

THE ORIGINAL SINCE 1998

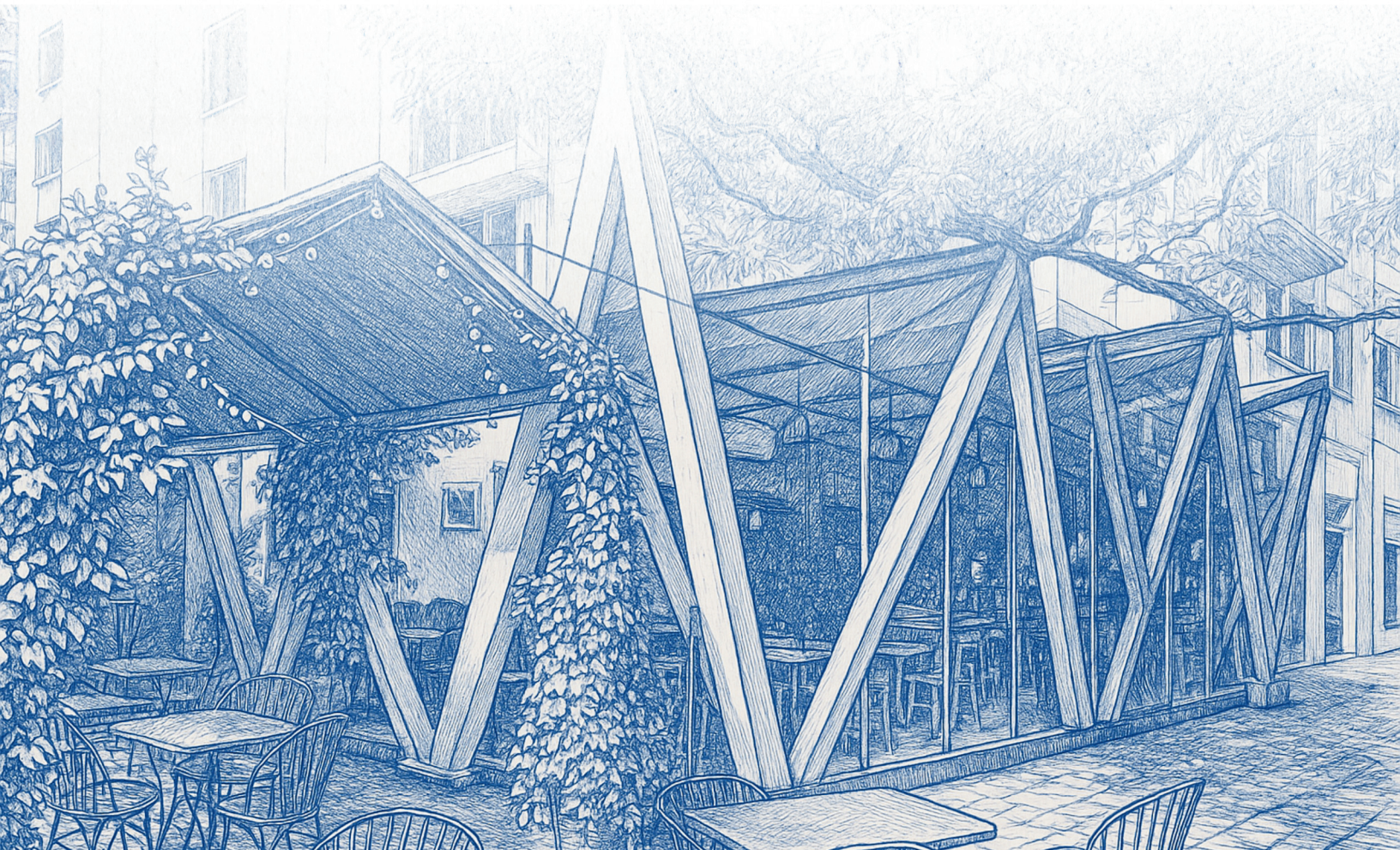


NISI

BISTRO

549 MAIN ST
212 752 1517

ROOSEVELT ISLAND, NY



Omelets

Choose your side: Home fries, Hashbrowns or French Fries

Golden Morning Plate	\$11
<i>Two eggs your way served w/ home fries & Toast</i>	
Golden Morning Plate with Meat	\$13
<i>Served w/ choice of Sausage, Ham or Bacon</i>	
Cheese Omelet	\$13
<i>Filled w/ choice of Swiss, Cheddar, Mozzarella or American</i>	
Carnivores Omelet	\$14
<i>Filled w/ choice of Sausage, Ham or Bacon</i>	
California Omelet	\$15
<i>Avocado, Cheddar Cheese & Pico de Gallo</i>	
Corned Beef Hash & Eggs	\$16
<i>Two eggs any style w/ Corned Beef Hash</i>	
Steak & Eggs	\$36
<i>Thick cut New York strip steak served w/ two eggs any style</i>	

MAKE IT YOUR WAY

Omelet My Way (2 INGREDIENTS)	\$14	(4 INGREDIENTS)	\$16
<i>Two eggs omelet served with your choices of ingredients</i>			
Sando My Way (2 INGREDIENTS)	\$7	(4 INGREDIENTS)	\$11
<i>Comes w/ 2 eggs & served on ½ Italian Hero</i>			
<i>Can be subbed for a Croissant • Sliced Bread • Wrap</i>			

MEATS:

Extra egg • Bacon • Ham • Sausage • Grilled Chicken • Turkey Bacon • Beef Sausage • Roast Turkey

VEGGIES:

Spinach • Tomato • Onion • Mushroom • Bell Pepper • Avocado • Broccoli • Jalapeño • Scallions • Garlic • Grilled Tomato +\$

CHEESES:

American • Cheddar • Swiss • Mozzarella • Feta • Cream Cheese

HERBS & SPREADS:

Dill • Basil • Cilantro • Tzatziki • Home Fries

**Prepared in limited batches to preserve flavor and freshness. Our goal is to delight, not to stockpile — thank you for understanding if we occasionally sell out.*

Sides

Homefries	\$5	Turkey Bacon	\$7
Hashbrown	\$6	Beef Sausage	\$7
