

MEZEDES

SMALL PLATES MEANT TO BE SHARED AMONGST FAMILY AND FRIENDS

NEO APPETIZER PLATE | 18 **V**

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

DOLMATHES PLATE | 13 **V**

GRAPE LEAVES STUFFED W/RICE & HERBS MARINATED IN LEMON & OLIVE OIL. SERVED W/CUBED FETA, GREEK OLIVES**, TZATZIKI & PITA

HUMMUS PLATE | 14 **V**

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

FALAFEL & TZATZIKI | 13 **V**

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

BAKED FETA & TOMATOES | 12 **V**

THICK SLICED FETA, DRIZZLED W/BALSAMIC REDUCTION, TOPPED W/SUN-DRIED TOMATOES, OREGANO & OLIVE OIL. SERVED W/PITA

SEASONED GREEK OLIVE** MEDLEY W/FETA | 8.5 **V**

SERVED W/PITA **GREEK OLIVES HAVE PITS****

SPANAKOPITA (SPINACH & CHEESE PIE) | 12 **V**

SPINACH, FETA, GREEN ONION, WRAPPED IN FILLO PASTRY

TYROPITA (FETA CHEESE PIE) | 12 **V**

FOUR CHEESE BLEND WRAPPED IN FILLO PASTRY

BACON WRAPPED DATES | 14

SERRANO STUFFED DATES, WRAPPED IN BACON & DRIZZLED W/BALSAMIC REDUCTION

BACON WRAPPED SHRIMP | 16

BACON WRAPPED SHRIMP DRIZZLED W/BALSAMIC REDUCTION. SERVED W/PESTO AIOLI

SPICY GARLIC SHRIMP | 16

SAUTÉED IN WHITE WINE, FRESH GARLIC & CRUSHED RED PEPPER. SERVED W/PITA

FIRECRACKER SHRIMP | 17

LIGHTLY DUSTED, DEEP FRIED & TOSSED IN SRIRACHA AIOLI. SERVED ON A BED OF CRISP ROMAINE

KALAMARI TENDERS | 15.5

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

KEFTETHES (GREEK STYLE MEATBALLS) | 10

IN A RUSTIC TOMATO SAUCE, TOPPED W/FRESH HERBS, FETA & PARMESAN

STUFFED PIQUILLO PEPPERS | 15

LAMB & FETA STUFFED PIQUILLO PEPPERS W/ROMESCO SAUCE & TOASTED ALMONDS, DRIZZLED W/BALSAMIC REDUCTION

CHICKEN WINGS | 12

WING PIECES FRIED CRISPY. SERVED W/SAUCE OF CHOICE:

- TERIYAKI • STRAIGHT UP HOT  • CHIPOTLE AIOLI • PESTO AIOLI •
- HARISSA  • FIRECRACKER  • PARMESAN LEMON GARLIC • RANCH

DEEP FRIED ZUCCHINI | 11 **V**

BATTERED, DEEP FRIED & TOPPED W/PARMESAN. SERVED W/CHIPOTLE AIOLI

SAUTÉED MUSHROOMS | 13 **V**

SAUTÉED IN GARLIC, RED PEPPER FLAKES & WHITE WINE. SERVED W/PITA

GREEK FRIES | 8 **V**

FETA, FRESH LEMON JUICE & OREGANO. SERVED W/GREEK FRY SAUCE

REGULAR FRIES | 7 **V**

MEZEDES FROM THE GRILL

LAMB LOLLIPOPS* | 22

GRILLED LAMB CHOPS DRIZZLED W/BALSAMIC REDUCTION & AIOLI. SERVED W/FRIES

LAMB SOUVLAKI | 17

SKEWERS MARINATED IN GARLIC & FRESH HERBS. SERVED W/TZATZIKI

BEEF SOUVLAKI | 15

SKEWERS MARINATED IN FRESH HERBS & OLIVE OIL. SERVED W/CHARMOULA

CHICKEN SOUVLAKI | 14

SKEWERS MARINATED IN WHITE WINE & OREGANO. SERVED W/TZATZIKI

PORK SOUVLAKI | 12

SKEWERS MARINATED IN A HOUSE BLEND OF SPICES. SERVED W/HARISSA

SALMON SOUVLAKI | 18

SKEWERS GRILLED IN A CITRUS & HERB BLEND. SERVED W/AIOLI

SHRIMP SOUVLAKI | 17

SKEWERS GRILLED W/A BLEND OF SPICES. SERVED W/AIOLI

ASK TO SEE OUR DESSERT MENU!

