

DIPS | MEZ'ΕΔΕΣ

TZATZIKI	10
HUMMUS	10
MELIZANA (EGGPLANT)	10
TIROKAFTERI	10
(SPICY FETA CHEESE)	

ANY THREE SPREADS	SMALL	15/	LARGE	25
ALL FOUR SPREADS	SMALL	18	/LARGE	32

ALL SERVED WITH TOASTED PITA

SALADS | ΣΑΛΑΤΕΣ

TOMATO SALAD 13 ★
VINE TOMATOES, CUCUMBERS, KALAMATA OLIVES, PEPPERS, ONIONS, FETA, OREGANO, EVVO

PRASINI 12
ROMAINE LETTUCE, DILL, SCALLIONS, CUCUMBER
FETA CHEESE, EVOO, LEMON DILL DRESSING

DAKOS CRETAN 13
BARLEY RUSK, CHOPPED TOMATOES, ONIONS, CAPERS, FETA, HERBS, EVOO

HARVEST SALAD 14 ★
MIXED GREENS, APPLES, PEARS, RAISINS, BLUE CHEESE, BRUSSELS SPROUTS, WALNUTS,
RED WINE VINAIGRETTE

BEET SALAD 12
PICKLED RED ONIONS, EVOO, MIXED GREENS, FETA CHEESE, ON A BED OF TZATZIKI

PEACH SALAD 15 ★
GRILLED SWEET PEACHES, MIXED GREENS, CRUMBLLED FETA, PICKLED ONIONS, BALSAMIC VINAIGRETTE

- MAKE ANY SALAD A MEAL
- FALAFEL + 6
- GRILLED CHICKEN BREAST+6
- GRILLED SHRIMP +8
- GRILLED HALLOUMI +7
- GRILLED SALMON +9

UNDERHILL
BROOKLYN
GREEK
EATERY



APPETIZERS | ΟΡΕΚΤΙΚ'Α

BAR BITE GREEK CHEESE PLATE 10
FETA, HALLOUMI, KEFALOGRAVIERA, GRAPE LEAVES, OLIVES, PICKLED ONIONS, KALAMATA OLIVES, PISTACHIOS, CAPERS

DOLMATHAKIA GRAPE LEAVES 7
TRADITIONAL GRAPE LEAVES STUFFED WITH RICE 6PCS

SOUP OF THE DAY
SMALL 6 / LARGE 8 SERVED WITH PITA

SESAME & HONEY CRUSTED FETA 13
LIGHTLY FRIED FETA , HONEY, SESAME SEEDS WITH PITA

ROASTED CAULIFLOWER 12
OVEN ROASTED CAULIFLOWER, ROSEMARY, AND GARLIC TOPPED GRAPE TOMATOES AND FETA CHEESE SERVED WITH PITA

SHRIMP SAGANAKI 21 ★
SEARED SHRIMP WITH FRESH TOMATO SAUCE, FETA, ONIONS, DRY WHITE WINE, OREGANO SERVED W/ TOASTED PITA BREAD

SPANAKOPITA 11 ★
HOUSE-MADE SPINACH, LEEK AND FETA PIE ,EVOO

ZUCCHINI CROQUETTES 13
BLEND OF FETA, DILL, MINT, SERVED WITH TZATZIKI DIP, LIGHTLY FRIED


LAMB KEFTEDES 15 ★
GREEK MEATBALLS, TOMATO SAUCE, FETA CHEESE TOASTED PITA BREAD

GRILLED HALLOUMI 13
OLIVE TAPENADE, TOMATO, TOASTED PITA

FRIED CALAMARI 17 ★
SERVED WITH SWEET RED HARISSA DIP

ΠΙΑΤΟ | PLATTERS

PLATTER CHOICE OF SIDE:
FRENCH FRIES
HOUSE SALAD
GREEK SALAD +3.75
LEMON POTATOES
GREEK PEAS (ARAKAS)


CHICKEN SOUVLAKIA 15 
MARINATED CUBES SERVED WITH
TZATZIKI, PITA BREAD, TOMATO,
ONIONS

PORK SOUVLAKIA PLATTER 15
MARINATED CUBED SERVED
WITH TZATZIKI, PITA BREAD,
TOMATO, ONIONS


SHRIMP SKEWERS PLATTER 24
WITH ZUCCHINI SERVED WITH
DIP, PITA BREAD, TOMATO,
ONIONS

FALAFEL PLATTER VEGAN 15
SERVED WITH HUMMUS, TOMATO,
CUCUMBERS, ONIONS, TOASTED
PITA BREAD

HALLOUMI CHEESSE PLATTER
16
TRADITIONAL CYPRIOT IMPORTED
CHEESE, GRILLED UNTIL GOLDEN
BROWN SERVED WITH TZATZIKI,
TOMATO, CUCUMBERS, ONIONS,
TOASTED PITA BREAD

