

— 36 — PSARAKI — 36 —

NYC RESTAURANT WEEK®

SUMMER 2026

DINNER

3-Course Dinner \$60pp

(Taxes and gratuity not included)

FIRST COURSE

(Kindly Choose One)

Tuna Tartare

Avocado, chives, lemon zest (gf)(df)

Wild Branzino Sashimi

Dill, tomato, lemon zest, evoo (gf)(df)

Greek Spreads

Tzatziki (gf), tarama(df), spicy feta(gf), humus araka (vg)

Shrimp Mikrolimano

Tomato, feta, pepper, ouzo (gf)

Saganaki

Kasseri cheese flambéed, honey, fresh lemon (gf)

Veggie Chips

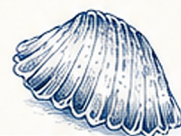
Zucchini & eggplant crisps w/tzatziki spread (gf)

Horiatiki Salad

Tomatoes, kalamata olives, feta, onions, peppers, cucumbers, basil, evoo (gf)

Calamari

Fried or grilled, herbs, lemon (gf)



ENTREES

(Kindly Choose One)

Whole Branzino

Open flamed grilled, crispy capers, parsley & saffron ladolemono (gf)(df)

Lamb Chops

Open flame grilled, lemon potatoes, lemon (gf)

Lobster Pasta

Traditional, cherry tomatoes, scallions

Vegetable Mousaka

Bechamel, eggplant, zucchini, potato, cheese, tomato puree (gf)(vg)

Kritharoto

Scallops, jumbo shrimp, salmon, creamy orzo

\$30

Wine
Bottle
Wine
Special

DESSERTS

(Kindly Choose One)

Baklava

Filo pastry, pistachio, ice cream

Portokalopita

Traditional orange cake, ice cream

Greek Yogurt

w/sour cherry or honey & walnuts

Please inform your server/host of any food allergies as all ingredients are not listed.
Consuming raw or undercooked food may increase your risk of foodborne illness.

PSARAKI

NYC RESTAURANT WEEK®
SUMMER 2026

BRUNCH

\$45 per person

(tax & tip not included)



MAINS

(Kindly Choose One)

Crab Cake Benedict

Poached eggs, hollandaise sauce, tiganopsomo
Served w/home fries & fruit

Lamb Chop Benedict

Honey glazed, pistachio, in house made
dough feta tiganopsomo, poached eggs and served
w/home fries & fruit

Spinach Pies Benedict

Spinach, feta, poached eggs
Served w/ crispy Brussel sprouts

Breakfast Pita Gyro

New York Prime, sunny side eggs w/home
fries & fruit

Greek French Toast

Tsoureki bread, corn flakes
w/ maple syrup, vanilla gelato, fruit

Xenithis (Red Eye)

Crispy pita bread, sausage, pulled chicken,
fresh tomato spicy sauce, crumbled feta
fries, onions, 2 eggs sunny side

Psaraki Flambé Brunch Burger

Dry age beef, saganaki cheese, egg, crispy onion,
cucumber, aioli w/fries & fruit



\$30

Prosecco
Bottle
Special

SIDES

(Kindly Choose One)

Sausage
Crispy Brussel Sprouts

Bacon
Greek Fries

Truffle Fries
Greek Salad

DESSERTS

(Kindly Choose One)

Greek Yogurt

w/sour cherry or honey & walnuts

Portokalopita (Orange Cake)

Traditional orange cake, gelato



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