

# Famous Restaurants: NYC's Most Popular Hidden Restaurants



By [Delaney Gilbride](#)

Have you been thinking about going on a [romantic getaway](#) to the concrete jungle anytime soon? If so, don't waste your time by going to the same restaurant you've been to time and time again. Thanks to [Nypost.com](#), you don't have to look any further for new and exciting [date nights](#). The newest trend in the NYC area has restaurateurs opening up hidden eateries within large restaurants, bars, and even coffee shops!

# If you and your boo want to eat like [celebrity couples](#) without breaking the bank, check out four of NYC's hottest hidden restaurants:

**1. Dinnertable in the Garret East (106 Ave. A):** At the very back of an East Village tiki bar named The Garret resides a quaint eatery entitled Dinnertable. The two are separated by an arched wooden door that leads you to another dimension. While bar-hoppers are enjoying The Garret's number of exotic cocktails, others will be slipping away for a dinner for two under decadent glowing lamps. At Dinnertable, renowned chef Ricardo Arias combines his Puerto Rican background with Asian cuisine to ensure his customers come back for more. With meals such as mouthwatering baby shrimp wasabi (\$13) and beef tartare & onion 4 ways (\$15), you and your wallet can't go wrong!

**Related Link:** [Romantic Getaway: 8 Affordable Destinations to Escape the Cold](#)

**2. Karasu in Walter's (166 Dekalb Ave., Fort Greene):** Through a black backdoor at Brooklyn's go-to for American comfort food, Walter's, rests a diverse Japanese tapas bar named Karasu. Previously a chiropractors office, Karasu is now a hot place for singles to come mingle with their windowless walls covered in art from head to toe and 30's jazz on repeat. Although Walter's and Karasu have drastically different food, the two share just one kitchen. While you can stop at Walter's during the day for bar food and some drinks, Karasu serves authentic Japanese tapas such as fresh sashimi (\$18) and their famous sushi deluxe dinner for two (\$52). Trust me, with all of the fresh fish provided in the sushi deluxe, it's

definitely worth the price!

**Related Link:** [Weekend Date Idea: Gift Him with a Guys Night Out](#)

**3. Trademark Taste in Trademark Grind (38 W. 36th):** Little do most know that there's more to Midtown's Hotel Le Soleil than meets the eye. Within the hotel lies Trademark Grind, a coffee shop occupied by tech-savvy New Yorkers throughout a good part of the day. What most people don't know is that just through an open archway in the back of the coffee shop resides Trademark Grind, a modern cocktail bar and restaurant. While individuals are sipping on coffee and tapping away on their laptops, you could be sipping on cocktails in elevated booths jamming to classic rock all night; a great [date idea](#)! You can choose from meals such as Octopus Carpaccio (\$18) to Flatbreads (\$15) to 8 oz Hanger Steak (\$23) – the variety is endless!

**Related Link:** [Top 10 Essential NYC Restaurants for 2017](#)

**4. Tapas Bar in La Sirena (88 Ninth Ave.):** Did you know that in January, world renowned chef Mario Batali converted a barroom from his restaurant La Sirena in the Maritime Hotel into a quaint eatery with an extensive menu by chef Anthony Sasso? No? Us neither. La Sirena embodies your typical Italian restaurant with white table cloths lit by candles while the Tapas Bar calls for a younger crowd to socialize over yummy Italian tapas. The unique menu includes all of your hearts desires: Raw Yellowfin Tuna Marmitako (\$16), Pork Chicharrones (\$10), Lamb Chops (\$8), and so much more!

**Do you know of any hidden eateries in the New York area? Comment below with some of your favorites!**