Sausage, Ham or Bacon	\$6	Corned Beef Hash	\$8
		Fruit Salad	\$9

Bistro Bakes

Add eggs any style \$3

Buttermilk Pancakes	\$12
<i>Three large stacked buttery pancakes, sweet & fluffy</i>	
Belgian Waffle	\$13
<i>Sweet & delicious golden original</i>	
French Toast	\$13
<i>Brioche bread, powdered sugar & cinnamon</i>	
*Add Blueberries or Strawberries	+\$4
*Add Banana	+\$2
*Add Chocolate Chips	+\$3
*Fresh Blueberry Lemon Compote	+\$7
*Make it a Lumberjack	+\$12

Morning Classics

Choose your side: Home fries, grits or French Fries

Eggs Benedict	\$15
<i>Poached eggs, Canadian bacon over and English Muffin in Hollandaise sauce</i>	
Nova Benedict	\$17
<i>Poached eggs & in-house cured salmon over an English Muffin in Hollandaise sauce</i>	
Avocado Toast	\$17
<i>Sourdough toast, avocado & eggs, topped w/ balsamic glazed sauce & hummus</i>	
Nova Avocado Toast	\$18
<i>Rye toast, spinach, in-house cured salmon, capers & eggs w/ Hollandaise sauce</i>	
Overnight Oats	\$8
Chia Seed Pudding	\$8

New Flavors

Shakshuka	\$16
<i>Three eggs poached in a tomato stew w/ feta</i>	
Dutch Baby	\$13
<i>A Dutch baby is a large, puffy, buttery, oven-baked pancake with a fluffy, eggy, custardy center and a crisp, tall, golden-brown edge</i>	
Blueberry Dutch Baby	\$15
<i>A Dutch Baby studded with sweet blueberries and finished with a dollop of Blueberry Lemon Compote & dusting of powdered sugar</i>	
Benedict Dutch Baby	\$19
<i>A Dutch baby filled with Canadian Bacon, poached eggs, & classic Hollandaise Sauce.</i>	
Nova Benedict Dutch Baby	\$22
<i>A Dutch baby baked with dill & parmesan cheese topped with poached eggs, capers, fresh dill & red onion.</i>	

