opened **NOEMA**, a hotly anticipated contemporary restaurant and bar in Mykonos. Likewise, **Alexis Zopas** has made incredible cuisine a lifestyle: He is the executive chef at **Scorpions** and world-renowned for his holistic approach to cooking and his infusion of Mediterranean and Asian flavors into dishes with a Greek provenance. He has led luxury restaurants around the globe.

Chefs Athinagoras Kostakos and Alexis Zopas plan to take full advantage of Lyra’s custom wood and charcoal burning hearth by applying their rustic island cooking techniques. Expect simple dishes with bold flavors, that rely on the quality of their ingredients rather than overly complicated sauces. Look out for dishes like charcoal Grilled Octopus with oregano vinaigrette and capers, or Deconstructed Pastisio (the Greek Version of lasagna) with rich oxtail ragu, mascarpone and shaved white truffle. On the lighter side, expect dishes such as the Spot Prawn Carpaccio with santorini tomato, basil and lime. In true Greek fashion, the menu will also include plenty of vegetarian options, such as a wood fired Eggplant Spread with house baked pita and Burnt Beetroot with garlic hummus.

Yet even before tasting the food, guests will be immersed in the Mediterranean vibe. The moment they walk in, they'll be transported via a palette of light earth tones and textures, from hand-carved wood details to woven textile chandeliers to travertine floors and handmade pots and urns. Greenery abounds in a thatched trellis that extends from the main bar out onto the patio through enormous operable windows.

At the heart of the restaurant is a central open kitchen, raised on three steps like a stage. Its showpiece is a vintage-looking, handmade Grillworks oven and grill system that uses solid fuel to perfectly cook the seafoods, meats and vegetables on the menu. *"Utilizing solid fuel is something we've always dreamed of doing in one of our concepts, but most preexisting buildings have infrastructures that prohibit the type of oven and ducts required,"* Stoioff said. *"With Lyra being in a new construction building, we finally got the opportunity."* Adjacent to the open kitchen on both the east and west sides are dual yet distinct private dining rooms, each of which can seat up to 40 guests.

Lyra will be open for brunch, lunch and dinner seven days a week, and take on a loungier, supper club atmosphere late night. Follow along @lyragreek.

About DineAmic Hospitality

Led by principals Lucas Stoioff and David Rekhson, DineAmic Hospitality is a Chicago-based restaurant group behind a dozen dining and nightlife concepts including Siena Tavern, Prime & Provisions, Bandit and Barrio. Known for its uniquely original concepts and elevated menus, DineAmic strikes a balance between quality and approachability in each of its restaurants and demonstrates a commitment to excellence in every detail. For more information, visit www.dineamic.com.