

TAPAS & MEZEDES

SMALL PLATES MEANT TO BE SHARED AMONG FAMILY AND FRIENDS

DUNGENESS CRAB DIP | 17

FRESH CRAB & ARTICHOKE HEARTS W/A BLEND OF MELTED CHEESES. SERVED W/HOUSE MADE CRACKERS

STUFFED ARTICHOKE BOTTOMS | 16

DUNGENESS CRAB STUFFING & PARMESAN SERVED W/PESTO AIOLI

KALAMARI TENDERS | 14

KALAMARI LIGHTLY TOSSED IN SEASONED FLOUR & FRIED. SERVED W/SERRANO AIOLI

FIRECRACKER SHRIMP | 17

LIGHTLY BREADED SHRIMP TOSSED IN OUR SPICY AIOLI

BACON WRAPPED PRAWNS | 16

CHARMOULA MARINATED PRAWNS SERVED W/SERRANO AIOLI

BACON WRAPPED DATES | 12

STUFFED W/SERRANO PEPPERS & DRIZZLED W/BALSAMIC REDUCTION

BEEF MEDALLIONS* | 16

W/MERLOT-GORGONZOLA SAUCE

STEAK BITES | 15

SHOULDER TENDERLOIN SAUTÉED IN RED WINE & GARLIC BUTTER. SERVED W/BREAD

CHICKEN SOUVLAKI | 12

GREEK MARINATED GRILLED CHICKEN SERVED W/TZATZIKI & HARISSA

EMPANADAS | 11

GOLDEN BROWN PASTRIES STUFFED W/CHICKEN, MOZZARELLA & SPICY HARISSA

ROASTED CAULIFLOWER | 12 **V**

PEPITAS, PAPRIKA, FETA, OLIVE OIL & LEMON JUICE

BRUSSELS SPROUTS | 12 **V**

PARMESAN & BALSAMIC REDUCTION

NEO APPETIZER PLATE | 15 **V**

FEISTY FETA, HUMMUS, TZATZIKI, VEGGIE DOLMATHES, GREEK OLIVES**, PEPPERONCINI, CUCUMBER, TOMATO, RED ONION & GREEN PEPPER. SERVED W/PITA

HUMMUS PLATE | 11 **V**

HUMMUS, TOMATO, CUCUMBER, FETA & GREEK OLIVES**. SERVED W/PITA

FALAFEL & TZATZIKI | 10 **V**

HOUSE MADE FRIED FALAFEL PATTIES ON A BED OF LETTUCE. SERVED W/TZATZIKI

HARISSA HUMMUS | 11 **V**

SERVED W/VEGGIES, PITA & HOUSE MADE CRACKERS

SOUPS / SALADS

SALAD ADD-ONS

CHICKEN, GYRO MEAT OR FALAFEL +5
PRAWNS OR STEAK +10

HAM & BACON CHOWDER | 5/7

APPLEWOOD SMOKED BACON, SMOKED HAM, CHEDDAR & CAYENNE. SERVED W/HOUSE MADE PITA CRACKERS

AVGOLEMONO SOUP | 5/7

CHICKEN & RICE IN AN EGG-LEMON BROTH. SERVED W/HOUSE MADE PITA CRACKERS

QUINOA SALAD | 8/12 **V**

QUINOA, CUCUMBERS, TOMATOES, RED ONION, GREEK OLIVES**, FETA CHEESE & CHAMPAGNE VINAIGRETTE.

SEASONAL GREENS | 9/13 **V**

LOCAL SOURCED GREENS, BLUE CHEESE, APPLES, BLUEBERRIES, RASPBERRIES, CANDIED PECANS & BALSAMIC VINAIGRETTE

GREEK SALAD | 8/13 **V**

ROMAINE, FETA, GREEK OLIVES**, GREEN PEPPER, TOMATO, CUCUMBER, TZATZIKI & RED WINE VINAIGRETTE

CAESAR SALAD | 8/12 **V**

ROMAINE HEARTS, PARMESAN & GARLIC CROUTONS

KAFÉ NEO BOWLS

SUBSTITUTE PRAWNS OR STEAK +3

APOLLO ANCIENT GRAIN BOWL | 16 (**V** W/FALAFEL)

ANCIENT GRAINS W/OLIVE OIL, LEMON ZEST & TOASTED GARLIC & YOUR CHOICE OF GRILLED CHICKEN, GYRO MEAT OR FALAFEL. SERVED W/*ROASTED BEETS & SWEET POTATOES, LIMA BEANS & SHREDDED KALE W/GREEK DRESSING. TOPPED W/CRISPY QUINOA, HARISSA & GREEK YOGURT TAHINI DRESSING