Burgers

Western Burger	\$14
<i>8 oz Organic ground beef w/ cheddar, caramelized onions, bacon & smothered in BBQ sauce</i>	
Nisi Burger	\$17
<i>8 oz Organic ground beef, caramelized onion & tomato confit, served w/ fries</i>	
Avocado Burger (No Meat or Bread)	\$16
<i>smoked salmon, tzatziki, arugula, pico de gallo & sesame seeds w/ our nisi vinaigrette</i>	
Cheese Burger Deluxe	\$16
<i>Choice of Cheese, Lettuce, Tomato & French Fries</i>	

MAKE YOUR OWN BURGER

Angus Beef Burger	\$10
Grilled or Fried Chicken	\$10
Fried Fillet	\$12

TOPPINGS \$1

Lettuce • Raw Onion • Tomato • Caramelized Onion

CHEESE \$2

American • Swiss • Mozzarella • Cheddar • Egg
• Sautéed Mushroom

EXTRA TOPPINGS \$3

Bacon • Ham • Sausage • Avocado • Turkey Bacon •
Beef Sausage • Marinara • Bang Bang Cabbage Slaw •
Canadian Bacon • Roast Turkey • Pesto • Feta •
Cream Cheese • Pico de Gallo • Tzatziki • Hummus •
Chili • Tomato Confit

Make Any Burger Deluxe with French Fries \$4

Lunch Essentials

Cheese Quesadilla	\$12
<i>Three cheese blend w/ sour cream, pico de gallo & guacamole, served w/ French fries</i>	
<i>Add Chicken \$4 Add Steak \$10</i>	
Fish & Chips	\$18
<i>Crispy Cod fish served w/ Tartara sauce & housemade chips</i>	
Power Lunch	\$36
<i>Certified Angus NY Strip Steak served w/ French Fries</i>	

Lunch Specials

Lunch Specials Available Mon – Fri, Opening to 5 PM

Lunch Plates

Bang Bang Chicken	\$16
<i>Crispy chicken thigh tossed in our signature sweet & Bang Bang sauce served over Cabbage Salad or Basmati Rice</i>	
Bang Bang Shrimp	\$19
<i>Crispy Shrimp tossed in our signature sweet & Bang Bang sauce served over Cabbage Salad or Basmati Rice</i>	
House Roast Pencil	\$16
<i>House slow roast pork, pickled onions & Signature Savory Sauce served over pita w/ your choice of basmati rice or crispy French fries.</i>	
Persian Chicken Jujeh Kabab	\$17
<i>Two Saffron & Sumac yogurt-marinated chunks of chicken thigh skewers served with Sumac Onions, Tzatziki, Pita, House Salad & your choice of fluffy basmati rice or crispy French fries</i>	
Persian Koobideh Kabob	\$19
<i>Two Chopped seasoned minced lamb & beef skewers served with Sumac Onions, Tzatziki, Pita, House Salad & your choice of fluffy basmati rice or crispy French fries</i>	
Souvlaki Platter	\$15
<i>Two Souvlaki sticks served with tzatziki, Pita, House Salad & your choice of fluffy basmati rice or crispy French fries</i>	

1/2 Sandwich & Soup

Served on Italian Hero Half | Add French fries or Salad \$4

Tunafish Salad w/ Lettuce & Tomato Hero	\$13
Chicken Cutlet Parmigiana Hero	\$14
Bang Bang Chicken Hero	\$13
<i>Crispy chicken thighs & cabbage slaw w/ our house made bang bang dressing</i>	
Bang Bang Shrimp PoBoy Hero	\$16
<i>Crispy Jumbo Shrimp & cabbage slaw w/ our house made bang bang dressing</i>	
Pencil Hero	\$15
<i>House slow roast pork, pickled onions & Signature Savory Sauce, sliced Swiss cheese, Shredded iceberg lettuce & tomatoes</i>	
Chicken Jujeh or Koobideh Hero	\$17
<i>Skewer of choice, Tzatziki, tomato, sumac onions & french Fries</i>	
Souvlaki Hero	\$15
<i>Pork Souvlaki, stick, Tzatziki, tomato, onions & french Fries</i>	

