

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

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

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 FOR PLATTERS

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

2 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

LAMB GYRO PLATTER 15

PRE-CUT SEASONED STRIPS SERVED WITH TZATZIKI, TOMATO, CUCUMBERS, ONIONS, TOASTED PITA BREAD

HALLOUMI CHEESE 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, OREGANO, EVOO

SIDE HOUSE SALAD 5

EXTRA PITA 1.25

MAINS | ΚΥΡΙΑΣ

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