

LUNCH

11AM - 4PM DAILY

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 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

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

BACON WRAPPED DATES | 10 🍯

SERRANO STUFFED DATES DRIZZLED W/BALSAMIC REDUCTION

SPICY GARLIC SHRIMP | 13 🍯

SAUTÉED IN WHITE WINE, FRESH GARLIC & CRUSHED RED PEPPER. SERVED W/PITA

FIRECRACKER SHRIMP | 15 🍯

LIGHTLY DUSTED, DEEP FRIED & TOSSED IN SRIRACHA AIOLI ON A BED OF ROMAINE

KALAMARI TENDERS | 13

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

CHICKEN WINGS | 11

WING PIECES FRIED CRISPY. SERVED W/SAUCE OF CHOICE:

- TERIYAKI • STRAIGHT UP HOT 🍯 • PESTO AIOLI • CHIPOTLE AIOLI 🍯 •
- PARMESAN LEMON GARLIC • FIRECRACKER 🍯 • HARISSA 🍯 •

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 🍯 • CHARMOULA • HOT SAUCE 🍯 •
- TZATZIKI • CHIPOTLE AIOLI 🍯 • FIRECRACKER AIOLI 🍯 • GREEK FRY SAUCE •
- GARLIC AIOLI • PESTO AIOLI • PARMESAN LEMON GARLIC •

MEZEDES FROM THE GRILL

LAMB SOUVLAKI* | 15

SKEWERS MARINATED IN GARLIC & FRESH HERBS. SERVED W/TZATZIKI

BEEF SOUVLAKI* | 11

SKEWERS MARINATED IN FRESH HERBS & OLIVE OIL. SERVED W/CHARMOULA

CHICKEN SOUVLAKI | 10

SKEWERS MARINATED IN WHITE WINE & OREGANO. SERVED W/TZATZIKI

PORK SOUVLAKI* | 10

SKEWERS MARINATED IN A HOUSE BLEND OF SPICES. SERVED W/HARISSA

SALMON SOUVLAKI | 13

SKEWERS MARINATED IN CITRUS & HERB BLEND. SERVED W/AIOLI

SHRIMP SOUVLAKI | 13

SKEWERS MARINATED IN A HOUSE BLEND OF SPICES. SERVED W/AIOLI

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

OLIVES & FIGS V

DELICIOUS SWEET & SAVORY OLIVE & FIG SPREAD

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.

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

CAPRESE SALAD | 12 V

FRESH BASIL, MOZZARELLA, TOMATOES & BALSAMIC VINEGAR

SALMON & SPINACH SALAD* | 17

GRILLED SALMON, SPINACH, MUSHROOM, TOMATO, SPICY WALNUTS, FETA & LEMON DIJON VINAIGRETTE. SERVED W/PITA

ROASTED BEET SALAD | 11 V

ROASTED BEETS, SPINACH, PISTACHIO, ORANGE & GOAT CHEESE

AVGOLEMONO | 5/7

CHICKEN & RICE IN AN EGG-LEMON BROTH

FAKI | 4/6 V

VEGETARIAN LENTIL SOUP

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* | 15

6 OZ. ALL BEEF PATTY, TILLAMOOK CHEDDAR CHEESE, LETTUCE, TOMATO, RED ONION, & GARLIC AIOLI ON A BRIOCHE BUN

GREEK BURGER* | 15

7 OZ BLEND OF GROUND BEEF & LAMB, SEASONED W/MINT, PARSLEY, OREGANO & DILL. 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. SERVED ON A BRIOCHE BUN.

