



DESSERT

CHOCOLATE TAHINI TART | Dark Chocolate Ganache,
Tahini Caramel, Salted Vanilla Cremeux, Caramel Almond
Bark *GF* | \$15

LABNEH PANNA COTTA | Red Wine Poached Pear,
Puffed Quinoa Granola, Red Wine Gelee *GF* | \$14

DATE CAKE | Banana Ginger Ice Cream, Salted Bourbon
Caramel *VG* | \$15

BASQUE CHEESECAKE | Fig Syrup, Brûleed Figs,
Rosemary Candied Walnuts *VG, GF* | \$14

SORBET TRIO | Rotating Seasonal Flavors
V, VG, GF | \$15

AFFOGATO | Vanilla Ice Cream, Espresso *VG, GF* | \$12

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.





16 East First Avenue,
Conshohocken, Pennsylvania

NEOS
AMERICANA

Follow Us! @neosamericana
www.neosamericana.com