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For the Table

Kadaifi Saganaki

Kefalograviera Cheese Wrapped in Shredded Kadaifi Dough
Coconut Shrimp

Crispy Shrimp Encrusted with Sweet Coconut and Crunchy Panko, served with a Tangy Sweet Chili Glaze

Chicken Wings

the traditional appetizer, fried crispy wings

Fried Zucchini & Eggplant Chips

Crispy, Golden-Fried Zucchini and Eggplant Chips

Chicken Fingers

Boneless white meat chicken tenders

Nisi Nachos

A three cheese blend, chili, sour cream, pico de gallo & guacamole

Spinach Pie Bites

Flaky Phyllo Pastry Layered with Fresh Spinach, Crumbled Feta, and Wild Greek Herbs

Stuffed Mushrooms

Crispy Panko-Crusted Mushrooms Stuffed with Herbed Cream Cheese

Truffle Mushroom Flat Bread

Stracciatella, parmesan cheese, mushrooms, arugula

Souvlaki Skewers

Two Pork souvlaki skewers

Chicken Jujeh Kabab Skewers

Two Saffron & Sumac yogurt-marinated chicken skewers

Koobideh Kabob Skewers

Two seasoned minced lamb & beef skewers

Fried Calamari

Crispy golden squid served w/ lemon & marinara sauce

Soups & Salads

	Small	Large
Chicken Soup	\$6	\$9
Soup of the day	\$6	\$9
Simple Salad	\$6	\$10
Chili	\$9	\$15

The large portion is served over rice

Ranch • Caesar • Balsamic Vinaigrette • EVOO & Red or Balsamic Vinegar

Caesar Salad

Romaine lettuce, homemade Caesar dressing & croutons

Greek Salad

Mesclun, tomatoes, onions, cucumbers, feta, oregano, olives & anchovies

Cobb Salad

Grilled chicken, avocado, broiled egg, tomato, red onions, beans & cucumbers

Grilled Salmon Niçoise Salad

Fresh grilled salmon fillet, tomatoes, cucumbers, avocado on mesclun

Shiraz Salad

A refreshing Persian chopped salad made from finely diced cucumbers, tomatoes, and onions, mixed with fresh parsley, mint & sumac

Bang Bang Cabbage Salad

Crispy, Shredded Cabbage Tossed in a Bold, Creamy, and Spicy Bang Bang Dressing

Lunch Plates

\$16	Bang Bang Chicken	\$17
	<i>Crispy chicken tossed in our signature sweet & spicy Bang Bang sauce served over Rice or Cabbage Salad</i>	
\$13	Bang Bang Shrimp	\$20
	<i>Crispy Shrimp tossed in our signature sweet & spicy Bang Bang sauce served over Rice or Cabbage Salad</i>	
\$11	Herbed Lamb Chops	\$28
\$12	<i>Marinated in yogurt infused w/ Rosemary & Garlic served with chimichurri sauce & your choice of fluffy basmati rice or crispy French fries.</i>	
\$12	House Roast Pernil	\$21
	<i>House slow roast pork, pickled onions & Signature Savory Sauce served over pita w/ your choice of basmati rice or crispy French fries.</i>	
\$14	Chicken Jujeh Kabab	\$22
	<i>Two Saffron & Sumac yogurt-marinated chunks of chicken thigh skewers served with Sumac Onions, Tzatziki, Pita, House Salad & your choice of fluffy basmati rice or crispy French fries</i>	
\$14	Koobideh Kabob	\$24
	<i>Two Chopped seasoned minced lamb & beef skewers served with Sumac Onions, Tzatziki, Pita, House Salad & your choice of fluffy basmati rice or crispy French fries</i>	
\$10	Souvlaki Platter	\$20
	<i>Two Souvlaki sticks served with tzatziki, Pita, House Salad & your choice of fluffy basmati rice or crispy French fries</i>	
\$12		