KAFÉ NEO CHICKEN SANDWICH | 12.5

CHAR-GRILLED IN OUR SIGNATURE LEZMON-GARLIC MARINADE, SWISS CHEESE, AVOCADO, TOMATO, BACON & PESTO AIOLI

CAPRESE QUINOA WRAP | 12 V

QUINOA, FRESH MOZZARELLA, TOMATO, BASIL & BALSAMIC REDUCTION IN A SPINACH TORTILLA

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

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 | 7.75

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

GREEK VILLAGE GYRO* | 8.5

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

CHICAGO STYLE GYRO | 8.75

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

LAMB GYRO | 10

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

STEAK GYRO* | 10

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

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

CHICKEN TERIYAKI GYRO | 8.75

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

SPARTA PORK GYRO* | 8.75

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

SALMON GYRO* | 10

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

KALAMARI TENDERS GYRO | 10

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

FIRECRACKER SHRIMP GYRO | 9.75

LIGHTLY DUSTED & DEEP FRIED W/ROMAINE, TOMATO, ONION & SRIRACHA AIOLI

JOIN US FOR HAPPY HOUR
3^{PM} - 6^{PM} TUESDAY - SATURDAY
ALL DAY SUNDAY + MONDAY

VEGETARIAN GYROS

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

CAPRESE GYRO | 8.75 **V**

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

VEGAN DELIGHT GYRO | 8.5 **V**

HUMMUS, AVOCADO, ROASTED RED PEPPER, 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

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.

PASTITSIO | 19

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

MAKARONIA & MIZITHRA | 14 **V**

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

ARIS CHICKEN PASTA | 17 SUB PRAWNS | 19

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

SAUTÉED PRAWNS | 19

JUMBO PRAWNS MARINATED IN CHARMOULA & SAUTÉED W/WHITE WINE & GARLIC BUTTER. 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

NON-ALCOHOLIC BEVERAGES

ITALIAN SODAS | 6

• ALMOND • BANANA • BLACKBERRY • CAMEL • CHERRY • COCONUT • VANILLA
• HAZELNUT • IRISH CREAM • ORANGE • PEACH • RASPBERRY • STRAWBERRY

FOUNTAIN DRINKS | 3

• COKE • DIET COKE • ORANGE • SPRITE • LEMONADE • ROOT BEER • CRANBERRY

GREEK COFFEE, FRENCH PRESS & HOT TEA | 4

HOUSE BREWED ICE TEA | 3

COFFEE & DECAF | 3

FRESH SQUEEZED JUICES | 5

• ORANGE JUICE • GRAPEFRUIT

JUICES | 3

• APPLE • PINEAPPLE • TOMATO JUICE

MILK & CHOCOLATE MILK | 3

BEER

DRAFT BEER | 14oz — 6 22oz — 8

• MAC & JACK'S AFRICAN AMBER • MANNY'S PALE ALE • FREMONT DARK STAR STOUT
• ELYSIAN SUPERFUZZ PALE ALE • BODHIZAPA IPA • WIDMER HEFEWEIZEN

BOTTLED BEER | 4

• BUD LIGHT • COORS LIGHT • KALIBER (NON-ALCOHOL)

BOTTLED BEER | 5

• CORONA • MYTHOS (GREEK LAGER) • STELLA

BOTTLED BEER | 5.5

• GUINNESS • BLACK BUTTE PORTER • ANGRY ORCHARD CIDER

SPECIALTY COCKTAILS

SALTY ALPHA DOG | 8

SEATTLE'S OWN ALPHABET VODKA, SALTED RIM & FRESH SQUEEZED GRAPEFRUIT JUICE

LAVENDER COLLINS | 8

BOMBAY SAPPHIRE GIN, LAVENDER SIMPLE SYRUP, FRESH SQUEEZED LEMON JUICE, LAVENDER BITTERS & SODA

KAFE NEO ICED TEA | 9

VODKA, GIN, RUM, CRANBERRY, SWEET & SOUR W/MELON SCHNAPPS

POMEGRANATE MARTINI | 9

VODKA, ST. GERMAIN & POMEGRANATE JUICE

BLUSHING LADY | 9

VODKA, POMEGRANATE LIQUEUR & FRESH SQUEEZED GRAPEFRUIT JUICE

NEO FASHIONED | 9

MAKERS MARK, ROSEMARY SIMPLE SYRUP, ANGOSTURA & ORANGE BITTERS

HUCKLEBERRY MULE | 9

HUCKLEBERRY VODKA, GINGER BEER & FRESH SQUEEZED LIME JUICE

ZEUS JUICE | 10

VODKA, HYPNOTIQ, PINEAPPLE JUICE, FRESH SQUEEZED OJ & CRANBERRY

RED SANGRIA | 9

FRESH FRUIT SOAKED IN A BLEND OF WINE & DELICIOUS LIQUEURS

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