

MENU

EDMONDS

MEZEDES

SMALL PLATES MEANT TO BE SHARED AMONGST FAMILY AND FRIENDS

NEO APPETIZER | 15 V

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

DOLMATHES | VEGGIE 3 FOR | 4 V

GRAPE LEAVES STUFFED W/RICE & HERBS MARINATED IN LEMON & OLIVE OIL

DOLMATHES PLATE | 10 V

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

HUMMUS PLATE | 11 V

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

FALAFEL & TZATZIKI | 8 V

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

KREATOPITA (TRADITIONAL GREEK MEAT PIE) | 9

GROUND SIRLOIN, ONION, GARLIC, PARSLEY, HERBS, GROUND CINNAMON, PARMESAN & KASSERI CHEESE WRAPPED IN FILLO PASTRY

SPANAKOPITA (SPINACH & CHEESE PIE) | 8 V

SPINACH, FETA, GREEN ONION, WRAPPED IN FILLO PASTRY

TYROPITA (FETA CHEESE PIE) | 8 V

THREE CHEESE BLEND WRAPPED IN FILLO PASTRY

FILLO COMBO | 9

KREATOPITA, SPANAKOPITA & TYROPITA

BACON WRAPPED DATES | 10

SERRANO STUFFED DATES DRIZZLED W/BALSAMIC REDUCTION

KALAMARI TENDERS | 13

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

GREEK FRIES | 6 V

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

REGULAR FRIES | 5 V

HOUSE MADE SAUCES

+ 1 TO ADD AS AN EXTRA

- HARISSA  • HUMMUS • FEISTY FETA  • CHAMOULA • HOT SAUCE 
- TZATZIKI • GREEK FRY SAUCE • LEMON AIOLI • PARMESAN LEMON GARLIC •

SIGNATURE SPREADS

SINGLE 8 TRIO 13 SERVED W/PITA

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

SKORDALIA V

GARLIC POTATO DIP W/OLIVE OIL, LEMON & ALMONDS

OLIVES & FIGS V

DELICIOUS SWEET & SAVORY OLIVE & FIG SPREAD

YAYA'S FAVORITES

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

MOUSAKA | 19

LAYERED EGGPLANT, POTATOES, MEAT SAUCE & CREAMY BÉCHAMEL TOPPED W/A TOMATO MOUSAKA SAUCE & BAKED UNTIL GOLDEN BROWN. SERVED W/PITA

VEGETARIAN MOUSAKA | 18 V

LAYERED FIRE ROASTED VEGETABLES, SAUTÉED GARBANZOS, CREAMY BÉCHAMEL, TOPPED W/A TOMATO MOUSAKA SAUCE & BAKED UNTIL GOLDEN BROWN. SERVED W/PITA

PASTITSIO | 19

LAYERED PASTA, MEAT & CREAMY BÉCHAMEL, BAKED UNTIL GOLDEN BROWN & TOPPED W/A TOMATO BASED MOUSAKA SAUCE. SERVED W/PITA

MAKARONIA & MIZITHRA | 14 V

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

SPARTA SOUVLAKI PORK PLATE | 15

SPECIALLY MARINATED SKEWERS OF SPARTA PORK. SERVED W/RICE-PASTA PILAF, TZATZIKI & PITA

GYRO MEAT PLATE | 15

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

GRILLED CHICKEN BREAST PLATE | 15

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

ROASTED LAMB PLATE | 19

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

FALAFEL PATTY PLATE | 16 V

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

SALADS / SOUPS

GREEK SALAD | 8/13 V

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

GREEK GYRO SALAD | 16

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

GREEK CHICKEN SALAD | 16

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 | 8/12 V

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

CHICKEN CAESAR SALAD | 15

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

GREEK PASTA SALAD | 8 V

BOW TIE PASTA, TOMATO, SUNDRIED TOMATO, BASIL PESTO, KALAMATA OLIVES, FETA & GREEK BALSAMIC VINAIGRETTE. SERVED W/PITA

AVGOLEMONO | 5/7

CHICKEN & RICE IN AN EGG-LEMON BROTH

FAKI | 4/6 V

VEGETARIAN LENTIL SOUP

KAFÉ NEO BOWLS

APOLLO ANCIENT GRAIN BOWL | 14 (V W/FALAFEL)

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

NEO POWER BOWL | 14 (V W/FALAFEL)

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

GREEK...TERIYAKI BOWL | 14

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 | 14 V w/CHICKEN | 17

QUINOA, SPINACH, TOMATO, ONION, KALAMATA OLIVES, GARBANZO BEANS & FETA TOSSED W/GREEK VINAIGRETTE ON ROMAINE. SERVED COLD

* SOME VEGETABLES MAY CHANGE SEASONALLY. SEE ONLINE MENU FOR CURRENT INGREDIENT LIST OF EACH BOWL.

ENJOY RETAIL WINE, BEER OR GROWLERS AT HOME! ASK ABOUT OPTIONS & PRICING.