Sandwich

Add French fries or Salad \$4

\$18	Classic Grilled Cheese	\$6
	Classic BLT	\$8
	Tuna Melt	\$13
	Chicken Avocado Wrap	\$13
	Chicken or Turkey Caesar Wrap	\$14
	Chicken Cutlet Parmigiana Hero	\$17
	The Green Turkey Hero	\$17
	<i>Turkey, Swiss cheese, avocado & Pesto sauce</i>	
	Classic Turkey Club	\$15
	<i>Roast turkey, bacon, lettuce & tomato on a thick cut toast w/ French fries</i>	
	Bang Bang Chicken Hero	\$17
	<i>Crispy chicken thighs & cabbage slaw w/ our house made bang bang dressing</i>	
	Bang Bang Shrimp PoBoy Hero	\$20
	<i>Crispy Jumbo Shrimp & cabbage slaw w/ our house made bang bang dressing</i>	
	Pernil Hero	\$21
	<i>House slow roast pork, pickled onions & Signature Savory Sauce, sliced Swiss cheese, Shredded iceberg lettuce & tomatoes</i>	
	Chicken Jujeh or Koobideh Hero	\$23
	<i>Two Skewers of choice, Tzatziki, tomato, sumac onions & french Fries</i>	
	Souvlaki Hero	\$20
	<i>Two Pork Souvlaki sticks, Tzatziki, tomato, onions & french Fries</i>	

Pasta

Bucatini • Pappardelle • Capellini • Rigatoni • Cavatappi

Eggplant Parmigiana

Breaded eggplant w/ mozzarella cheese & marinara sauce

Alfredo

Pasta sauce w/ butter, fresh cream, garlic & parmesan

Carbonara

Fresh cream, bacon & garlic w/ Parmesan sauce

Pesto

Broccoli & avocado w/ pesto sauce

Mac & Cheese

Not really mac — but it's the same cheesy sauce, tossed with your choice of pasta. We recommend Cavatappi.

Bolognese

Sauce made w/ white wine, cream, onions, tomatoes & herbs

Alla Vodka

Tomatoes, sweet peas, mushrooms & tomato vodka cream sauce

Chicken Cutlet Parmigiana

Breaded chicken w/ mozzarella cheese & marinara sauce

Shrimp Pasta

Fresh garlic, olive oil, butter, wine, lemon & parsley

Chicken

Served with a choice of side

Scampi

With garlic, olive oil, butter & lemon

Francaise

Battered chicken breast served w/ lemon, butter & white wine sauce

Cordon Bleu

Breaded chicken breast stuffed w/ ham & Swiss cheese in a lemon sauce

Rotisserie Chicken

Half organic rotisserie chicken served w/ chicken jus

Kids Menu

For children 12 & under • Every Tuesday kids eat FREE
(One free kids meal with every adult meal purchase)

Crispy Chicken Strips

Grilled Chicken Power Bowl

Little Smash Burger

Twirly Mac & Marinara*

Golden Grilled Cheese

Side Choices: Classic Fries, Rice, Steamed Broccoli or Salad

Bistro Classics

Shepherds Pie

Ground Beef w/ tomatoes, green peas & corn in marinara sauce w/ mashed potato on top

Lamb Shank

Served w/ mashed potato

Salmon Nisi

Served w/ sautéed spinach & Hollandaise sauce

Citrus-glazed Salmon

sweet & tangy reduction of fresh orange and lemon juices, honey, and a hint of garlic served over Rice

