KAFÉ NEO

Gluten-Free Dinner Menu

(There will be a $1.09 charge to substitute pita for GF pita, and a $2.29 charge to add a side of GF pita to any dish)

MEZEDES

Bacon Wrapped Prawns
Tiger Prawns wrapped in hickory bacon with pesto cream

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

Baked Feta & Tomatoes
Olive oil, oregano & GF pita

Dungeness Crab & Artichoke Dip
Served with GF pita

Neo Appetizer Plate
Skordalia, hummus, tzaziki, veggie dolmathes, feta, Greek olives, tomato, cucumber, green pepper, red onion, pepperoncini & GF pita

Baked Giant Beans with Feta
Greek gigantes & GF pita
Add Loukaniko (Greek sausage)

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

Hummus Plate & GF Pita
Hummus, tomato, cucumber, feta & Greek olives

Dolmathes Plate
Veggie Dolmathes, feta, Greek olives

Dolmathes
Veggie 3 for 3.99 – Meat 2 for 5.99

Olives & Company
Choice of one with grilled GF pita
Kalamata olives/Greek olive medley with feta/Greek olive medley with peppers

Mussels & Clams
White wine, lemon, garlic, onion & GF pita
Add Loukaniko (Greek Sausage)

Bacon Wrapped Dates
Serrano stuffed dates drizzled with a balsamic reduction

MEZEDES FROM THE GRILL

Lamb Chops
Skordalia, aioli & French fries

Lamb Souvlaki
Garlic & herb marinated with tzaziki

Salmon Souvlaki
Lemon & tarragon marinated with aioli

Beef Souvlaki
Garlic, herbs & lemon with charmoula

Shrimp Souvlaki
Garlic, lemon & spices with aioli

Pork Souvlaki
Classic pincho moruno with harissa

Chicken Souvlaki
Lemon, oregano & garlic with tzaziki

SPREADS & DIPS

Tzaziki
Traditional Greek yogurt sauce with cucumber & garlic

Skordalia
Garlic potato dip with olive oil, lemon & almonds

Hummus
Garbanzo/Tahini dip

Feisty Feta
Spicy feta & hot pepper spread

Olives & Figs
Delicious sweet and savory

Melitzanosalata
Charred eggplant, garlic & lemon

SOUPS & SALADS

Greek Salad
Lettuce, cucumber, tomato, onion, green pepper, feta, Greek olives, pepperoncini, tzaziki, and our own Greek vinaigrette dressing

Greek Chicken Salad
Specially marinated and charbroiled chicken breast atop our large Greek salad served with GF pita

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

Faki
Vegetarian lentil soup topped with feta

Caesar Salad
Romaine & parmesan tossed in Caesar dressing

Chicken Caesar Salad
Specially marinated and charbroiled chicken breast atop our large Caesar salad served with GF pita

Salmon & Spinach Salad
With mushrooms, tomatoes, spicy walnuts, feta & lemon Dijon vinaigrette served with GF pita

Avgolemono
Chicken and rice in an egg-lemon broth

MAIN COURSES

Dolmathes Dinner
Lemon sauce over meat dolmathes served with fries or Greek fries & grated feta cheese

Rack of Lamb
Seasoned & seared with rosemary potatoes & seasonal vegetables served with house made charmoula & tzaziki

Athenian Salmon
Marinated grilled salmon, topped with lemon dill butter served with vegetables and fries or Greek fries

Neo Lamb Burger (No bun)
1/3 lb lamb & beef patty with lettuce, caramelized onions, feta, tzaziki & harissa aioli dressing served with Greek fries

CHARBROILED SOUVLAKI PLATE

Lamb Souvlaki with Tzaziki
Marinated in fresh herbs & garlic

Chicken Souvlaki with Tzaziki
Marinated in Jerez wine & oregano

Pork Souvlaki with Harissa
Marinated in moruna spices

Beef Souvlaki with Charmoula
Marinated in lemon & garlic butter

Souvlaki Combo
Chicken, lamb & beef with harissa & tzaziki

Salmon Souvlaki with Aioli
Marinated in tarragon oil & lemon

Shrimp Souvlaki with Aioli
Marinated in tarragon & lemon

Garden Souvlaki (No romesco sauce)
Seasonal vegetables

KAFE NEO DINNER PLATE

Roasted Lamb
Served with seasonal vegetables and your choice of fries, Greek fries, lemonato or rosemary potatoes

Grilled Chicken
Served with seasonal vegetables and your choice of fries, Greek fries, lemonato or rosemary potatoes

GYROS

(All gyros will be made on GF pita)

Chicken Breast Gyro
Marinated and charbroiled chicken breast lettuce tomato onion & tzaziki

Lamb Gyro
Marinated and slow-roasted leg of lamb, lettuce, tomato, onion & tzaziki

Chicago Style Gyro
Marinated and charbroiled chicken with tomato onion, cayenne pepper & tzaziki on an open-face GF pita (no lettuce)

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

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

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

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

Teriyaki Chicken Gyro
Grilled chicken breast, swiss cheese, grilled pineapple, tomato, onion, mayo & lettuce (no teriyaki sauce)

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

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

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

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

Shrimp Charmoula Gyro
Sautéed Shrimp, pineapple, onion, avocado, cucumber, charmoula, romaine & aioli

VEGETARIAN GYROS

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

Vegetarian Special Gyro
Brie cheese, avocado, tomato, lettuce & tzaziki

Vegan Delight Gyro
Hummus, avocado, roasted red peppers, tomato, onion, cucumber & lettuce

Grecian Special Gyro
Basil pesto, hummus, feta, cucumber, tomato, onion, pine nuts, sundried tomato & lettuce

DESSERTS

Crème Brulee
Vanilla custard with a crust of caramelized sugar

Kahlua Mousse
Kahlua infused whipped mousse with a hint of Greek coffee

Rice Pudding
A comforting Greek version of this creamy classic