

# Specialty Cocktails

## Aphrodite's X-Rated Tini

A combination of X-rated fusion liqueur, vodka & peach schnapps 8

## Bloody Ares

Our own special Bloody Mary mix 7

## Cucumber Cooler

Vodka, melon liqueur, muddled cucumbers & limes w/ soda make this a refreshing thirst quencher 7

## Greek Mojito

A traditional Greek Mojito made w/ Metaxa Brandy, fresh mint & fresh limes 9

## Hercules Hurricane

With a blend of liquor & fruit juices as strong as Hercules himself, this drink may leave you feeling strong enough to think you can climb Mount Olympus! 10

## Kafe Neo Iced Tea

Vodka, Gin, Rum & Melon liqueur w/ cranberry & sour 8

## Limoncello Drop

Vodka & Limoncello liqueur 8

## Ouzo Frappe

A frothy blend of Ouzo & coffee flavors, served chilled 7

## Ouzotini

Ouzo, Stoli Vanilla Kahlua & cream 8

## Pomegranate Martini

Absolut Citron, St. Germaine liqueur & fresh pomegranate juice 8

## Poseidon's Punch

This drink infuses light & dark rums w/ a medley of tropical fruit juices 8

## White Chocolate Martini

Vanilla Stoli & Godiva liqueur helps this melt in your mouth 8

## Zeus Juice

A mixture of Hpnotica vodka & fruit juices 9

## Draft Beer

**Mack & Jack's  
Manny's  
Seasonal Beers**

## Daily Drink Specials



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## Kafe Neo Greek & Mediterranean

restaurants take pride in serving fresh and healthy food made from scratch daily. You will enjoy many authentic family recipes from owner and founder, Sofeea Koures-Huffman.

In 2005, Clara Carroll joined the Kafe Neo team as a driving force in the culinary arena. Clara works closely with Sofeea to create the Greek and Mediterranean dishes you will find at Kafe Neo.

We invite you to join us at any of our three Kafe Neo locations; Edmonds, Mill Creek & Marysville.



**The Kafe Neo Bar** features a full array of beer, wine & liquor.

## Our Greek Favorites

**Mythos Bottled Beer** 4.50

### WINES

<b>Alexander White Tsantali</b>	8/30
<b>Cambas Chardonnay</b>	8/30
<b>Cambas Cabernet</b>	8/30
<b>Cambas Retsina</b>	5.50/20
<b>St. George Nemea</b>	-/38
<b>Los Dos Grenache</b>	5.50/20
<b>Mavrodaphne Ports</b>	8/30
<b>Sangre de Toro</b>	6/22
<b>Juve y Camps Sparkling</b>	6/33



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# KAFÉ NEO

## BREAKFAST

Served Saturday & Sunday 9:00am to 2:00pm



### Combo Platters



**Tortilla de Patata & Escalivada** Potatoe Omelet & Fired Roasted Vegetables 9.50

**Eggs Benedict w/ Greek Potatoes** 9.50

**Two Eggs, Bacon w/ Greek Potatoes** 9.50

**Breakfast Gyro w/ Greek Potatoes** 9

**My Big Fat Greek Omelet** Spinach, Tomatoes, Red Onion, Feta & Ham or Gyro Meat  
w/ Greek Potatoes 9.50

**“Loukaniko” Country Sausage** Greek Potatoes & Two Eggs 9.50

**Kafe Neo “Scramble”** Spinach, Feta, Gyro Meat, Eggs, Onions w/ Greek Potatoes 9.50

**Tabouli Salad** Cucumber, Tomatoes, Fresh Herbs, Falafel & Tzatziki 8.50



### Ala Cart



**Greek Yogurt, Fruit Preserve & Candied Walnuts** 6.50

**Greek Yogurt, Granola & Honey** 6.50

**Greek Yogurt & Honey** 4.50

**Kafe Neo French Toast** 5.50

**Two Eggs** 4.50

**Smoked Bacon** 3.50

**Loukaniko** 4.50

**Falafel & Tzatziki** 4.50

**Tyropita** 5.50

**Spanakopita** 5.50

**Greek Potatoes** 3.50

**Karithopita** 4.50



# KAFÉ NEO

## Mezedes

Meze, a Greek tradition of small plates meant to share, or make a whole meal out of them. Opa!