Broiled Fillet

Fresh fillet w/ lemon & butter sauce, served w/ a choice of side

Thai Coconut Curry Fillet

Poached in a rich, aromatic red coconut curry broth Served Over Rice

Shrimp Scampi

Served w/ Choice of Side

Thai Coconut Curry Shrimp

Poached in a rich, aromatic red coconut curry broth Served Over Rice

Broiled Branzino

Served with Smashed Potatoes & Sautéed Spinach

Center-Cut Certified Angus NY Strip

Served with Smashed Potatoes, Brussel Sprouts

Braised Short Rib

Served with Mashed Potatoes & Sautéed Broccoli

Family Style

Served w/ a salad, pita, tzatziki & a choice of French fries or rice

Meat Platter for Two

Two Chicken Jujehi Kabab, Two Koobideh Kabob, Two Souvlaki sticks & Lamb Chop

Meat Platter for Four

Rotisserie chicken, Two Chicken Jujehi Kabab, Two Koobideh Kabob, Two Souvlakia, Lamb Chops, Roast Pernil & Lamb Shank

Sides

French Fries

Smashed Potatoes

Truffle Smashed Potatoes

Basmati Rice

Mashed Potato

Crispy Brussel Sprouts

Sautéed Broccoli

Sautéed Spinach

Desserts & Cakes

Tiramisu	\$8
Carrot Cake	\$8
Cheesecake	\$8
Portokalopita - Orange Cake	\$7
Large Cookies	\$6
Galaktoboureko	\$8
Brownies	\$7
Crepe Brulee	\$7

Ice Cream

Vanilla • Chocolate • Strawberry

One Scoop \$4 • Two Scoops \$7

Sundaes \$8 • Floats \$5

Milkshakes

Vanilla • Chocolate • Strawberry
Frappe • Caramel • Oreo • Nutella

\$7
\$9

BISTRO DAILY SPECIALS

Monday

Trivia Night
Starting at 7pm

Tuesday

Kids Eat Free!
One Free Kids Meal per
Adult Meal

Wednesday

Community Care Wednesday
Seniors & Disabled 15% discount

Thursday

The Nisi Combo
Burger + French Fries + Beer
\$20

Friday

Date Night
Two Pastas + Bottle of Wine
\$50

Coffee

	Hot	Iced
Drip Coffee	\$3	\$4
Espresso Single Shot	\$3	\$4
Lipton Tea	\$3	\$4
Decaf Americano	\$4	-
Nescafe	\$4	\$5
Machiato	\$4	-
Hot Chocolate	\$4	-
Latte	\$5	\$6
Cappuccino	\$5	\$6
Americano	\$5	\$6
Mochaccino	\$6	\$7
Nutella Hot Chocolate	\$6	-
Nutella Cappuccino	\$7	\$8
Affogato	-	\$7
SerendipiTea Organic Herbal Tea	\$5	-

Earl grey • Masala chai • China green • White peach • Breakfast blend
• Lemon drop • Ginger • Chamomile • Peppermint • Black & blue

Signature Drinks

Café Bombón	\$6
Frozen Mocha Cookie Crumble	\$8
Iced Espresso w/ Pistachio Cream Cold Foam	\$8
Iced Espresso w/ Salted Caramel Cold Foam	\$7
Iced Matcha with Strawberry Cold Foam	\$9
Iced Espresso w/ Vanilla Sweet Cream Foam	\$7

Milk Alternatives \$1

Oat Milk • Almond Milk

Flavors Alternatives \$1

Hazelnut • Vanilla • Caramel • Salted caramel •
Hazelnut sugar free • Vanilla sugar free

Beverages

Can Soda	\$2.5
S. Pellegrino Personal Bottle 250 ml	\$2.5
Orange, Apple, Peach, Cranberry, Grapefruit, or Tomato Juice	\$4
Fresh-Squeezed Lemonade	\$5
Fresh-Squeezed Orange Juice	\$7
Acqua Panna Bottle 750 ml	\$7
S. Pellegrino Bottle 1 L	\$7

Signature Cocktails

Four Freedoms

Gin · Elderflower · Orange Blossom · Grapefruit
Bright and floral with a celebratory sparkle. Named for Four Freedoms Park.

\$12

Octagon Old Fashioned

Bourbon · Saffron Honey · Orange
A classic reimagined with a golden thread of saffron. Named for the island's oldest surviving building.

