

KAFÉ NEO

LUNCH 11^{AM} - 4^{PM} DAILY

MEZEDES

SMALL PLATES MEANT TO BE SHARED AMONGST FAMILY AND FRIENDS

NEO APPETIZER | 15 V

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

DOLMATHES PLATE | 10 V

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

HUMMUS PLATE | 12 V

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

FALAFEL & TZATZIKI | 10 V

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

SPANAKOPITA (SPINACH & CHEESE PIE) | 10 V

SPINACH, FETA, GREEN ONION, WRAPPED IN FILLO PASTRY

TYROPITA (FETA CHEESE PIE) | 10 V

FOUR CHEESE BLEND WRAPPED IN FILLO PASTRY

BACON WRAPPED DATES | 12 🍷

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

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 | 14

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

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

GREEK FRIES | 7 V

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

REGULAR FRIES | 6 V

MEZEDES FROM THE GRILL

LAMB SOUVLAKI | 15

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

BEEF SOUVLAKI | 14

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

CHICKEN SOUVLAKI | 13

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 | 15

SKEWERS MARINATED IN CITRUS & HERB BLEND. SERVED W/AIOLI

SHRIMP SOUVLAKI | 13

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

HOUSE MADE SAUCE

+ 1.5 TO ADD AS AN EXTRA

- HARISSA 🍷 • HUMMUS • FEISTY FETA 🍷 • TZATZIKI • CHARMOULA • HOT SAUCE 🍷 • GREEK FRY SAUCE • FIRECRACKER AIOLI 🍷 • CHIPOTLE AIOLI 🍷 • AIOLI • PESTO AIOLI • PARMESAN LEMON GARLIC •

SAVE ROOM FOR DESSERT! ASK TO SEE THE DESSERT MENU FOR OUR SELECTION OF HOUSE MADE TREATS.

SALADS / SOUPS

GREEK SALAD | 9/14 V

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

GREEK GYRO SALAD | 18

OUR SIGNATURE GREEK SALAD TOPPED W/FLAME BROILED GYRO MEAT. SERVED W/PITA

GREEK CHICKEN SALAD | 17

OUR SIGNATURE GREEK SALAD TOPPED W/GRILLED MARINATED CHICKEN BREAST. SERVED W/PITA

GREEK VILLAGE SALAD | 13 V

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

CAESAR SALAD | 8/13

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

CHICKEN CAESAR SALAD | 16

CAESAR SALAD TOPPED W/GRILLED MARINATED CHICKEN BREAST. SERVED W/PITA

CAPRESE SALAD | 12 V

FRESH BASIL, MOZZARELLA, TOMATOES & BALSAMIC VINEGAR

SALMON & SPINACH SALAD | 19

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

ROASTED BEET SALAD | 12 V

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

AVGOLEMONO | 5/8

CHICKEN & RICE IN AN EGG-LEMON BROTH

FAKI | 5/8 V

LENTIL SOUP TOPPED W/FETA

KAFÉ NEO BOWLS

SUBSTITUTE SHRIMP OR STEAK +3

APOLLO ANCIENT GRAIN BOWL | 17.5 (V W/FALAFEL)

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

NEO POWER BOWL | 17.5 (V W/FALAFEL)

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

GREEK...TERIYAKI BOWL | 17.5

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 | 17.5 (V W/FALAFEL)

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

* SOME VEGETABLES MAY CHANGE SEASONALLY.

