KAFÉ NEO

Mezedes

Stuffed Piquillo Peppers
Lamb & feta stuffed piquillo peppers with romesco & toasted almonds 10

Octopus Crostini
Tender marinated & charbroiled octopus served on crispy pita drizzled with balsamic reduction 9

Sautéed Mushrooms
Garlic, sherry wine, crushed red pepper & pita 10

Baked Feta & Tomatoes
Olive oil, oregano & pita 10

Deep Fried Zucchini
Battered & deep fried 7

Kalamari Tenders
Fried kalamari tenders with lemon aioli 10

Dungeness Crab & Artichoke Dip
Served with pita 12

Neo Appetizer
Skordalia, hummus, tzatziki, feta, veggie dolmathes, Greek olives*, pepperoncini, cucumber, tomato, red onion, green pepper & pita 12

Bacon Wrapped Dates
Serrano stuffed dates drizzled with balsamic reduction 8

Baked Giant Beans with Feta
Greek gigantes & pita 7
Add loukaniko (Greek sausage) 9

Hummus Plate
Hummus, feta, tomato, cucumber, Greek olives* & pita 10

Sautéed Garlic Shrimp
White wine, garlic, crushed red pepper & pita 10

Dolmathes Plate
Veggie dolmathes, feta, Greek olives*, tzatziki & pita 9

Dolmathes Veggie 3 for 4 • Meat 2 for 6

Mussels & Clams
Clams & mussels, white wine, lemon, garlic, onion & pita 10
Add loukaniko (Greek sausage) 12

Olives & Company 6
Choice of one with grilled pita bread
Kalamata olives • Greek olive medley with feta • Greek olive medley with peppers **our Greek olives* have pits**

Mezedes from the Grill

Lamb Chops
Skordalia, aioli, & French fries 13

Lamb Souvlaki
Garlic & herb marinated with tzatziki 12

Salmon Souvlaki
Lemon & tarragon marinated with aioli 10

Beef Souvlaki
Garlic, herbs & lemon with charmoula 10

Shrimp Souvlaki
Garlic, lemon & spices with aioli 10

Pork Souvlaki
Classic pincho moruno with harissa 9

Chicken Souvlaki
Lemon, oregano & garlic with tzatziki 9

Fresh Made Pastries

Spanakopita- Spinach, feta & green onion wrapped in fillo pastry 7

Tyropita - Three cheese blend wrapped in fillo pastry 7

Kreatopita - Charbroiled chicken breast, artichoke, sundried tomato & feta wrapped in fillo pastry 8

Fillo Combo -Tyropita, Spanakopita & Kreatopita 8

Saganaki

Pan fried & flamed with Ouzo served with warm pita 8

Hallumi - Semi-soft, mild, sheep cheese

Kasseri - Medium hard sheep cheese

Kefalograviera - Aged, hard sheep cheese

Spreads & Dips

One for 7.00 Three for 11.00 • Served with grilled pita bread & drizzled with olive oil

Tzatziki Traditional Greek yogurt sauce with cucumber & garlic
Skordalia Garlic potato dip with olive oil, lemon & almonds
Hummus Garbanzo/tahini dip
Tyrosalata Whipped feta with roasted red pepper
Feisty Feta Spicy feta & hot pepper spread
Olives & Figs Delicious sweet & savory olive & fig spread
Melitzanosalata Charred eggplant, garlic & lemon smokey purée

*Consuming raw or undercooked proteins does create a higher risk of food borne illness.
Our Greek olives* have pits. **split charge 1.50**

KAFÉ NEO

Main Courses

All our main courses are served with Greek salad **or** soup **split charge 1.50**

Dolmathes Dinner 16
Lemon sauce over meat dolmathes served with rice-pasta pilaf & grated feta cheese

Lamb and Feta Stuffed Peppers 18
Lamb stuffed piquillo peppers served with romesco sauce & rice pasta pilaf

Mousaka 16
A Greek Favorite! Layered eggplant, potatoes & meat sauce topped with a creamy béchamel & baked until golden brown

Vegetarian Mousaka 16
Fire roasted vegatables, sautéed garbanzos topped with a creamy béchamel & baked until golden brown

Pastitsio 16
Layered pasta with a rich meat sauce topped with a creamy béchamel & baked until golden brown

Kotopoulo Riganato 16
Chicken breast with lemon & oregano served with seasonal vegetables & fennel cake

Rack of Lamb 28
Rack of lamb seasoned & seared with rosemary potatoes & seasonal vegetables served with house made charmoula & tzatziki