\$15

The Renwick

Mezcal · Blackberry · Smoked Rosemary
Smoky and moody, with a whisper of blackberry. Named for the Renwick Ruin.

\$14

Tramway

Vodka · Ginger · Cranberry · Prosecco
Light, effervescent, and just a little bit weightless — like floating over the East River.

\$13

Southpoint Sunset

Dark Rum · Pineapple · Pomegranate
A layered pour inspired by evenings at Southpoint Park, watching the sky turn over the water.
Motorgate Mule

\$13

Motorgate Mule

Tequila · Lime · Mint · Ginger
Crisp, refreshing, and endlessly easy to love.
Strecker's Secret

\$12

Strecker's Secret

Rye · Fig · Cardamom · Honey
Warm and a little mysterious, with fig and cardamom hinting at old-world spice. Named for the historic Strecker Lab.

\$14

Good Shepherd

Gin · Chamomile Honey · Lavender
Soft, calming, and quietly floral — a gentle finish to the list.
The Blackwell Breeze

\$14

The Blackwell Breeze

Dark Rum · Pineapple · Coconut
Creamy and tropical, built for slow afternoons.

\$15

Queensboro Glow

Vodka · Strawberry · Mint
Bright and berry-forward, muddled fresh to order.

\$15

Ask your server for recommendations or allergy information.

Brunch Flight

Three mini pours, served together on a flight board.

Tajin Bloody Mary — Savory and spiced, rimmed with Tajin.

Roosevelt Sunrise — Prosecco, grapefruit, and a hint of pomegranate.

Pineapple Coconut Bellini — Tropical, creamy, and effervescent. \$17

Classic Cocktails

Bellini \$10

Mimosa \$10

Screwdriver \$10

Bloody Mary \$10

Beer

Corona \$8

Bud Light \$8

Heineken \$8

Stella Artois \$8

Brooklyn IPA \$9

Flower Power \$9

Modelo \$8

Mocktails

Frozen Fresh Squeezed Lemonade \$7

Mango · Passionfruit · Strawberry · Raspberry
Blended fresh with your choice of flavor.

Four Freedoms Fizz \$8

Grapefruit · Orange Blossom · Soda
The mocktail twin of Four Freedoms — bright, floral, effervescent.

Sunrise Cooler \$8

Grapefruit · Ginger Ale · Pomegranate
A layered, sunrise-hued sipper inspired by Southpoint Sunset.

Pineapple Coconut Cooler \$8

Pineapple · Coconut · Lime · Soda
Creamy and tropical, in the spirit of The Blackwell Breeze.

Chamomile Lavender Lemonade \$8

Chamomile Honey · Lemon · Lavender
Soft and calming, a nod to Good Shepherd.

Cocktails & Wines

White Wines

	Glass	Bottle
Stormy Range, Sauvignon Blanc <i>Tierra de León, Spain</i>	\$9	\$30
Millefiori, Pinot Grigio <i>Puglia, Southern Italy</i>	\$12	\$40
247365, Chardonnay <i>Sonoma County, California</i>	\$12	\$40
Nein Lives, Riesling <i>Mosel Valley, Germany</i>	\$10	\$36

Red Wines

	Glass	Bottle
Stormy Range, Cabernet Sauvignon <i>Tierra de León, Spain</i>	\$9	\$30
Giuliano Rosati Montepulciano d'Abruzzo <i>Abruzzo, Italy</i>	\$11	\$38
Punto Final, Malbec <i>Mendoza, Argentina</i>	\$12	\$40
Bistro Select, Merlot <i>Central Valley, California</i>	\$12	\$40
OMBU, Pinot Noir <i>San Rafael, Mendoza Province, Argentina</i>	\$13	\$42

Rosé Wines

	Glass	Bottle
Bay Breeze, Rose <i>France (Pays d'Oc)</i>	\$13	\$42

Sparkling Wines

	Glass	Personal	Bottle
LaLuca, Prosecco <i>Veneto, Italy</i>	\$13	\$15	\$42

