

# BAR NEON

FOOD MENU

# MEZE

## HOUSE-BAKED BREAD\* 4

*organic grilled pita and sourdough*

## MARINATED OLIVES 9

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

## DIPS ONE 7 / THREE 15

**TZATZIKI** *extra-thick Greek yogurt, cucumber, garlic*

**TYROKAFTERI (GF)** *spicy feta*

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

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

**SEASONAL DIPS** *as listed*

## HORIATIKI SALATA 13

*salad of tomato, cucumber, green pepper, red onion, Kalamata olives, whipped feta, oregano*

**SUB** *Plant-based Feta +2*

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## OYSTERS SIX 23 / DOZEN 38

*Malpeque, PEI (fresh in half-shell), lemon, mignonette, horseradish*

## CHICKEN WINGS 18

*1LB chicken wings, house-made sauce, toasted sesame*

## LOUKANIKO 11.50

*grilled Greek-style pork smoked sausage, grainy mustard*

## CALAMARI 19

*corn-flour fried squid, lemon*

## KALAMAKIA 13

*marinated pork belly skewers, tzatziki, lemon*

## FETA FRIES 11

*fried potato rounds, latholemono, alatopipero, feta*

**SUB** *Plant-based Feta +2*

## SPANAKOPITA 12.50

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

## HOUSE PICKLE BOARD 11

*selection of seasonal pickled vegetables*

\* crudites available as a gluten-free substitution

# LARGE PLATES

## SANAGAN'S DRY AGED BEEF BURGER 19.50

*served medium on our house organic olive oil brioche bun, topped with Boston bibb lettuce, fresh tomato, pickled red onions, and with a side of feta fries*

ADD *Spicy Feta* +2 | SUB *Horiatiki* +2

SEASONAL SPECIALS AS LISTED

# EXTRAS

SEASONAL CUP OF SOUP (6OZ) 5

GRILLED PITA WITH ZA'ATAR 3

TZATZIKI (2OZ) 3

SUB PLANT-BASED FETA 2

## BRICK-OVEN PIZZA

### MARGHERITA\* 19

*fresh mozzarella, tomato sauce, fresh basil*

### PEPPERONI 22

*pepperoni, mozzarella, tomato sauce, oregano*

### SPICY P 23

*pepperoni, mozzarella, tomato sauce, pickled pietro chilies, house-fermented chili sauce*

### APHRODITE 24

*lamb sausage, Kasseri, fig mostarda, caramelized onion, béchamel, oregano*

### FUN GUY 23

*cremini and portobello mushrooms, confit garlic, Kasseri, béchamel, za'atar crust*

### THE G.O.A.T.\* 23

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

\* 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 organic 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.

# Seasonal Specials



## COLD MEZE

### ANCHOVIES 10

*marinated white anchovies, 'chimichurri',  
orange zest, EVOO*

## HOT MEZE

### SOUP OF THE DAY 9

*seasonal soup, with toasted sourdough*

### SAGANAKI <sup>GF</sup> 12

*Kasseri, sesame, lemon*

### CRISPY BRUSSELS SPROUTS <sup>GF, VGN</sup> 12

*toum, lemon zest, parsley*

### GREEK 'POUTINE' 14

*fried potato rounds, Kasseri cheese,  
spiced beef and lamb ragu, alatopipero*

### LOUKANIKO <sup>AND</sup> GIGANTES <sup>GF</sup> 17.50

*slow-baked giant butter beans in savoury  
tomato sauce, olive oil, parsley, served with grilled,  
smoked pork & orange zest sausage*

## PIZZA

### WINTER CLASSIC 23

*smoked turkey, kale, confit garlic, thyme and  
winter savoury, mozzarella, béchamel*



# DESSERT



## DARK CHOCOLATE TAHINI MOUSSE VGN / GF 9

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

OUR PASTRY CHEF'S  
SEASONAL SPECIAL AS LISTED



Please alert us of any allergies  
prior to your order

All whole olives have pits

### 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:  
100km Foods, Diana's Seafood,  
Monforte Dairy, Sanagan's  
Meat Market, Sharon Creek  
Farm, Thompson Potato Farm

**SOUS CHEF**  
Quillan Reyes

**CHEF DE CUISINE**  
Michael Bandojo

**EXECUTIVE CHEF**  
Katy Chan