NEO POWER BOWL | 16 (**V** W/FALAFEL)

MARINATED GARBANZO BEANS, RED ONION, RED PEPPER, SHREDDED CABBAGE, PARSLEY, CILANTRO & YOUR CHOICE OF GRILLED CHICKEN, GYRO MEAT OR FALAFEL. SERVED W/*ROASTED BEETS & SWEET POTATOES, BABY LIMA BEANS & SHREDDED KALE W/GREEK DRESSING. TOPPED W/CRISPY QUINOA, HARISSA & GREEK YOGURT TAHINI DRESSING

GREEK...TERIYAKI BOWL | 16

OOPS, NOT SO GREEK BUT DELICIOUS! RICE PASTA PILAF TOPPED W/OUR GREEK CHICKEN & TERIYAKI SAUCE, SWISS CHEESE, GRILLED PINEAPPLE, RED ONIONS & TOMATOES

QUINOA BOWL | 16 (**V** W/FALAFEL)

QUINOA, SPINACH, TOMATO, ONION, KALAMATA OLIVES, GARBANZO BEANS & FETA & YOUR CHOICE OF GRILLED CHICKEN, GYRO MEAT OR FALAFEL. TOSSED W/GREEK VINAIGRETTE ON ROMAINE. SERVED COLD

PRIME RIB WEEKEND SPECIAL

AVAILABLE AFTER 4^{PM} FRIDAY, SATURDAY & SUNDAY | 38

12oz HERB CRUSTED & SLOW ROASTED PRIME RIB*, SERVED W/AU JUS, CREAMY HORSERADISH, MASHED POTATOES, & SEASONAL VEGETABLES

V VEGETARIAN  SPICY

*CONSUMING RAW OR UNDERCOOKED PROTEINS CREATES A HIGHER RISK OF FOOD BORNE ILLNESS • **GREEK OLIVES MAY HAVE PITS
GLUTEN FREE PITA +1 EXTRA • SPLIT PLATE CHARGE OF +1.5 • AUTO GRATUITY MAY BE ADDED FOR PARTIES OF 8 OR MORE

FLATBREADS

GLUTEN FREE AVAILABLE FOR ADDITIONAL CHARGE

GRILLED STEAK | 17

BISTRO FILET, GORGONZOLA, MUSHROOMS & RED ONIONS

PEPPERONI, BACON & CHORIZO | 16

MOZZARELLA & CACCIATORE TOMATO SAUCE

BBQ CHICKEN | 16

APPLEWOOD SMOKED BACON & CARAMELIZED RED ONIONS

PESTO CHICKEN | 16

PARMESAN, ROASTED PEPPERS, SPINACH, CARAMELIZED ONIONS & PESTO

SEAFOOD | 17

PRAWNS, MOZZARELLA, ARTICHOKE HEARTS & DUNGENESS CRAB DIP

MEDITERRANEAN GARLIC | 12 V

PARMESAN, ROASTED GARLIC, OREGANO & OLIVE OIL

PEAR-GORGONZOLA | 15 V

GORGONZOLA, PEAR SLICES & TOASTED PECANS

BRIE & APPLES | 15 V

CARAMELIZED APPLES, MARCONA ALMONDS & HONEY GLAZE

CAPRESE | 15 V

MOZZARELLA, TOMATO, BASIL & PESTO

TAVERNA SIGNATURES

NEO BURGER* | 18 ADD AN EGG +2

TWO BEEF / PEPPERONI PATTIES, CHEDDAR, TOMATO, LETTUCE, APPLEWOOD SMOKED BACON, OVERSIZED ONION RING & SERRANO AIOLI. SERVED W/FRIES

TAVERNA LAMB BURGER* | 18

GRILLED LAMB PATTY, FETA, LETTUCE, CARAMELIZED ONIONS, TZATZIKI & HARISSA SAUCE ON A TOASTED BRIOCHE BUN. SERVED W/FRIES

BEYOND BURGER | 17 V

100% PLANT-BASED PATTY W/TOMATO, LETTUCE, ONION, AVOCADO & HARISSA. SERVED ON A BRIOCHE BUN. SERVED W/FRIES

BLACKENED CHOICE RIBEYE * | 42

14oz CHOICE RIBEYE, RUBBED W/OUR HOUSE SPICES & CHARBROILED. SERVED W/SWEET POTATO FRIES, GRILLED ASPARAGUS, HORSERADISH BUTTER & RED WINE DEMI

