

DINNER MENU

MEZE

- TIROKAFTERI | Whipped Feta, Manouri, Aleppo, Red Pepper, Pita *VG* | \$14
BEETZIKI | Roasted Beets, Cucumber, Yogurt, Garlic, Pita *VG* | \$14
FAVA SANTORINI | Yellow Split Pea Puree, Saffron, Lemon, Pita *V* | \$14
TZATZIKI | Cucumber, Yogurt, Mint, Dill, Pita *VG* | \$14
HUMMUS | Tahini, Smoked Paprika, Crispy Chickpeas, Pita *V* | \$14
MEZE PLATTER | All Five Mezze, Grilled Pita, Crudite *VG* | \$58

APPETIZERS

- *OCTOPUS | Fava Bean Puree, Marinated Chickpeas, Italian Salsa Verde *GF* | \$26
*CITRUS CRUDO | Yellowfin Tuna, Citrus Wedges, Olive Oil, Fresno Pepper, Radish *GF* | \$22
*MUSSELS | Cinnamon Spiced Tomato Sauce, Bay Leaf, Oregano, Grilled Sourdough | \$23
MEDITERRANEAN CHIPS | Zucchini, Squash, Eggplant, Paprika, Yogurt *VG* | \$18
*CRISPY CALAMARI | Garlic, Aleppo, Shallot, Lemon, Marinara | \$22
SAGANAKI | Kefalograviera Cheese, Greek Honey, Raki, Pita *VG* | \$22

SALAD & PASTA

- HORTA SALATA | Tuscan Kale, Fava Santorini, Green Apple, Dill, Kalamata, Ladolemono *VG, GF* | \$19
ROASTED BEETS & LABNEH | Golden & Red Beets, Greens, Pomegranate, Sumac *VG, GF* | \$19
SHEPHERD'S SALAD | Tomato, Cucumber, Kalamata, Red Onion, Lemon Vinaigrette *V, GF* | \$16
*SHRIMP BUCATINI | Spinach Bechamel, Garlic, Preserved Lemon, Parmigiano | \$32
BRAISED SHORT RIB MAFALDINE | Short Rib Ragù, Garlic Butter, Whipped Ricotta | \$32

MAINS

- *SEARED SCALLOPS | Caramelized Endive, Romesco, Capers, Celery Root & Eggplant Puree *GF* | \$45
*GRILLED SALMON | Tomato Jam, Celery Root & Eggplant Puree, Herbed Tahini, Baby Gold Potatoes | \$39
PORK OSSO BUCO | Creamy Polenta, Braised Leeks, Cremini, Red Wine Reduction *GF* | \$38
*T-BONE VEAL | Stuffed Pumpkin, Rosemary Poached Pear, Kale, Port Wine Reduction *GF* | \$68
*RIB EYE | Herbed Butter, Natural Jus, Rosemary, Thyme *GF* | \$68
*DELMONICO | Herbed Butter, Natural Jus, Rosemary, Thyme *GF* | MP
*WHOLE GRILLED BRANZINO | Lemon Vinaigrette, Fines Herbs, Lemon *GF* | MP
*SEAFOOD PAELLA | Shrimp, Mussels, Scallops, Calamari, Saffron, Salmorreta, Sofrito *GF* | \$65
CHICKEN PAELLA | Bone-in Half Chicken, Saffron, Salmoretta, Sofrito, Zucchini, Squash, Peas *GF* | \$58
*CATCH OF THE DAY | Rotating Seafood Selection | MP

SIDES

- GOLDEN CAULIFLOWER | Baharat Spice, Green Tahini, Fried Capers, Sunflower Seeds *V, GF* | \$18
BRUSSELS SPROUTS AFELIA | Yogurt Sauce, Garlic Confit, Dill, Greek Honey *VG, GF* | \$16
CHARRED BROCCOLINI | Chili Crunch, Crispy Shallot, Aleppo *VG, GF* | \$19
BABY GOLD POTATOES | Garlic, Thyme, Rosemary, Butter *VG, GF* | \$14
STUFFED SEASONAL PUMPKIN | Butternut Squash Puree *V, GF* | \$14

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.*

16 East First Avenue, Conshohocken, Pennsylvania



NEOS

AMERICANA

Follow Us! @neosamericana | www.neosamericana.com