

Bahari Estiatorio

3114 Broadway 11106-2585 · +17182048968 · Updated: Jan 14, 2026

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COLD APPETIZERS 8

Taramosalata	\$6.00
fluffy carp roe and potato spread	
Tzatziki	\$6.00
thick, creamy yogurt spread with fresh garlic and cucumber	
Tyrokafteri	\$7.00
spicy feta cheese spread	
Skordalia	\$6.00
creamy potato spread with fresh garlic and extra virgin olive oil	
Melintzanosalata	\$6.00
roasted eggplant spread with garlic, fresh herbs, and olive oil	
Krya Pikilia	AVAILABLE OPTIONS
an assortment of our traditional specialty spreads: (taramosalata, tzatziki, skordalia, melintzanosalata, tyrokafteri)	\$14.00
	\$10.00
Feta Dodonis	\$7.50
a generous slice of the famous greek feta cheese with oregano and extra virgin olive oil	
Kefalograviera	\$8.00
traditional greek cheese with characteristic sharp taste	

HOT APPETIZERS 11

Kalamarakia Tiganita	\$14.00
lightly floured fried calamari	
Kalamarakia Scharas	\$6.50
grilled marinated calamari	
Oktapodi Scharas	\$9.00
charcoal grilled octopus with extra virgin olive oil, vinegar, and oregano	
Spanakopita	\$6.50
spinach pie with scallions, feta cheese and dill in a freshly-baked phyllo dough	
Saganaki	\$9.00
pan-seared kefalograviera cheese served with fresh lemon	

Kolokythakia & Melitzanes Skordalia	\$9.50
crispy fried zucchini and eggplant platter served with skordalia	
Soupia Tou Merakli	\$13.50
grilled sepia with onions, olives, tomatoes, and capers	
Feta Saganaki	\$8.50
pan-seared feta cheese served with fresh lemon	
Galeos Saganaki	\$13.00
sauteed baby shark with feta cheese and jalapeno peppers	
Saganaki Methysmeno	\$10.00
broiled kefalograviera cheese with wine, tomato sauce, and mushrooms.	
Loukaniko	\$9.50
greek grilled dry sausage	

SOUPS 2

Avgolemono	\$4.00
traditional greek egg-lemon soup with chicken, rice, celery, and carrots	
Soypa Tis Hmeras	\$4.00
soup of the day (please ask your server)	

SALADS 5

Pantzaria	\$5.00
baby beets marinated in light vinaigrette sauce and fresh garlic	
Radikia	\$6.00
farmer's market steamed dandelions	
Elliniki	AVAILABLE OPTIONS
tomatoes, cucumbers, romaine lettuce, onions, green peppers, kalamata olives, feta cheese	\$12.00
	\$6.50
Prasini	AVAILABLE OPTIONS
romaine lettuce with scallions, feta cheese, kalamata olives, and fresh dill	\$11.00
	\$6.00
Aggourontomata	AVAILABLE OPTIONS
vine ripe tomatoes, cucumber, feta cheese, onions, and oregano	\$13.00
	\$7.00

CHARCOAL GRILLED FISH 8

Mediterranean Tsipoura
whole royal dorado

Tsipoura

whole porgy

Loup De Mer, Branzini

whole mediterranean stripe bass

Lavraki

whole stripe bass

Mavropsaro

whole black sea bass

Synagrida

whole red snapper

Xifias Scharas

swordfish steak with olive oil and lemon

Solomos

salmon steak with fresh herbs and olive oil

THALASSINA SEAFOOD 11

Garides Scharas \$20.00

charcoal jumbo shrimp basted with lemon and olive oil

Garides Saganaki \$21.00

sauteed jumbo shrimp with feta cheese, and fresh tomato sauce

Bakaliaros Skordalia \$16.50

pan fried cod fish served with skordalia

Galeos \$12.00

pan fried or grilled baby shark served with skordalia

Kalamarakia Tiganita \$12.00

lightly floured fried calamari

Kalamarakia Scharas \$13.00

lightly marinated grilles calamari

Marides

pan fried smelts

Atherina

pan fried herrings

Bakaliarakia \$10.00

pan fried whittings

Barbounia

pan fried red mullets

Sardeles

pan fried or grilled sardines

CHARCOAL GRILLED MEATS 10

Pidakia	\$29.00
tender baby lamb chops with fresh lemon and herbs	
Brizola Moscharisia	\$23.00
premium quality aged rib-eye steak basted with lemon and herbs	
Brizola Moscharisia	\$22.00
premium quality aged t-bone steak basted with lemon and herb	
Hirines Brizoles	\$15.50
lightly seasoned (lean center cut) pork chops	
Biftekia	\$12.50
ground beef patties mixed with our special house seasoning	
Sykotaki Moscharisio	\$12.00
calf liver with fresh lemon, virgin olive oil and herbs	
Souvlaki Hirino	\$12.00
marinated pork cubes on a skewer served with tzatziki	
Kotopoulo Souvlaki	\$13.00
marinated chicken breast cubes on a skewer	
Kotopoulo Stithos	\$12.00
marinated boneless breast of chicken	
Ortykia Scharas	\$15.50
marinated quails basted with olive oil, lemon and herbs	

MAGEIREFTA TRADITIONAL OVEN OR CASSEROLE DISHES 14

Papoutsaki	\$12.50
stuffed eggplant with ground beef, topped with bechamel sauce	
Psari Plaki	
oven-cooked fish with onion, garlic, tomato, and fresh herbs	
Pastitsio	\$11.50
layers of pasta and ground beef, topped with bechamel sauce	
Mousakas	\$12.50
layers of eggplant, potatoes, ground beef, topped with bechamel sauce	
Gemista	\$9.50
stuffed tomatoes and peppers with rice and herbs	

Gemista Me Kima	\$11.50
stuffed tomatoes and peppers with rice, ground beef and herbs	
Kotopoulo Fournou	\$9.00
half-chicken seasoned and roasted to perfection	
Lahanodolmades	\$12.00
stuffed cabbage leaves with rice and ground beef in egg-lemon sauce	
Arni Psito	\$14.50
oven roasted boneless lamb sliced tender loins	
Arni Fricasse	\$15.50
baby lamb loins with romaine lettuce in an egg-lemon sauce	
Arni Kokkinisto	\$13.50
baby lamb loins in a rich tomato sauce	
Moschari Kokkinisto	\$13.00
tender boneless beef in tomato sauce	
Moschari Psito	\$13.50
oven roasted beef served in slices	
Keftedes	\$12.00
pan-fried beef meatballs with our special seasoning	