

# BAR NEON

FOOD MENU

# MEZE

## HOUSE-BAKED BREAD\* VGN 5

*grilled, hand-made organic pita and sourdough,  
from our bakery*

## MARINATED OLIVES GF, VGN 10

*Greek olives marinated in citrus, spices, and olive oil*

## DIPS AND BREAD\* ONE 12 / THREE 26

**TZATZIKI** (GF) *extra-thick Greek yogurt, cucumber, garlic*

**TYROKAFTERI** (GF) *spicy Feta*

**MUHAMMARA** (VGN) *charred peppers, walnut, pomegranate*

**OLIVE TAPENADE** (GF/VGN) *Kalamata olives, almond*

**PRASANI FAVA** (GF/VGN) *organic yellow peas, aromatics,  
capers, extra virgin olive oil*

## ARUGULA SALAD V, GF 15

*arugula, Feta, fig vinaigrette*

**SUB** *plant-based Feta +3*

## VILLAGE GREEK SALAD V, GF 23

*tomatoes, cucumber, peppers, Kalamata olives, potatoes,  
egg, capers, whipped Feta, red wine vinaigrette*

## ZUCCHINI AND EGGPLANT CHIPS V, GF 16

*ziteli adjika, honey, thyme*

## OYSTERS GF MP

*fresh, shucked in half-shell, lemon, mignonette, horseradish*

## GRILLED OYSTERS GF 10

*in chili butter, garlic scapes*

## CALAMARI GF 22

*corn-flour fried squid, lemon, tarragon aioli*

## FETA FRIES V, GF 13

*fried potato rounds, alatopipero, Feta*

**SUB** *plant-based Feta +3*

## SPANAKOPITA V 10

*spinach, onion, Feta pie baked in phyllo pastry,  
fresh herbs*

## BIFTEKI 24

*pan-fried beef patties, garlic yogurt, parsley salad*

\* crudites available as a gluten-free substitution for our dips

V = vegetarian | VGN = vegan

GF = gluten-free | DF = dairy-free | WF = wheat-free

# LARGE PLATES

## MIXED GRILL PLATE 38

*ribs, Greek sausage, chicken souvlaki, grilled onion,  
seasonal vegetables, tzatziki, lemon, pita*

## CHICKEN SOUVLAKI <sup>WF</sup> 22

*marinated, grilled chicken skewer with  
lemon-oregano Feta fries and tzatziki*

## HILOPITES <sup>V</sup> 21

*handmade egg noodles with basil-pumpkin seed pesto,  
blistered cherry tomatoes, cheese crisp*

## SEASONAL PLATES

*please see our board or inquire with your server  
about our seasonal dishes*

# BRICK-OVEN PIZZA

## MARGHERITA\* 20

*fresh Mozzarella, tomato sauce, fresh basil*

## PEPPERONI 24

*pepperoni, Mozzarella, tomato sauce, oregano*

**ADD-ON** *Make it spicy +1*

## SUJUK 24

*Mozzarella, béchamel, hunter  
sausage (pork), artichokes, caramelized onion,  
chili, za'atar crust*

## THE G.O.A.T.\* 24

*chevre, Kasseri, béchamel, charred green peppers,  
arugula-sunflower pesto, house-pickled  
hot jalapeños, honey, everything bagel crust*

## FIREWORKS 24

*sweet corn, smoked turkey, blistered cherry  
tomatoes, basil, Mozzarella, tomato sauce,  
garlic crust, chili*

\* vegan option available (using plant-based cheeses)

### DIPS

*Garlic Dip +2.50*

*House Chili Sauce +2.50*

### ADD OR SUB

*Za'atar Crust +2*

*Buffalo Mozzarella +4*

Our 12" pizzas are made with our house-made dough, fired in an outdoor, open-flame brick oven, and sliced in six. Each pizza is hand stretched and dressed to order. Please anticipate 25 minutes or more during peak times for us to prepare your pizza to our quality standards. Please, no modifications to our menu as listed. Thank you for your understanding.

# DESSERT

## PORTOKALOPITA 14

*orange-custard syrup cake, Greek yogurt crèmeux*

**ADD** Soft serve +3



## DARK CHOCOLATE TAHINI

### MOUSSE VGN, GF 13

*dark chocolate whipped with tahini, almond milk,  
a hint of cinnamon, 'pasteli' sesame bark*

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#### DID YOU KNOW

Many of our dishes are,  
or can be made vegan,  
vegetarian, or wheat-free.

Please inquire with  
your server for details.

#### SUPPORTING LOCAL

We are proud to support  
local and organic food  
suppliers: Diana's Seafood,  
Sharon Creek Farm,  
Thompson Potato Farm



Please alert us of any allergies  
prior to your order

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All whole olives have pits