LAMB KEBOB PLATTER 15 
TRADITIONAL JUICY & TENDER
LAMB KEBAB SERVED WITH
TZATZIKI, TOMATO, CUCUMBERS,
ONIONS, TOASTED PITA BREAD

BURGERS | ΜΠΙΦΤΕΚΙΑ

LAMB BURGER 17 
GRAVIERA CHEESE, BACON
ONION JAM, GARLIC AIOLI,
DILL PICKLES,
HOUSE SALAD OR FRENCH
FRIES

BEEF BURGER 16
CHEDDAR CHEESE,
CARAMELIZED ONIONS, DILL
PICKLES, GARLIC AIOLI,
HOUSE SALAD OR FRENCH
FRIES

AMERICAN BURGER 15
CHEDDAR CHEESE, LETTUCE,
TOMATO,
RED ONIONS, SPECIAL
SAUCE, PICKLES, HOUSE
SALAD OR FRENCH FRIES

SIDES | ΣΤΟ ΠΛΑΙ

GREEK PEAS / ARAKAS
ONIONS, CARROTS, TOMATO
SAUCE, FETA

CRISPY BRUSSEL SPROUTS
15
FINISHED WITH HARISSA,
PICKLED RED
ONIONS, PISTACHIOS

PATATES TIGANITES 6
FRESH-CUT FRENCH FRIES
ADD FETA CHEESE +1

PATATES FOURNO 8
ROASTED LEMON POTATOES

IMPORTED GREEK FETA 5
SLICE OF FETA, OREGNO,EVOO

SIDE HOUSE SALAD 5

EXTRA PITA 1.25

HOUSE FAVORITES 

MAINS | ΚΥΡΙΩΣ

GRILLED SALMON 25 
SERVED WITH WHITE RICE, ZUCCHINI
AND PEPPERS SERVED WITH A
HARISSA SAUCE

RIBEYE 36
SAUTEED ONIONS & MUSHROOMS
SERVED WITH FRIES


SPANAKOPITA PLATE 16 
HOUSE-MADE SPINACH, LEEK, AND
FETA PIE SERVED W/ HOUSE SALAD
OR FRIES

GREEK GRILLED CHICKEN 17
LADOLEMONO SAUCE (LEMON & OIL),
LEMON POTATOES, ARAKAS (GREEK-
STYLE PEAS)

ROASTED CHICKEN LEMONATO 23
SPECIAL GREEK CHICKEN WITH A
LEMON SAUCE SERVED WITH LEMON
POTATOES & CHOOSE AN EXTRA SIDE

CLASSIC COMBOS

HOUSE SALAD & SOUP

MOUSSAKA 22 
LAYERED OVEN CASSEROLE DISH MADE
WITH EGGPLANT POTATOES, ZUCCHINI,
GROUND MEAT SAUCE, TOPPED
WITH A CREAMY BÉCHAMEL SAUCE

COCKTAILS | ΚΟΚΤΕΪΛ

HOUSE RED SANGRIA

80Z GLASS \$11 - 160Z CARAFE \$26

ORANGE MIMOSA

160Z CARAFE \$22

GREEK PEACH BELLINI

16 OZ CARAFE \$22

RETSINA | MALAMATINA

MALAMATINA , RETSINA, GREECE -/-/ 16 BOTTLE
500ML BOTTLE

AUTHENTIC GREEK WINE AND IT IS PRODUCED USING THE
EXCLUSIVELY GREEK GRAPE VARIETIES *SAVATIANO* &
*RODITIS WINE MADE UNDER THE WHITE WINEMAKING
METHOD UNDER CONTROLLED TEMPERATURE
CONDITIONS.

ROSÉ | POZ'E

PINOT NOIR ROSE / VON WINNING , 2019 , GERMANY
GLASS 13 /CARAFE 30 / BOTTLE 39



STRAWBERRY ORANGE & RED COLOR A LITTLE DRY BUT
GREAT TO ENJOY ON IT'S OWN, HAS PEACH AND RED
APPLES NOTES ON THE PALATE. THE FINISH IS DRY YET A
LITTLE SWEET TO LEAVE A LASTING REFRESHING TASTE.
ENJOY

ROSE/ZACHARIAS,ST GEORGE , 2020, NEMEA
GLASS 13 /CARAFE 30 / BOTTLE 39

DRY ROSE WINE- PRODUCED FROM THE GRAPE OF GREECE
AGIORGITIKO (MEANING SAINT GEORGE IN GREEK).
AROMAS OF STRAWBERRY AND CHERRY, IT IS
ELECTRIFIED BY ITS ACIDITY. JUICY YET DRY. THIRST-
QUENCHING ROSE.

