

# KAFÉ NEO

LUNCH 11<sup>AM</sup> - 4<sup>PM</sup> DAILY

## 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

### 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

### 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

### 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 | 8 **V**

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

### REGULAR FRIES | 7 **V**

## MEZEDES FROM THE GRILL

### 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

## HOUSE MADE SAUCE

+ 2 TO ADD AS AN EXTRA

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

## 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.

## 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

**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

**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 | 10.25

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

### GREEK VILLAGE GYRO | 10.75

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

### CHICAGO STYLE GYRO | 10.5

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

### LAMB GYRO | 12.5

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

### STEAK GYRO | 13

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

### CHICKEN BREAST GYRO | 10.25

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

### CHICKEN CAESAR GYRO | 10.5

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

### NEO CHICKEN GYRO | 10.75

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

### ATHENIAN CHICKEN GYRO | 11.25

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

### CHICKEN TERIYAKI GYRO | 11.25

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

### SPARTA PORK GYRO | 11.5

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

### SALMON GYRO | 14

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

### KALAMARI TENDERS GYRO | 13

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

### FIRECRACKER SHRIMP GYRO | 13

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

## 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 | 10.5 **V**

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

### VEGETARIAN GYRO | 10.5 **V**

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

### CAPRESE GYRO | 9.75 **V**

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

### VEGAN DELIGHT GYRO | 10.75 **V**

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

### GRECIAN GYRO | 10.75 **V**

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

## 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 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

### BEYOND BURGER | 16 **V**

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

### KAFÉ NEO CHICKEN SANDWICH | 14

CHARBROILED 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 | 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

### ARES CHICKEN PASTA | 17 **SUB SHRIMP | 21**

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

### SAUTÉED SHRIMP PLATE | 20

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 | 17.5

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

### BRAISED LAMB PLATE | 22

SPICE RUBBED AND BRAISED LEG OF LAMB. SERVED W/RICE-PASTA PILAF, TZATZIKI & PITA

### FALAFEL PATTIES PLATE | 18

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**

**SAVE ROOM FOR DESSERT! ASK  
TO SEE THE DESSERT MENU.**