TAVERNA FILET & FRITES * | 27

SHOULDER TENDERLOIN, COMPOUND BUTTER, FRIES & GRILLED ASPARAGUS

SEASONAL SALMON* | 26

WILD CAUGHT KING SALMON, ROASTED POTATOES, GRILLED ASPARAGUS, STRAWBERRIES, BASIL, CAPERS & BALSAMIC REDUCTION

GRILLED FISH TACOS* | 18

WILD CAUGHT SALMON, AHI OR COD, SRIRACHA AIOLI, MANGO SALSA, CORN TORTILLAS & JALAPEÑO

FISH & CHIPS | 21

WILD CAUGHT ALASKAN COD, COLE SLAW, TARTAR SAUCE & HOUSE CUT FRIES

MEDITERRANEAN ANGEL HAIR | 15 V

ADD CHICKEN +5

ADD PRAWNS *, STEAK * OR SALMON * +10

CHERRY TOMATOES, KALAMATA OLIVES, BASIL, FETA, PESTO & A TOUCH OF CREAM

PENNE ALFREDO | 14 V

ADD CHICKEN +5

ADD PRAWNS *, STEAK * OR SALMON * +10

HOUSE MADE W/SHALLOTS, GARLIC, PARMIGIANO, CREAM, WHITE WINE & FRESH BLACK PEPPER

SLIDERS

ADD HOUSE CUT FRIES + 3

COD SLIDERS | 17

WILD CAUGHT ALASKAN COD, HOUSE MADE TARTAR SAUCE & COLE SLAW ON BRIOCHE BUN

KOBE BEEF SLIDERS* | 14

THREE AMERICAN KOBE BEEF PATTIES, BACON, BRIE CHEESE, CRISPY ONIONS & TOMATO ON BRIOCHE BUN

GYRO SLIDERS | 12

THREE TRADITIONAL LAMB/BEEF GYROS, TZATZIKI, TOMATO, RED ONION & FETA

GYROS

SERVED W/FRIES

+ 1 TO SUBSTITUTE:

SOUP, SALAD, SWEET POTATO FRIES -OR- GREEK FRIES

GLUTEN FREE AVAILABLE FOR ADDITIONAL CHARGE

CLASSIC GYRO | 14

FLAME BROILED SEASONED GYRO MEAT, RED ONION, TOMATO, LETTUCE & TZATZIKI

LAMB GYRO | 16

SPICE RUBBED & SLOW ROASTED LEG OF LAMB, TZATZIKI, LETTUCE, TOMATO & RED ONION

STEAK GYRO* | 16

CHARBROILED STEAK, MIXED GREENS, BASIL PESTO, TOMATO, SAUTÉED ONIONS, MUSHROOMS & TZATZIKI SAUCE

CHICKEN BREAST GYRO | 14

MARINATED & CHARBROILED CHICKEN BREAST W/TZATZIKI, LETTUCE, TOMATO & RED ONION

CHICKEN CAESAR GYRO | 15

MARINATED & CHARBROILED CHICKEN BREAST W/TOMATO, ROMAINE, PARMESAN & CAESAR DRESSING

NEO CHICKEN GYRO | 15

MARINATED & CHARBROILED CHICKEN BREAST W/BASIL PESTO, TOMATO, RED ONION, AVOCADO, SUNDRIED TOMATO, LETTUCE & TZATZIKI

ATHENIAN CHICKEN GYRO | 15

MARINATED & CHARBROILED CHICKEN BREAST W/BASIL PESTO, HUMMUS, ROASTED RED PEPPER, AVOCADO, TOMATO, RED ONION, CUCUMBER & LETTUCE

CHICKEN TERIYAKI GYRO | 15

MARINATED & CHARBROILED CHICKEN BREAST W/SWISS CHEESE, MAYO, GRILLED PINEAPPLE, TOMATO, RED ONION, LETTUCE & TERIYAKI SAUCE

VEGETARIAN GYROS

FALAFEL GYRO | 14 V

HOUSE MADE FALAFEL PATTIES, LETTUCE, TOMATO, RED ONION & TZATZIKI OR HUMMUS

VEGETARIAN GYRO | 13 V

FETA CHEESE, TOMATO, RED ONION, GREEN PEPPER, CUCUMBER, LETTUCE, OIL & VINEGAR, & TZATZIKI

VEGAN DELIGHT GYRO | 15 V

HUMMUS, AVOCADO, ROASTED RED PEPPER, RED ONION, TOMATO, CUCUMBER & LETTUCE. SERVED ON WHOLE WHEAT PITA

GRECIAN GYRO | 15 V

BASIL PESTO, HUMMUS, CUCUMBER, TOMATO, RED ONION, PINE NUTS, SUNDRIED TOMATOES, LETTUCE & FETA

 VEGETARIAN

 SPICY

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