RED | K'OKKINO

AGIORGITIKO / OMIKRON, ZACHARIAS, 2016, PELOPONNESE
GLASS 13 / CARAFE 30 / BOTTLE 39

100% AGIORGITIKO GREEK GRAPE WITH A VERY LIFTED AROMA
OF SIMMERING BERRY SAUCE EMANATES FROM THE GLASS. A
LIGHT-BODIED WINE PARTLY AGED WITH A VERY SMOOTH
FINISH. GREAT BERRY FLAVORS

SYRAH EX'ARNON PAPAYIANNI ESTATE / ARNEA VALLEY
CHALIDIKI GLASS 13 / CARAFE 30 / BOTTLE 39

A BLEND OF 50% SYRAH AND 50%XINOMAVRO , AROMATICS
ARE REFINED AND FEATURE TONES OF MAHOGONY FOLLOWED
BY A SPICY DRY AND CRIPS FLAVORS

RED BLEND/ZOE, DOMAINE SKOURAS, 2016, PELOPONNESE
GLASS 13 / CARAFE 30 /BOTTLE 39

MADE WITH A MIX OF 90% AGHIORGHITIKO & 10% CABERNET
SAUVIGNON, WITH A MEDIUM BODY, MODERATE ACIDITY, AND
SMOOTH TANNINS – ALL IN HARMONY

BOTTLED BEERS

MYTHOS PALE LAGER 7

FIX PREMIUM LAGER 7

ALFA GREEK LAGER 7

CORONA 5

LAGUNTIAS 6

SAMUEL ADAMS OCTOBERFEST 7

SODAS

COKE , DIET COKE
SPRITE ,GINGERALE
SELTZER , ORANGE
SODA 2

GREEK LOUX SODA
3.75
ORANGE
SOUR CHERRY
LEMON
LEMON LIME

HOUSE | ΣΠΪΤΙΚΟ

MOSCHOFILERO/OMIKRON, ZACHARIAS, 2016,
PELOPONNESE

GLASS 11/ CARAFE 25

A WHITE GREEK WINE THAT HAS A PALE GREEN
COLOR WITH INTENSE ACIDITY AND AROMAS OF
ROSE, VANILLA FLOWER, AND CITRUS. THE
CITRUSY FLAVORS CARRY TO THE AFTERTASTE

NEMEA /OMIKORN, ZACHARIAS VINEYARDS,
2016, PELOPONNESE
11 GLASS / CARAFE 25

BRIGHT GARNET COLOR WITH A HIGH-TONED
BOYSENBERRY AND CHERRY CHARACTER IN THE
AROMA. IT IS BOTH LIVELY AND RIPE, FEATURING
LONG FLAVORS THAT FOLLOW THE BERRY SCENTS

WHITE | ΛΕΥΚΟ

CHARDONNAY /ZACHARIAS VINEYARDS, 2016,
PELOPONNESE

GLASS 12/CARAFE 28 / BOTTLE 36

A VERY BRIGHT AND FRESH WINE SHOWING ROUNDED
MELON, YELLOW APPLE, AND VERBENA NOTES BACKED

MALAGOUZIA /ZACHARIAS VINEYARDS, 2018,
PELOPONNESE

GLASS 12 / CARAFE 28 /BOTTLE36

A SWEET PALE YELLOW, WITH INTENSE AROMAS OF
PEACH, CITRUS, HERBS, AND MELON. THE PEACH AND
CITRUS FLAVORS RETAIN TO THE PALATE AND CONTINUE
TO THE FINISH.

SAUVIGNON BLANC/ ZACHARIAS VINEYARDS, 2016,
PELOPONNESE

GLASS 12/ CARAFE 28/ BOTTLE 36

A MOUTHWATERING ACIDITY TO THE LEMON, LIME, AND
GREEN APPLE FLAVORS WITH A TOUCH OF FRESH
FENNELS AND LEMONGRASS

PINOT GRIGIO /VIGNETI DEL SOLE, 2017, TRE VENEZIE,
ITALY

GLASS 11 /CARAFE 25/ BOTTLE 30

FERMENTED IN STAINLESS STEEL AND BOTTLED YOUNG
AND FRESH FOR A CRISP, CLEAN EXPRESSION OF THIS
CLASSIC ITALIAN GRAPE

CHAMPAGNE | ΣΑΜΠΑΝΙΑ

BOLLICINO, VINO SPUMANTE , ITALY 2019 -/-/27
FULL BOTTLE 40% CHARDONNAY, 30% GLERA, 30%
PINOT NERO FROM THE HILLS OF TREVISO

HAPPY HOUR(S)

at

UNDERHILL

TUES- THURS

4PM - 6 PM



**\$5 BEER BOTTLES
& \$2 OFF HOUSE
WINES**



**\$25 CHARDONNAY
BOTTLE**

\$2 OFF SELECT APPS

- BAR BITE CHEESE PLATE
- SESAME HONEY SAGANAKI
- GRILLED HALLOUMI

760 dean street Brooklyn NY

(718)484-3744

WWW.UNDERHILLBROOKLYN.COM