SALADS / SOUPS

CHICKEN OR GYRO MEAT +6 GRILLED STEAK +10 PRAWNS +10
SALMON +12 FALAFEL **V** +6

GREEK SALAD | 10/15 **V**

RED ONION, TOMATO, GREEN PEPPER, CUCUMBER, PEPPERONCINI & MIXED GREENS TOSSED IN GREEK DRESSING. TOPPED W/TZATZIKI, FETA & GREEK OLIVES**. SERVED W/PITA

GREEK VILLAGE SALAD | 15 **V**

TOMATO, CUCUMBER, ONION, GREEN PEPPER, FETA, GREEK OLIVES**, PEPPERONCINI & OLIVE OIL (NO LETTUCE). SERVED W/PITA

CAESAR SALAD | 10/14

CAESAR DRESSING, CROUTONS & GRATED PARMESAN CHEESE. SERVED W/PITA

CAPRESE SALAD | 14 **V**

FRESH BASIL, MOZZARELLA, TOMATOES, OLIVE OIL & BALSAMIC VINEGAR

SALMON & SPINACH SALAD | 22

GRILLED SALMON, SPINACH, MUSHROOM, TOMATO, SPICY WALNUTS, FETA & LEMON DIJON VINAIGRETTE. SERVED W/PITA

ROASTED BEET SALAD | 15 **V**

ROASTED BEETS, SPINACH, PISTACHIO, ORANGE & GOAT CHEESE W/BEET DRESSING

AVGOLEMONO | 6/8

CHICKEN & RICE IN AN EGG-LEMON BROTH

FAKI | 6/8 **V**

LENTIL SOUP TOPPED W/FETA

KAFÉ NEO BOWLS

CHOOSE YOUR PROTEIN

- FALAFEL **V** +6 • GRILLED CHICKEN +6 • GRILLED SALMON +11
- SAUTÉED PRAWNS +10 • GRILLED STEAK +9 • GYRO MEAT +6

APOLLO ANCIENT GRAIN BOWL | 15 **V**

ANCIENT GRAINS W/OLIVE OIL, LEMON ZEST & TOASTED GARLIC, TOPPED W/*ROASTED BEETS & SWEET POTATOES, LIMA BEANS & SHREDDED KALE W/GREEK DRESSING. TOPPED W/HARISSA & GREEK YOGURT TAHINI DRESSING

NEO POWER BOWL | 15 **V**

MARINATED GARBANZO BEANS, RED PEPPER, RED ONION, SHREDDED CABBAGE, PARSLEY & CILANTRO, TOPPED W/*ROASTED BEETS & SWEET POTATOES, BABY LIMA BEANS & SHREDDED KALE W/GREEK DRESSING. TOPPED W/HARISSA & GREEK YOGURT TAHINI DRESSING

GREEK...TERIYAKI BOWL | 15 **V**

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

QUINOA BOWL | 15 **V**

QUINOA, SPINACH, TOMATO, ONION, KALAMATA OLIVES, GARBANZO BEANS & FETA, TOSSED W/GREEK VINAIGRETTE ON ROMAINE. SERVED COLD

* SOME VEGETABLES MAY CHANGE SEASONALLY.

CHARBROILED SOUVLAKI PLATES

INCLUDES A CUP OF SOUP -OR- A GREEK OR CAESAR SIDE SALAD, SAUTÉED VEGETABLES & CHOICE OF FRIES, ROSEMARY POTATOES, OR RICE-PASTA PILAF (SUB GREEK FRIES + 1)

LAMB W/TZATZIKI | 29.5

SKEWERS MARINATED IN GARLIC & FRESH HERBS

BEEF W/CHARMOULA | 24

SKEWERS MARINATED IN FRESH HERBS & OLIVE OIL

CHICKEN W/TZATZIKI | 22

SKEWERS MARINATED IN WHITE WINE & OREGANO

SOUVLAKI COMBO | 24.5

LAMB, BEEF & CHICKEN SKEWERS. SERVED W/HARISSA & TZATZIKI

PORK W/HARISSA | 22

SKEWERS MARINATED IN A HOUSE BLEND OF SPICES

SALMON W/AIOLI | 27

SKEWERS GRILLED W/A CITRUS & HERB BLEND

SHRIMP W/AIOLI | 26

SKEWERS GRILLED IN A BLEND OF SPICES

GARDEN SOUVLAKI W/HARISSA | 22 **V**

SEASONAL VEGETABLES SKEWERS

V VEGETARIAN

 SPICY

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

GYROS

ALL GYROS INCLUDES A CUP OF SOUP OR SIDE SALAD
+ CHOICE OF RICE-PASTA PILAF OR FRIES (SUB GREEK FRIES + 1)

