

Néos

ECLECTIC MEDITERRANEAN

... Appetizers ...

MEDITERRANEAN TRIO

Spicy Feta, Smoky Baba Ghanoush, and Chef's Hummus served with Pita and Crostini

10

SAGANAKI

Pan-seared Kefalotyri Cheese sizzled with fresh lemon

16

HALLOUMI & HERB TOMATO CROSTINI

Toasted with mild garlic olive oil, pesto, tomatoes, warm halloumi cheese, and balsamic glaze

10

FRIED CALAMARI

served with Creamy Chili Aioli Dipping Sauce

18

MOROCCAN OCTOPUS GF

Lightly broiled and served on smokey vegetable spread with Clementine and Fennel Salad

24

MUSSELS H

Steamed and served in choice of: olive oil and garlic butter sauce or spicy pomodoro sauce served with grilled crostini

20

GOLD POTATO CUPS

Seasoned & Roasted, filled with Soft Feta, Mild Garlic, Dill Spread, Chives and Paprika

12

PETITE ARANCINI

Breaded and Fried Arborio Rice filled with Fontina Cheese, served with Mild Pepper Coulis

12

... Soups & Salads ...

Anchovies available upon request

NÉOS SALAD GF

Crisp romaine and baby spinach with carrots, tomatoes, cucumbers, red onion, artichoke hearts, hearts of palm, red bell pepper, and olives, with chef's vinaigrette and parmesan crisps

12

ROASTED BEETS GF

Chilled beets atop orange goat cheese with candied walnuts and Chef's Vinaigrette

12

COASTAL SEAFOOD SALAD GF

Tender pieces of octopus, calamari, and shrimp tossed with celery and carrot in a bright Athlon marinade

16

AVGOLEMONO GF

Classic Greek chicken rice soup with a velvety egg-lemon broth

8

CHEF'S CHOICE

9

... Skewers ...

2 skewers served with Rice and Pita

VEGETABLE GF

Grilled Zucchini, Colored Peppers, and Onion

22

CHICKEN GF H

Marinated and Grilled Chicken, Colored Peppers, and Onion

26

BEEF GF H

Tender Beef, Colored Peppers, and Onion

44

SEAFOOD GF

Lobster, Shrimp, Halibut, and Lemon Butter

40

"GF = Gluten Free H = Available Zabiha Hala"

House Specialties

GRECIAN CHICKEN GF 30
Bone-in half chicken, served with choice of: Greek Style Rice or Greek Potatoes

TORENADOS GF H 52
Filet medallions over a French onion reduction, with butter-braised mushrooms, shrimp, artichoke hearts, and finished with sauce Béarnaise

CHICKEN GEMISTÓ 32
Chicken filled with rice, halloumi cheese, sun-dried tomatoes, and basil, served with asparagus, Greek Potatoes, and velouté sauce

DANCING ZORBA GF 58
Grilled lamb rib chop served atop lobster, with a tomato, mushroom, and scallion butter sauce

Pastas & Paellas

MAKAITYRI 26
Spaghetti tossed in Brown Butter and Olive Oil with Mizithra Cheese, Sun-Dried Tomatoes, Pine Nuts and Pesto Oil

LINGUINI DI MARE 40
Linguini Pasta tossed with Shrimp, Lobster, Mussels, Scallops, and Squid in a Fresh Plum Tomato Sauce

VERDURA PAELLA GF H 21
Zucchini, Mushroom, Colored Peppers, Eggplant, Green Peas in Baked Smokey Saffron Rice with Tomato and Aromatics, with Chili Oil
Add Chicken: 4

PAELLA DE LA COSTA GF H 36
Shrimp, Mussels, and Calamari in Smokey Saffron Bomba Rice with Green Peas, Scallions, Tomato and Aromatics, with Chili Oil

Seafood

BRANZINO GF H 48
Broiled whole Mediterranean Sea Bass brushed with lemon garlic herb olive oil, served filleted with Rice and Asparagus

HALIBUT FILLET GF H 48
Grilled halibut in a fragrant herb marinade, served with Rice and Asparagus

Meats

All items served ala carte

NEW YORK GF 60
14oz Charred Certified USDA Choice, Prime Cut

RIBEYE GF 66
14oz Charred Certified USDA Choice, Prime Cut

FILET GF H 58
14oz Charred Certified USDA Choice, Prime Cut

LAMB RIB CHOPS GF MKT
Four grilled Grecian lamb chops with fresh herbs and garlic

Chicken

CHICKEN PICCATA 26
Seared chicken with mushrooms, grape tomatoes, artichoke hearts and capers, in a lemon-garlic olive oil sauce with pasta

CHICKEN KOSTAS 38
Sautéed chicken with shrimp, lobster, scallops, asparagus and hollandaise sauce, served with broccolini

Sides

GREEK POTATOES 6

GREEK STYLE RICE 6

GRILLED ASPARAGUS 9

ROASTED BROCCOLINI 7

MILAN MUSHROOMS 9

FRENCH FRIES 6

GREEK FRIES 10