SIGNATURE SPREADS

SERVED W/PITA

SINGLE 8

TRIO 13

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

V VEGETARIAN

🍷 SPICY

- *CONSUMING MEAT, SEAFOOD OR EGGS THAT ARE UNDERCOOKED TO YOUR SPECIFICATIONS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
- **GREEK OLIVES MAY HAVE PITS • GLUTEN FREE PITA +1 • SPLIT PLATE CHARGE OF +1.5 • AUTO GRATUITY MAY BE ADDED FOR PARTIES OF 8+

GYROS

MAKE ANY GYRO A COMBO BY ADDING A SIDE CUP OF FAKI, CUP OF AVGOLEMONO + 4 SIDE GREEK SALAD, SIDE CAESAR SALAD, FRIES + 4 GREEK FRIES + 5

CLASSIC GYRO | 9.25

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

GREEK VILLAGE GYRO | 9

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

CHICAGO STYLE GYRO | 9.25

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

LAMB GYRO | 11.5

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

STEAK GYRO | 12

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

CHICKEN BREAST GYRO | 9.25

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

CHICKEN CAESAR GYRO | 9

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

NEO CHICKEN GYRO | 9.5

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

ATHENIAN CHICKEN GYRO | 9.75

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

CHICKEN TERIYAKI GYRO | 9.5

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

SPARTA PORK GYRO | 9.5

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

SALMON GYRO | 13

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

KALAMARI TENDERS GYRO | 12

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

FIRECRACKER SHRIMP GYRO | 12

LIGHTLY DUSTED & DEEP FRIED W/ROMAINE, TOMATO, RED ONION & SRIRACHA AIOLI

VEGETARIAN GYROS

MAKE ANY GYRO A COMBO BY ADDING A SIDE CUP OF FAKI, CUP OF AVGOLEMONO + 4 SIDE GREEK SALAD, SIDE CAESAR SALAD, FRIES + 4 GREEK FRIES + 5

FALAFEL GYRO | 9

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

VEGETARIAN GYRO | 9

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

CAPRESE GYRO | 9.75

FRESH MOZZARELLA, AVOCADO, TOMATO, LETTUCE, BASIL & TZATZIKI, DRIZZLED W/BALSAMIC REDUCTION

VEGAN DELIGHT GYRO | 9.75

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

GRECIAN GYRO | 9.75

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

BURGERS / SANDWICHES

INCLUDES FRIES.

SUBSTITUTE FOR +1: A CUP OF SOUP, A SIDE GREEK SALAD, A SIDE CAESAR SALAD OR GREEK FRIES

MILL CREEK BURGER* | 17

8oz ALL BEEF PATTY, CHEDDAR CHEESE, LETTUCE, TOMATO, RED ONION, & AIOLI ON A BRIOCHE BUN

GREEK BURGER* | 17

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

BEYOND BURGER | 16

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

KAFÉ NEO CHICKEN SANDWICH | 14

CHAR-GRILLED IN OUR SIGNATURE LEMON-GARLIC MARINADE, SWISS CHEESE, AVOCADO, TOMATO, BACON & PESTO AIOLI

YAYA'S FAVORITES

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

MOUSAKA | 20

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

VEGETARIAN MOUSAKA | 19

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

PASTITSIO | 20

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

MAKARONIA & MIZITHRA | 14

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

ARES CHICKEN PASTA | 17 SUB SHRIMP | 19

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

SAUTÉED SHRIMP PLATE | 19

JUMBO SHRIMP MARINATED IN CHARMOULA & SAUTÉED W/WHITE WINE & GARLIC BUTTER. SERVED W/RICE-PASTA PILAF, TZATZIKI & PITA

GYRO MEAT PLATE | 17

TRADITIONAL FLAME BROILED LAMB & BEEF MIX. SERVED W/RICE-PASTA PILAF, TZATZIKI & PITA

GRILLED CHICKEN BREAST PLATE | 16

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

ROASTED LAMB PLATE | 21

LAMB RUBBED W/FRESH HERBS & SPICES, THEN SLOW ROASTED. SERVED W/RICE-PASTA PILAF, TZATZIKI & PITA

FALAFEL PATTY PLATE | 16

HOUSE MADE FRIED FALAFEL PATTIES, VEGGIE DOLMATHES & CUBED FETA ON A BED OF LETTUCE. SERVED W/RICE-PASTA PILAF, TZATZIKI & PITA

**JOIN US FOR HAPPY HOUR
3PM - 6PM & 8PM - CLOSE
EVERY DAY**