### Neo Appetizer Plate

Skordalia, hummus, tzatziki, vegetarian dolmathes, feta cheese, greek olives\*, pepperoncini, tomato, cucumber, green pepper, red onion & pita bread 9.95

### Kreatopita

Charbroiled chicken, artichoke, sundried tomato & feta wrapped in fillo pastry 6.50

### Spanakopita

Spinach, feta cheese & spices wrapped in fillo pastry 6.50

### Tyropita

Feta cheese pie wrapped in fillo pastry 6.50

### Fillo Combo

Tyropita, spanakopita & kreatopita 6.50

### Tzatziki w/ Pita

Traditional cucumber, garlic & Greek yogurt sauce 5.50

### Skordalia w/ Pita

Potato-based garlic dip 5.50

### Hummus w/ Pita

Garbanzo - tahini dip 5.50

### Melitzanosalata w/ Pita

Charred eggplant, garlic, lemon smoky puree 5.50

### Olives & Fig Plate w/ Pita

Delicious savory olives & fig spread 5.95

### Feisty Feta w/ Pita

A spicy feta & hot pepper dip 5.50

### Tyrosalata w/ Pita

Whipped feta w/ roasted red pepper 5.50

### Hummus Plate

Hummus, tomato, cucumber, feta cheese, pita bread & greek olives\* 8.50

### Dolmathes

Veggi (3) 2.95

Meat (2) 4.50

### Dolmathes Plate

Vegetable dolmathes, tzatziki sauce, greek olives & pita \* 8.50

### Kalamari w/ Aioli

Fried kalamari tenders w/aioli 7.95

## Yaya's Recipes

### Mousaka

A Greek favorite! Layers of eggplant, potatoes & meat sauce, topped w/ creamy bechamel sauce & baked till golden brown. Served w/ Greek salad & pita 11.95

### Vegetarian Mousaka

Fire roasted vegetables, sauteed garbanzos topped w/ creamy bechamel sauce, baked until golden brown. Served w/ Greek salad & pita 11.95

### Pastitsio

Layered pasta tossed w/ rich meat & tomato sauce, topped w/ creamy bechamel sauce & baked till golden brown. Served w/ Greek salad & pita 11.95

### Gyro Plate

Our uniquely seasoned flame-broiled gyro meat & rice pasta pilaf, served w/Greek salad, tzatziki sauce & pita 9.95

### Chicken Plate

Marinated & charbroiled chicken breast, served w/ rice pasta pilaf, Greek salad, tzatziki & pita 9.95

### Lamb Plate

Marinated & slow roasted leg of lamb served w/ rice pilaf, Greek salad, tzatziki & pita 12.50

### Falafel Plate

Falafel & vegetarian dolmathes served w/ Greek salad, feta cheese & pita 9.95

### Sparta Souvlaki Pork Plate

Marinated skewers of Sparta Pork served w/ rice pasta pilaf, Greek salad, tzatziki & pita 10.50

### Makaronia w/ Mizithra

Pasta w/ browned butter topped w/ Mizithra cheese. Served w/ Greek salad 9.50

## Sides

Regular Fries 2.50

### Greek Fries

Fries seasoned w/ lemon, oregano & feta cheese served w/ special dipping sauce 3.50

Greek Fry Sauce .95

Pita Bread 1.25

Whole Wheat Pita 1.50

Greek Olives (have pits) 1.95

Feta 1.50

Greek Pepperoncini 1.50

Tzatziki Sauce 1.95

Hummus 1.95

Gyro Meat or Chicken 4.50

Lamb 5.50

### Rice Pasta Pilaf

Cup 2.50 Bowl 3.95

Falafel w/ Tzatziki 3.95

Fresh Fruit Salad (seasonal) 4.50

\*Consuming raw or undercooked proteins does create a higher risk of food borne illness.

\* greek olives have pits

# KAFÉ NEO

## Gyros

Traditional gyros are served in pita bread w/ tomato, onion, seasoned lettuce & Greek Tzatziki sauce.

### Gyro

Special blend of seasoned beef & lamb flame-broiled in the traditional Greek style 5.95

### Chicken Breast Gyro

Marinated & charbroiled breast of chicken 5.95

### Lamb Gyro

Marinated & slow-roasted boneless leg of lamb 7.50

### Chicago Style Gyro

Flame-broiled gyro meat w/ tomato, onion & tzatziki sauce on an open pita \*(no lettuce)\* 6.50

### Chicken Caesar Gyro

Marinated charbroiled chicken breast, tomato, served together w/ Caesar salad in a pita 6.50

### Loukaniko Gyro

Charbroiled Greek sausage w/ romaine lettuce, tomato, onion, feta & tzatziki 6.95

### Steak Gyro

Petite sirloin flame-broiled w/ caramelized onions, tomato, mushrooms, pesto, baby greens & tzatziki 7.95

### Teriyaki Chicken Gyro

Teriyaki chicken breast, swiss cheese, grilled pineapple, tomato, onion, mayo & lettuce 6.95

### Neo Chicken Gyro

Charbroiled chicken breast, pesto, onion, avocado, sundried tomato, lettuce & tzatziki 6.95