Beef Tenders 18
Charbroiled & served with rosemary potatoes, sautéed vegetables & charmoula

Greek Trio Sampler & Greek Fries 15
Three open faced mini pitas topped with kalamari, gyro meat & grilled chicken

Vegetarian Combo Dinner 16
Spanakopita, tyropita, veggie dolmathes, falafel & tzatziki sauce

Mediterranean Pasta 14
Bowtie pasta, roasted garlic, artichoke, tomato & kalamata olives tossed in a light lemon basil cream
Add chicken 16 • Add shrimp 18

Makaronia and Mizithra 12
Makaronia pasta tossed in browned butter topped with grated mizithra cheese

Makaronia and Keftethes 16
Makaronia pasta & Greek meatballs in tomato marinara sauce topped with grated feta cheese

Pasta Spetsofai 18
Rustic Greek sausage sautéed with peppers, tomato & onion tossed with penne pasta & a gorgonzola cream sauce

Herb Encrusted Salmon 20
Grilled & topped with lemon caper beurre blanc sauce served with oregano spiked rice pilaf & seasonal vegetables

Seafood Medley 19
Fish, shrimp & clams topped with artichoke white wine butter sauce served with rosemary potatoes

Neo Lamb Burger 15
1/3 lb lamb & beef patty with lettuce, caramelized onion, feta, tzatziki & harissa-aioli dressing on a grilled brioche bun served with Greek fries

Braised Pork Tenderloin 19
Gorgonzola cheese & brandy cream sauce with vegetables & potato fennel cake

Kafé Neo Combination 20
Mousaka, pastitsio, spanakopita & tyropita

Charbroiled Souvlaki Dinner Plate

Served with Greek salad **or** soup •• vegetables •• your choice of rosemary potatoes, French fries (sub Greek fries for 1.00) **or** rice-pasta pilaf **split charge 1.50**

Lamb Souvlaki with Tzatziki
Marinated in fresh herbs & garlic 18

Chicken Souvlaki with Tzatziki
Marinated in Jerez wine & oregano 16

Pork Souvlaki with Harissa
Marinated in moruna spices 16

Beef Souvlaki with Charmoula
Marinated in lemon & garlic butter 18

Souvlaki Combo
Chicken, lamb & beef with harissa & tzatziki 19

Salmon Souvlaki with Aioli
Marinated in tarragon oil with lemon 18

Shrimp Souvlaki with Aioli
Marinated in lemon & tarragon 18

Garden Souvlaki with Romesco
Seasonal vegetables 16

Kafé Neo Dinner Plate

Served with Greek salad **or** soup •• vegetables •• your choice of rosemary potatoes, French fries (sub Greek fries for 1.00) **or** rice-pasta pilaf **split charge 1.50*

Your choice of:

Roasted Lamb 20 **Grilled Chicken 16** **Gyro Meat 16**

Falafel Patties 16 **Fried Crisp Kalamari 18**

KAFÉ NEO

Gyros

Served with Greek salad **or** soup •• French fries (sub Greek fries for 1.00) **or** rice-pasta pilaf **split charge 1.50**

Gyro 12
Flame broiled seasoned gyro meat, lettuce, tomato, onion & tzatziki

Chicken Breast Gyro 12
Marinated & charbroiled chicken breast, lettuce, tomato, onion & tzatziki

Lamb Gyro 14
Marinated & slow-roasted leg of lamb, lettuce, tomato, onion & tzatziki

Chicago Style Gyro 13
Flame broiled gyro meat with tomato, onion, cayenne pepper & tzatziki on an open-faced pita *(no lettuce)*

Chicken Caesar Gyro 12
Marinated & charbroiled chicken breast with tomato, romaine, parmesan & Ceasar dressing

Loukaniko Gyro 13
Charbroiled Greek sausage with a hint of orange zest, romaine, tomato, onion, feta & tzatziki

Steak Gyro 14
Charbroiled sirloin steak, tomato, caramelized onion, mushroom, pesto cream, baby greens & tzatziki

Sparta Pork Gyro 13
Charbroiled pork with feta, tomato, caramelized onion, romaine & tzatziki

Teriyaki Chicken Gyro 13
Grilled chicken breast, Swiss cheese, grilled pineapple, tomato, onion, mayo, lettuce & teriyaki sauce

Neo Chicken Gyro 13
Marinated & charbroiled chicken breast, basil pesto, tomato, onion, avocado, sundried tomato, lettuce & tzatziki

