

DINNER MENU

MEZE



- TZATZIKI** | Cucumber, Mint, Dill, Pita VG | \$14
EZME | Tomato, Walnut, Mint, Pita V | \$14
HUMMUS | Garlic, Lemon, Chickpea, Tahini, Zhoag Pita V | \$14
EGGPLANT CAVIAR | Eggplant, Red Peppers, Basil, Pita V | \$14
CRISPY ZUCCHINI CHIPS | Fried, Paprika Spice, Herbs, Tzatziki VG | \$18
FRIED CALAMARI | Cherry Peppers, Lemon, Green Olives, Marinara | \$22
OCTOPUS | Fava Bean Purée, Marinated Chickpeas, Italian Salsa Verde GF | \$26
***CITRUS CRUDO** | Seasonal Fish, Citrus Wedges, Olive Oil, Mint, Fresno Peppers, Radishes GF | \$22
SAGANAKI | Kefalograviera Cheese, Greek Honey, Pita VG | \$22
***MUSSELS AL VINO BIANCO** | Olive Oil, Parsley, Garlic Butter, White Wine, Grilled Sourdough Bread | \$23
MEZE PLATTER | Tzatziki, Ezme, Hummus, Eggplant Caviar, Pita VG | \$56



SALADS & SIDES

- BURRATA** | Heirloom Tomatoes, Burrata Cheese, Basil Pesto, Olive Oil, Sea Salt VG, GF | \$21
GREEN SALAD | Artisan Lettuce, Cucumbers, Fava Beans, Avocados, Green Onions, Crispy Goat Cheese, Red Wine Vinaigrette VG | \$20
MAROUSALATA | Chopped Artisan Greens, Whipped Feta, Radish, Scallions, Lemon Vinaigrette VG/GF | \$18
GREEK FRIES | Feta, Herbs, Lemon, Spicy Aioli VG | \$14
BROCCOLINI | Charred, Garlic Chili Oil V, GF | \$19
COUS COUS | Saffron, Medium Pearl V | \$12
ROASTED ROOT VEGETABLES | Celery Root, Carrots, Thyme, Rosemary V, GF | \$12

PASTA & PAELLA



- WILD MUSHROOM MAFALDINE** | Wild Mushrooms, Parmigiana, Garlic Butter, Peas, Truffle Oil VG | \$26
LEMON SHRIMP BUCATINI | Jumbo Shrimp, Aleppo, Baby Spinach, Parmigiano, Garlic Butter, Lemon Juice | \$32
LAMB BOLOGNESE | Rigatoni, Truffle Butter, Pecorino Cheese, Fines Herbs | \$28
SEAFOOD PAELLA | Short Grain Rice, Broth, Saffron, Bay Scallops, Mussels, Shrimp, Calamari, Mushrooms, Fava Beans, Peas GF | \$65
BILBAO CHORIZO & CHICKEN PAELLA | Short Grain Rice, Broth, Saffron, Chorizo, Chicken, Mushrooms, Fava Beans, Peas GF | \$56



ENTREES

- *CHURRASCO** | Grilled Teres Major Steak, Mojo Rojo, Mojo Verde GF | \$35
WHOLE FISH | Rotating Fish of the Day, Grilled. Lemon, Fines Herbs GF | MP
POUSSIN CHICKEN | Seared, Roasted Romanesco Cauliflower, Freekeh, Chicken Jus | \$38
***BRAISED LAMB SHANK** | Saffron Cous Cous, Roasted Root Vegetables, Red Wine Sauce GF | \$52
***TOMAHAWK PORK CHOP** | Grilled, Apple & Fennel Mostarda, Broccolini, Salmorra Sauce GF | \$42
BRANZINO | Asparagus, Fava Beans, Braised Artichokes, Mint, Saffron, Preserved Lemon Emulsion GF | \$44

Please Note: We thoughtfully craft each dish to reflect the vision of our culinary team. While we are happy to accommodate genuine dietary concerns, we kindly ask that menu items not be altered, so the integrity and intention of the dish remain true.
**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

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