



BERYL ROAD
3817 Beryl Road
Raleigh, NC
(919) 828-1628

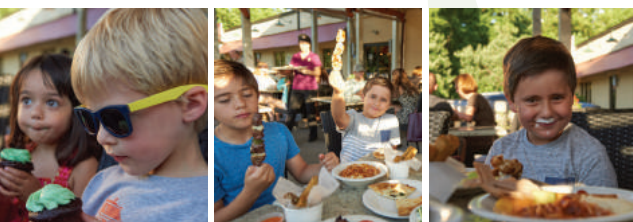
MORRISVILLE
10235 Chapel Hill Road
Morrisville, NC
(919) 466-8100

KIDS EAT FREE

TUESDAY NIGHTS:

Kids 10 and under receive a free kids meal with the purchase of an entrée, platter or large sandwich.

Join us for food, family and fun every week!



WE CATER

In fact, we catered 2,118 events last year!

Let us host your next event. Whether it's a wedding, corporate function or social get together, count on great food, with lots of healthy options, and something for everyone.

Our dedicated catering & event specialist will take care of the details, designing a menu based on your needs, tastes and budget. Call us to make your next event more flavorful!



Neomonde
Mediterranean

A New World of flavor.

neomonde.com

Since 1977, Neomonde has proudly offered Mediterranean cuisine inspired by traditional Lebanese cooking. Every dish on our menu is prepared using simple, natural ingredients—just as Cecilia, the Saleh family matriarch, prepared them long ago. With dedication to excellence, we continue to mix traditional and contemporary fare filled with fresh heart-healthy choices, including vegan, vegetarian and wheat-free options.

PLATTERS

MAKE YOUR OWN PLATTER

(choose from any side) **Pick 3: \$9 | Pick 4: \$10**

PITA POCKET PLATTER Formerly THE LUNCH BOX SPECIAL

(1/2 pita + two sides + a baklava) **\$10**

Beef & Lamb Shawarma **(+\$1) | Steak (+\$1)**

Lamb Kafta **(+\$1.5)**

KABOB PLATTER (+ 2 sides)

GRILLED CHICKEN KABOB

1 Kabob: \$10 | 2 Kabobs: \$11

Steak Kabob **(+\$1/kabob)**, Lamb Kafta **(+\$1.5/kabob)**

NEOMONDE PLATTER **VGT**

(tabouli, hummus, baba ghanouj, grape leaves, labneh, EVOO and olives) **\$10**

LASAGNA PLATTER **WF, VGT**

(one piece of grilled veggie lasagna with choice of 2 sides. Made without pasta!) **\$10**

SINGLE KABOBS

Grilled Chicken Breast Kabob **\$4 | Steak Kabob \$4.5**

Lamb Kafta **\$5**

ENTREE SALADS \$7

KALE SALAD **WF, V**

kale, red bell peppers, green apples, walnuts, golden raisins

POMEGRANATE SALAD **WF, VGT**

mixed greens, kale, romaine, strawberries, walnuts, feta cheese, parsley, freshly made pomegranate dressing

HOUSE SALAD **WF, VGT**

mixed greens, kalamata olives, tomato, cucumber, feta, house dressing on the side

FATTOUSH **WF, V**

romaine lettuce, tomato, cucumber, green bell pepper, red onion, parsley in a red wine vinaigrette

ADD A PROTEIN!

Falafel (3 pieces) **+\$2**

Steak Kabob **+\$3**

Chicken Kabob **+\$2**

Lamb Kafta **+\$3.5**



PITA POCKETS WHITE OR WHEAT

HALF: \$4.29 | WHOLE: \$8

FALAFEL **V**

Chickpea fritters topped with lettuce, tomato, lebanese pickles, pickled turnips, and lemon tahini dressing

GRILLED VEGGIE & FETA **VGT**

HALF: \$4.79 | WHOLE: \$9

CHICKEN SHAWARMA **WF**

Grilled chicken thighs with garlic paste, tomato, lebanese pickles, and lemon tahini dressing

CHICKEN SALAD **WF**

Chopped chicken breast with celery, golden raisins, walnuts, mayonnaise, parsley & spices