Athenian Chicken Gyro 13
Charbroiled chicken breast, basil pesto, hummus, roasted red pepper, avocado, tomato, onion, cucumber & lettuce

Greek Village Gyro 13
Charbroiled pork, fries, tomato, onion, cayenne pepper & tzatziki

Kalamari Tenders Gyro 14
Fried kalamari strips, tomato, onion, lettuce & lemon aioli

Fish Gyro 14
Marinated fish of the day with lemon dressed cabbage, tomato, onion, lettuce & dill tzatziki

Shrimp Charmoula Gyro 14
Sautéed shrimp, pineapple, onion, cucumber, avocado, charmoula, romaine & aioli served in a whole wheat pita

Ask About Our Whole Wheat & Gluten Free Pita Options

Vegetarian Gyros

Vegetarian Gyro 12
Feta cheese, tomato, onion, green pepper, cucumber, lettuce, oil/vinegar & tzatziki

Vegetarian Special 13
Brie cheese, avocado, tomato, lettuce & tzatziki

Vegan Delight 12
Hummus, avocado, roasted red pepper, onion, tomato, cucumber & lettuce

Grecian Special 13
Basil pesto, hummus, cucumber, tomato, onion, pinenuts, sundried tomato, lettuce & feta

Falafel Gyro 12
Falafel, tomato, onion, lettuce & tzatziki **or** hummus

Soup & Salads

Avgolemono Cup 4 • Bowl 6
Chicken & rice in an egg-lemon broth

Faki Cup 4 • Bowl 6
Vegetarian lentil soup

Greek Pasta Salad 6
Bowtie pasta, tomato, sundried tomato, basil pesto, kalamata olives, feta & Greek balsamic vinaigrette

Baby Green Salad 9
Mixed baby greens with roasted beats & skordalia

Greek Salad Sm 6 • Lrg 10
Lettuce, cucumber, tomato, onion, green pepper, feta, Greek olives*, pepperoncini, tzatziki & our own Greek vinaigrette dressing

Greek Chicken Salad 12
Specially marinated & charbroiled chicken breast atop our large Greek salad served with pita

Greek Village Salad* 10
Tomato, cucumber, onion, green pepper, feta, Greek olives* & pepperoncini served with pita

Caesar Salad Sm 6 • Lrg 10
Romaine, croutons & parmesan tossed in Caesar dressing

Chicken Caesar Salad 12
Specially marinated & charbroiled chicken breast atop our Caesar salad served with pita

Greek Gyro Salad 12
Specially seasoned & flame broiled gyro meat atop our large Greek salad served with pita

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Desserts

All our desserts are housemade fresh

Baklava
A classic blend of honey & walnuts delicately layered in fillo dough 5

Galaktoboureko
Crisp fillo filled with an orange sweet custard 5

Lemon Mousse Cake
Fresh squeezed lemon infused in this delicate mousse cake with a citrus biscotti crust 6

Chocolate Krinkle Sundae
Morsels of chocolate cookie over vanilla ice cream 5

Double Chocolate Cheesecake
Decandent & bittersweet with a hint of Greek Coffee 6

Baklava Sundae
Delicious morsels of our classic baklava served over vanilla ice cream 5

Mini Desserts 2.59

Selections may vary

Baklava
Honey & walnuts layered in fillo dough

Kourabiethes
A deliciously melting almond butter cookie covered with powdered sugar

Melomakarona
A honey-spiced treat sprinkled with walnuts

Crème Brûlée
Vanilla custard with a crust of caramelized sugar

Caramelato with Sweet Figs
Velvety vanilla custard with caramelized figs

Baklava Sundae
Delicious morsels of our classic baklava served over vanilla ice cream

Chocolate Krinkle Sundae
Morsels of chocolate cookie over vanilla ice cream

Rice Pudding
A comforting Greek version of this creamy classic

Double Chocolate Mousse
Decadent & bittersweet with a hint of Greek coffee

Galaktoboureko
Crisp fillo dough filled with a sweet orange custard

Coffee & Tea

Greek Coffee 3.59

House Blend 2.59

Assorted Selection of Tea 2.59

Juice 2.59

Chai Tea 3.59

Soda 2.59

Shirley Temple 2.99

Roy Rogers 2.99

Italian Soda

(16)oz 2.99 (20)oz 3.99

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

Banquet & Catering Available

Please ask your server for details or visit our web site for Catering Menu & Details

www.kafeneo.net

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