Sub Whole Wheat Pita .25 Add Feta .60

Add Feisty Feta .75 EXTRA gyro, chicken or Lamb 1.50

### Athenian Chicken Gyro

Charbroiled chicken breast, pesto, hummus, red pepper, avocado, tomato, cucumber, onion & lettuce 6.95

### Greek Village Gyro

Charbroiled pork, fries, tomato, onion, tzatziki & cayenne pepper 6.95

### Sparta Pork Gyro

Charbroiled pork w/ lemon tzatziki, caramelized onions, tomatoes, romaine & feta 6.95

### Kalamari Tenders Gyro

Fried kalamari strips w/ tomato, onion, lettuce & lemon aioli 7.50

### Fish Gyro

Charbroiled fish of the day w/ lemon & dill dressed cabbage, tomato, onion & tzatziki 7.50

### Shrimp Charmoula Gyro

Sauteed shrimp, grilled pineapple, avocado, onion, romaine lettuce, lemon aioli & charmoula sauce in a whole wheat pita 7.50

## Combo Gyros

**COMBO 1** Flame broiled gyro meat or chicken gyro, fries & soda 9.50

**COMBO 2** Flame broiled gyro meat or chicken gyro, Greek salad & soda 9.95

**COMBO 3** Flame broiled gyro meat or chicken gyro, Greek fries & soda 9.95

**Falafel COMBO** Falafel gyro, fries & soda 9.50

## Vegetarian Gyros

### Vegetarian Gyro

Feta, tomato, onion, green pepper, cucumber, lettuce, tzatziki & oil/vinegar 5.50

### Vegetarian Special

Brie cheese, avocado, tomato, lettuce & tzatziki 6.50

### Vegan Delight

Hummus, avocado, roasted red pepper, onion, tomato, cucumber & lettuce 5.95

### Grecian Special

Pesto, hummus, cucumber, tomato, onion, pine nuts, sundried tomato, lettuce & feta 5.95

### Falafel Gyro

Falafel, tomato, onion, lettuce & tzatziki or hummus 5.95

## Soup & Salads

### Greek Village Salad\*

Tomato, cucumber, onion, green pepper, feta, Greek olives, pepperoncini & pita 8.95

### Caesar Salad

Romaine, croutons & parmesan tossed in Caesar dressing  
Small 4.50 Large 8.50

### Chicken Caesar Salad

Large Caesar salad topped w/ marinated charbroiled chicken breast & pita 9.95

\*greek olives have pits

### Avgolemeono

Chicken & rice in an egg lemon broth Cup 3.50 Bowl 4.95

### Faki

Vegetarian lentil soup  
Cup 3.50 Bowl 4.95

### Greek Pasta Salad

Sun-dried tomato, pesto, kalamata olives, feta & Greek seasoning 4.95

### Greek Salad\*

Lettuce, cucumber, tomato, green pepper, onion, pepperoncini, feta & Greek olives topped w/ tzatziki Sm 4.50 Lg 8.50

### Greek Chicken Salad\*

Large Greek salad topped w/ marinated charbroiled chicken breast & pita 9.95

### Greek Gyro Salad\*

Large Greek salad topped w/ seasoned flame broiled gyro meat & pita 9.95

ADD Pita 1.25 Whole Wheat Pita 1.50

# KAFÉ NEO



## Greek Pastries



All our desserts are made in house from scratch

### Rice Pudding

A comforting Greek version of this creamy classic 4.50

### Baklava

A classic blend of honey & walnut delicately layered in fillo dough 4.50

### Fillo Custard Pastry "Galaktoboureko"

Crisp fillo dough filled w/ a sweet orange custard 4.50

### Chocolate Krinkle Sundae

Our warm Chocolate Krinkle Cookie, over vanilla ice cream, finished w/ chocolate syrup 4.95

### Baklava Sundae

Delicious morsels of our classic baklava cookie over vanilla ice cream 4.95

### Caramelato 4.50 w/ Sweet Figs 5.50

Velvety vanilla custard w/ caramelized figs



## Mini Desserts 2.5



Selection may vary

Rice Pudding	Baklava Sundae	Karithopita
Baklava	Galaktoboureko	Paximathia (2)
Crème Bruleé	Melomakarona (2)	Kourabiethes (2)
Chocolate Krinkle Sundae	Lemon Parfait	Chocolate Baklava
Caramelato w/ Sweet Figs	Chocolate Cake	Kahlua Mousse w/ Paximathia



## Coffee & Tea



Greek Coffee	3.50	Assorted selection of Tea	2.50
House Blend	2.50	Chai Tea (Soy milk available)	3.50
French Press	3.50	Soda	2.50



## Italian Soda 2.95



Almond	Cherry	Lime	Pina Colada
Banana	Coconut	Orange	Raspberry
Blackberry	Hazelnut	Passion Fruit	Strawberry
Caramel	Irish Cream	Peach	Vanilla

Flavors may vary

