

DIPS | MEZ'ΕΔΕΣ

SMALL 40Z / LARGE 80Z

TZATZIKI	6 / 10
HUMMUS	6 / 10
MELIZANA (EGGPLANT)	6 / 10
TIROKAFTERI (SPICY FETA CHEESE)	6 / 10
ANY THREE SPREADS	15 / 25
ALL FOUR SPREADS	18 / 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

WATERMELON RADISH SALAD 13
WATERMELON RADISH, CRISPY ROMAINE, BRUSSELS SPROUTS, FETA CHEESE, TOMATOES, LEMON YOGURT DRESSING

WATERMELON SALAD 13
REFRESHING COLD WATERMELON, BALSAMIC GLAZE, OVER A BED OR MIXED GREENS

FALAFEL + 6
GRILLED CHICKEN BREAST+6
GRILLED SHRIMP +8
GRILLED HALLOUMI +7
GRILLED SALMON +9
CHICKEN SOUVLAKI +6
PORK SOUVLAKI+6

UNDERHILL BROOKLYN GREEK EATERY



APPETIZERS | ΟΡΕΚΤΙΚΑ

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

GRILLED OCTOPUS POTATO SALAD 24 ★
GRILLED OCTOPUS WITH POTATOES , CAPERS, RED ONIONS TOPPED WITH LEMON AIOLI

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

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

SPANAKOPITA 10 ★
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

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
TZATZIKI, 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 10
ONIONS, CARROTS, TOMATO
SAUCE, FETA

CRISPY BRUSSEL SPROUTS
13
FINISHED WITH HARISSA,
PICKLED RED
ONIONS, PISTACHIOS

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

PATATES FOURNOUS 8
ROASTED LEMON POTATOES

IMPORTED GREEK FETA 5
SLICE OF FETA, OREGNO,EVOO

SIDE HOUSE SALAD 5

EXTRA PITA 1.25

MAINS | ΚΥΡΙΩΣ

GRILLED SALMON 25
SAUTEED ZUCCHINI , EVOO,
AND CINNAMON BUTTERED SWEET
POTATO

RIBEYE 33
SAUTEED ONIONS & MUSHROOMS
SERVED WITH FRIES

SPANAKOPITA PLATE 15 ★
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 20
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

HOURLY SPECIALS
ASK IF WE HAVE VEGETABLE
MOUSSAKA 22
LAYERS OF SWEET POTATOES,
EGGPLANT, MUSHROOM, SPINACH,
CHEESY BECHAMEL TOP

ASK IF WE HAVE PASTICHIO 22
TRADITIONAL COMFORT MEAL. IT'S A
GREEK VERSION OF LASAGNA-
CHARACTERIZED BY A WHITE AND
CREAMY BECHAMEL SAUCE USED IN
PLACE OF MARINARA AND A HINT OF
CINNAMON. LAYERED WITH MEAT
SAUCE AND PASTA NOODLES