CLASSIC GYRO | 18.25

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

GREEK VILLAGE GYRO | 18.75

CHARBROILED PORK, FRIES, TOMATO, RED ONION, CAYENNE PEPPER & TZATZIKI

CHICAGO STYLE GYRO | 18.5

FLAME BROILED GYRO MEAT W/TOMATO, RED ONION, CAYENNE PEPPER & TZATZIKI ON AN OPEN-FACED PITA (NO LETTUCE)

LAMB GYRO | 20.5

SPICE RUBBED & BRAISED LEG OF LAMB W/LETTUCE, TOMATO, RED ONION & TZATZIKI

STEAK GYRO | 21

CHARBROILED STEAK W/MIXED GREENS, TOMATO, SAUTÉED ONIONS, MUSHROOMS, PESTO AIOLI & TZATZIKI

CHICKEN BREAST GYRO | 18.25

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

CHICKEN CAESAR GYRO | 18.5

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

NEO CHICKEN GYRO | 18.75

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

ATHENIAN CHICKEN GYRO | 19.25

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

CHICKEN TERIYAKI GYRO | 19.25

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

SPARTA PORK GYRO | 19.5

CHARBROILED PORK W/ROMAINE, TOMATO, SAUTÉED ONION, FETA & TZATZIKI

SALMON GYRO | 22

SAUTÉED SOCKEYE SALMON W/ROMAINE, TOMATO, SAUTÉED ONIONS, AVOCADO & TZATZIKI

KALAMARI TENDERS GYRO | 21

FRIED KALAMARI STRIPS, LETTUCE, TOMATO, RED ONION & AIOLI

FIRECRACKER SHRIMP GYRO | 21

SHRIMP LIGHTLY DUSTED & DEEP FRIED THEN TOSSED IN SRIRACHA AIOLI, W/ROMAINE, TOMATO & RED ONION

VEGETARIAN GYROS

ALL GYROS INCLUDES A CUP OF SOUP -OR- A GREEK OR CAESAR SIDE SALAD + CHOICE OF FRIES OR RICE-PASTA PILAF (SUB GREEK FRIES + 1)

FALAFEL GYRO | 18.5 **V**

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

VEGETARIAN GYRO | 18.5 **V**

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

CAPRESE GYRO | 17.75 **V**

FRESH MOZZARELLA, LETTUCE, TOMATO, AVOCADO, BASIL, TZATZIKI & BALSAMIC REDUCTION

VEGAN DELIGHT GYRO | 18.75 **V**

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

GRECIAN GYRO | 18.75 **V**

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

SIGNATURE SPREADS

SERVED W/PITA

SINGLE 11

TRIO 16

TZATZIKI **V**

TRADITIONAL GREEK YOGURT SAUCE W/CUCUMBER & GARLIC

HUMMUS **V**

GARBANZO/TAHINI DIP

TYROSALATA **V**

WHIPPED FETA W/ROASTED RED PEPPER

FEISTY FETA **V**

SPICY FETA & HOT PEPPER SPREAD

OLIVES & FIGS **V**

DELICIOUS SWEET & SAVORY OLIVE & FIG SPREAD

MAINS

INCLUDES A CUP OF SOUP -OR- A GREEK OR CAESAR SIDE SALAD

ATHENIAN SALMON* | 28

MARINATED SOCKEYE SALMON, THEN GRILLED. SERVED W/SAUTÉED VEGETABLES, RICE-PASTA PILAF & A SIDE OF DILL BUTTER

RACK OF LAMB* | 48

RACK OF LAMB SEASONED & SEARED. SERVED W/ROSEMARY POTATOES, SAUTÉED VEGETABLES, HOUSE MADE CHARMOULA & TZATZIKI

TOP SIRLOIN W/GARLIC MUSHROOMS* | 30

HAND-CUT SEASONED 8oz TOP SIRLOIN, CHARBROILED & TOPPED W/SAUTÉED GARLIC MUSHROOMS. SERVED W/ROSEMARY POTATOES

RIBEYE & FRITES* | 45

14oz CHARBROILED RIBEYE W/HERB BUTTER. SERVED W/FRIES & CHARMOULA

MILL CREEK BURGER* | 21

8oz ALL BEEF PATTY, CHEDDAR CHEESE, LETTUCE, TOMATO, RED ONION, & AIOLI ON A BRIOCHE BUN. SERVED W/FRIES

GREEK BURGER* | 21

A 7oz BLEND OF GROUND BEEF & GROUND LAMB, SEASONED W/MINT, DILL, PARSLEY & OREGANO. TOPPED W/SPINACH, RED ONION, FETA, HARISSA, AIOLI & TZATZIKI ON A BRIOCHE BUN. SERVED W/FRIES

