

MP Brooklyn

Salads:

Greek Village Salad \$13

tomato, cucumber, olives, peppers, feta, oregano

Lettuces & Herbs \$11

chicory, curly endive, red onion, smoked kefalotiri, dill, mint, parsley

Beet \$13

pickled beets, fennel, haricot vert, ruby grapefruit, yogurt

Cypriot Salad \$13

cracked bulgur wheat, smoked almond, pistachio, medjool date, pomegranate, peppers, onion, cucumber, cilantro

Meze:

Sausage \$13

lemon & leek (cured pork), orange & cumin (cured lamb), red wine & coriander (fresh lamb & pork)

Mussel & Pork Shoulder Stew \$13

tomato, gigantes

Crispy Cod & Ricotta \$13

tomato, skordalia

Octopus \$16

mediterranean bean salad, yogurt, cured black olive puree

Grilled Calamari \$13

cauliflower, chick peas, caper, pickled onion, cured lemon

DIPS (vegan) \$12

sun-dried tomato hummus, eggplant, Greek dahl (pita, paximathi, pickled veg)

Greek Yogurt Dips \$13

cucumber-garlic-dill, spicy roasted chilies, pickled carrot-black cardamom-clove (pita, paximathi, pickled veg)

Sardines & Eggplant \$14

roasted tomato, pine nuts, currants, lamb jus

Fried Rabbit \$14

lemon

Braised Tongue \$15

wild mushroom, cannellini beans, egg, jus

Saganiki w/ smoked almonds & lemon, olives \$13

pita, grilled bread

Fried Meatballs \$13

grilled bread, lemon, tzatziki

Pasta:

Mountain Village Pasta \$17

pork butt, greek sausage, peppers, onion, red wine, cumin

Helopites \$18

stewed goat, red wine, fennel

Gnudi \$19

spicy lamb sausage, sun-dried tomato, pine nut, spinach, feta

Cheese Manti \$17

artichoke, lemon, wine, dill

Spicy Greek Paella \$25

merguez, mussel, clam, prawn, scallop, orzo

Grilled Whole Fish:

lemon, extra virgin olive oil, sea salt, cracked pepper, herbs

Trout \$22

Lavraki \$26

Tsipoura \$26

Snapper \$28

Black Bass \$28

Head on Prawns \$28

Fried Local Baby Fluke \$26

Meat:

Roasted Chicken \$16

lemon, garlic, dill

Mousaka \$24

minced beef, eggplant, potato, béchamel, cinnamon

Biftaki (the Greek meatloaf) \$18

Lamb neck, minced meat, kasseri cheese, soft egg, lamb jus

Grilled Baby Lamb Chop \$26

45 day, Dry aged beef:

served sliced, off the bone with crispy garlic & lemon

Porterhouse \$170 (for 3)

NY Strip \$90 (for 2)

Rib Eye \$95 (for 2)

Sides:

Cauliflower & Fried Peppers \$8

garlic, basil, chili

Thrice Cooked, Smashed Potato \$8

braised, blanched, fried

Mushrooms & English Peas \$8

fried onion, dill

Grilled Spicy Long Peppers \$8

extra virgin, sea salt

Grilled Broccoli \$8

lemon, extra virgin oil & salt

Spring Leafy Greens \$8 (chinese water spinach, yo choy, amaranth)

garlic, chili flake, extra virgin olive oil

Sautéed Eggplant \$8

peppers, onion, currants, pine nuts