V VEGETARIAN

 SPICY

*CONSUMING RAW OR UNDERCOOKED PROTEINS CREATES A HIGHER RISK OF FOOD BORNE ILLNESS. **GREEK OLIVES MAY HAVE PITS (GF) GLUTEN FREE PITA AVAILABLE FOR +1 EXTRA

GYROS

ADD ON'S

FETA ON GYRO +1
CUP OF FAKI, CUP OF AVGOLEMONO +4
SIDE GREEK SALAD, SIDE CAESAR SALAD, FRIES +4
GREEK FRIES +5

CLASSIC GYRO | 7.75

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

CHICAGO STYLE GYRO | 8.75

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

PHILLY GYRO | 8.75

FLAME BROILED GYRO MEAT, CARAMELIZED ONION, GREEN PEPPERS, PROVOLONE CHEESE, LETTUCE & PEPPERONCINI SAUCE

LAMB GYRO | 10

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

STEAK GYRO* | 10

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

CHICKEN BREAST GYRO | 7.75

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

CHICKEN CAESAR GYRO | 8.25

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

NEO CHICKEN GYRO | 8.75

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

ATHENIAN CHICKEN GYRO | 8.75

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

FAJITA GYRO | 8.75

GRILLED CHICKEN BREAST, SAUTEED ONIONS & BELL PEPPERS, TOMATO, AVOCADO, CHEDDAR CHEESE, CILANTRO-LIME MAYO & LETTUCE

CHICKEN TERIYAKI GYRO | 8.75

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

GREEK VILLAGE GYRO* | 8.5

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

SPARTA PORK GYRO* | 8.75

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

HERACLES PORK GYRO* | 8.75

CHARBROILED PORK W/SLOW ROASTED YELLOW & CHERRY TOMATOES, RED PEPPER, CUCUMBER, ONION, CAYENNE PEPPER & TZATZIKI

SALMON GYRO* | 10

SAUTÉED WILD SALMON, DILL TZATIKI, TOMATO, CARAMELIZED ONION, AVOCADO & ROMAINE LETTUCE

GYROS

KALAMARI TENDERS GYRO | 10

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

SHRIMP CHARMOULA GYRO | 10

SAUTÉED SHRIMP, GRILLED PINEAPPLE, AVOCADO, ONION, CUCUMBER, ROMAINE, AIOLI & CHARMOULA SAUCE. SERVED ON WHEAT PITA

VEGETARIAN GYROS

ADD ON'S

FETA ON GYRO +1
CUP OF FAKI, CUP OF AVGOLEMONO +4
SIDE GREEK SALAD, SIDE CAESAR SALAD, FRIES +4
GREEK FRIES +5

FALAFEL GYRO | 7.75 V

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

VEGETARIAN GYRO | 7.5 V

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

VEGGIE GYRO | 8.75 V

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

VEGAN DELIGHT GYRO | 8.5 V

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

GRECIAN GYRO | 8.75 V

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

GYRO LUNCH COMBOS

OUR MOST POPULAR GYROS IN A QUICK TO ORDER MEAL COMBO

GYRO COMBO ONE | 13.5

CLASSIC GYRO OR CHICKEN BREAST GYRO, FRIES & A SODA

GYRO COMBO TWO | 14.5

CLASSIC GYRO OR CHICKEN BREAST GYRO, GREEK SALAD** & A SODA

GYRO COMBO THREE | 14.5

CLASSIC GYRO OR CHICKEN BREAST GYRO, GREEK FRIES & A SODA

FALAFEL GYRO COMBO | 13.5 V

FALAFEL GYRO, FRIES & A SODA

SIDES

CUSTOMIZE YOUR MEAL

PITA | 2 V

WHOLE WHEAT PITA | 3 V

GLUTEN FREE PITA | 3 V

GREEK OLIVES (HAVE PITS) | 3 V

CUBED FETA | 3 V

GREEK PEPPERONCINI | 2 V

TZATZIKI SAUCE 5 oz | 4 V

HUMMUS 5 oz | 4 V

RICE-PASTA PILAF | SM 3 / LRG 5 V

SAUTÉED VEGGIES | 4 V

ROASTED ROSEMARY POTATOES | 4 V

GYRO MEAT OR CHICKEN 4 oz | 6

LAMB 4 oz | 8

GRILLED SALMON 4 oz | 6

HOUSE MADE GREEK PASTRIES

ALL DESSERTS MADE FRESH DAILY. INDULGE YOUR SWEET TOOTH!

BAKLAVA | 3/6 V DRIZZLED W/CHOCOLATE | 3.25/6.25 V

A CLASSIC BLEND OF HONEY & WALNUTS DELICATELY LAYERED IN FILLO DOUGH

BAKLAVA SUNDAE (IN HOUSE ONLY) | 3/5 V

BAKLAVA SUNDAE DRIZZLED W/CHOCOLATE | 3.25/5.25 V

DELICIOUS MORSELS OF OUR CLASSIC BAKLAVA OVER VANILLA ICE CREAM

GALAKTOBOUREKO | 3/5 V

CRISP FILLO FILLED W/A DELIGHTFUL ORANGE SWEET CUSTARD

HOUSE MADE COOKIES | 3 V

CHOCOLATE KRINKLE, OATMEAL RAISIN, OATMEAL CHOCOLATE CHIP OR PEANUT BUTTER

PAXIMATHIA (TRADITIONAL GREEK BISCOTTI) | 1.5/3 V

DRENCHED IN SEMISWEET CHOCOLATE, ORANGE OR FROSTED ALMOND; FLAVORS VARY DAILY

LEMON MOUSSE CAKE | 7 V

FRESH SQUEEZED LEMON INFUSED IN A DELICATE MOUSSE CAKE W/A CITRUS BISCOTTI CRUST

DOUBLE CHOCOLATE CHEESECAKE | 7 V

DECADENT & BITTERSWEET W/A HINT OF GREEK COFFEE

V VEGETARIAN

 SPICY

*CONSUMING RAW OR UNDERCOOKED PROTEINS CREATES A HIGHER RISK OF FOOD BORNE ILLNESS. **GREEK OLIVES MAY HAVE PITS (GF) GLUTEN FREE PITA AVAILABLE FOR +1 EXTRA