BEYOND BURGER | 20 **V**

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

KAFÉ NEO CHICKEN SANDWICH | 18

CHARBROILED IN OUR SIGNATURE LEMON-GARLIC MARINADE, SWISS CHEESE, AVOCADO, TOMATO, BACON & PESTO AIOLI. SERVED W/FRIES

GRECIAN LETTUCE WRAPS

ROASTED LAMB | 24 GRILLED CHICKEN | 18

WRAP YOUR CHOICE OF MEAT IN ROMAINE W/DICED FRESH VEGGIES, TZATZIKI & HARISSA. SERVED W/ROSEMARY POTATOES & SAUTÉED VEGETABLES

LAMB & FETA STUFFED PEPPERS | 24

LAMB STUFFED PIQUILLO PEPPERS W/ROMESCO SAUCE, BALSAMIC VINEGAR, ALMONDS & RICE PASTA PILAF

MOUSAKA | 23

LAYERED EGGPLANT, POTATOES, MEAT SAUCE & BÉCHAMEL, BAKED UNTIL GOLDEN BROWN, AND TOPPED W/A RUSTIC RED SAUCE & FETA. SERVED W/PITA

VEGETARIAN MOUSAKA | 21 **V**

LAYERED EGGPLANT, POTATOES, GARBANZO BEANS, ZUCCHINI & BÉCHAMEL, BAKED UNTIL GOLDEN BROWN, AND TOPPED W/SAUTÉED VEGETABLES & FETA. SERVED W/PITA

PASTITSIO | 21

LAYERED PASTA, MEAT SAUCE & BÉCHAMEL, BAKED UNTIL GOLDEN BROWN, AND TOPPED W/A RED SAUCE & PARMESAN. SERVED W/PITA

MAKARONIA & MIZITHRA | 16 **V**

MAKARONIA PASTA SAUTÉED IN BROWNED BUTTER. TOPPED W/GRATED MIZITHRA CHEESE

MAKARONIA & KEFTETHES | 18

MAKARONIA PASTA & GREEK MEATBALLS IN TOMATO SAUCE TOPPED W/GRATED FETA CHEESE

PASTA SPETSOFAI | 18

RUSTIC GREEK SAUSAGE SAUTÉED W/PEPPERS, TOMATO & ONION. TOSSED W/ROTINI PASTA & A GORGONZOLA CREAM SAUCE

ARES CHICKEN PASTA | 17 SUB SHRIMP | 21

ROTINI PASTA TOSSED IN A FRESH LEMON GARLIC CREAM SAUCE. TOPPED W/REGGIANITO PARMESAN CHEESE

SEAFOOD PESTO PASTA | 26

ROASTED RED PEPPERS, SALMON & SHRIMP TOSSED W/ROTINI & BASIL PESTO CREAM SAUCE. TOPPED W/GRATED HALLUMI CHEESE & ROMA TOMATOES

VEGETARIAN COMBO DINNER | 21 **V**

SPANAKOPITA, TYROPITA, VEGGIE DOLMATHES, FALAFEL PATTIES, CUBED FETA & TZATZIKI SAUCE

YAYA'S FAVORITES

INCLUDES A CUP OF SOUP -OR- A GREEK OR CAESAR SIDE SALAD, SAUTÉED VEGETABLES & CHOICE OF FRIES, ROSEMARY POTATOES, OR RICE-PASTA PILAF (SUB GREEK FRIES + 1)

BRAISED LAMB PLATE | 29.5

SPICE RUBBED & BRAISED LEG OF LAMB. SERVED W/TZATZIKI & PITA

GYRO MEAT PLATE | 23

TRADITIONAL FLAME BROILED LAMB & BEEF MIX. SERVED W/TZATZIKI & PITA

GRILLED CHICKEN BREAST PLATE | 22.5

MARINATED IN FRESH HERBS, LEMON PEPPER & OLIVE OIL. SERVED W/TZATZIKI & PITA

SAUTÉED SHRIMP PLATE | 24

JUMBO SHRIMP MARINATED IN CHARMOULA & SAUTÉED W/WHITE WINE & GARLIC BUTTER. SERVED W/TZATZIKI

FRIED KALAMARI PLATE | 23

KALAMARI TENDERS, FRIED CRISPY. SERVED W/AIOLI

FALAFEL PATTIES PLATE | 22 **V**

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

V VEGETARIAN

 SPICY

RELEASE DATE JUNE 14, 2023

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