CHOPPED GARLIC CHICKEN **WF**

Marinated grilled chicken, tomato, lettuce, scallions, garlic, jalapenos, balsamic vinegar, lemon juice, salt, Italian parsley

HALF: \$5.5 | WHOLE: \$10

BEEF & LAMB SHAWARMA

Marinated beef and lamb with grilled tomato, onion, lebanese pickles, parsley and lemon tahini dressing

STEAK OR LAMB KAFTA

A choice of steak or lamb kafta topped with hummus, lettuce, tomato, Lebanese pickles, and house dressing

WHEAT-FREE WRAP **+\$1.85**

MAN'OUSHEH

Lebanese Flatbread- **made with organic flour!**

A staple in every Middle Eastern bakery, these pizza-shaped FLATBREADS create a delicious meal or a starter to share.

10-inch Flatbreads- \$7 (+1 side- \$10)

JIBNI (THREE CHEESE) **VGT**

A blend of three cheeses, garlic and parsley

TOMATO OLIVE **VGT**

Tomatoes, olives, garlic, parsley, three cheeses

SPINACH FETA **VGT**

Fresh spinach, onion, feta cheese, and garlic

LAHEM B'AHJEEN (SAVORY BEEF)

Ground beef with tomato, onion and spices

ZAATAR DELUXE **VGT**

Thyme, labneh, EVOO, tomato, cucumber, kalamata olives, fresh mint

\$5 (+1 side- \$8)

ZAATAR (THYME YOGURT) **VGT**

Dried thyme, sumac, sesame seeds, olive oil, labneh

STUFFED SPINACH & TOMATO FATAYER **V**

Fresh spinach, onion, tomato, olive oil and lemon juice folded into a triangle

STUFFED SPINACH & FETA CARRÉ **VGT**

Fresh spinach, feta cheese, onion, olive oil and spices folded in a rectangle

SIDES ALL DINE-IN SIDES: \$3.50

BLACK BEAN SALAD **WF, V**

black beans, chickpeas, red & green bell peppers, jalapenos, cilantro, green onion and spices

COUSCOUS **V**

couscous, chickpeas, tomato, mint, parsley and spices

POTATO SALAD **WF, V**

yukon gold potatoes, scallions, green bell pepper, parsley, mint & spices

MEDITERRANEAN RICE **V**

long grain rice, vermicelli noodles

SWEET POTATOES **WF, V**

BABA GHANOUJ **WF, V**

Roasted eggplant, tahini, lemon juice, garlic & salt

CILANTRO JALAPENO HUMMUS **WF, V**

chickpeas, cilantro, jalapeno, tahini, olive oil, garlic, lemon juice

CLASSIC HUMMUS **WF, V**

chickpeas, tahini, olive oil, garlic, lemon juice

CABBAGE DELIGHT **V**

chopped cabbage, onion and green pepper sautéed with cracked wheat and spices

LEBANESE CABBAGE SLAW **WF, V**

cabbage, tomatoes, parsley, EVOO, garlic and lemon juice

TATZIKI **WF, VGT**

Lebanese yogurt, cucumber, garlic, mint, olive oil & lemon juice

CHICKPEA SALAD **WF, V**

chickpeas, green olives, scallions, parsley, olive oil & lemon juice

FRUIT SALAD **WF, V**

fresh, seasonal fruit

LENTIL SALAD **WF, V**

lentils, rice, caramelized onions

GREEN BEANS **WF, V**

green beans, olive oil, salt

BEEF SALAD **WF, V**

beef, lettuce, tomato, onion, olive oil, salt

ORZO SALAD **VGT**

orzo, grilled vegetables, feta cheese, basil, herbs

FATTOUSH **WF, V**

romaine lettuce, tomato, cucumber, green bell pepper, red onion, parsley in a red wine vinaigrette

MAKLOUBA **WF, V**

lentils, rice, caramelized onions

MJADARAH **WF, V**

lentils, rice, caramelized onions

CHICKEN SALAD **WF**

chicken breast, celery, golden raisins, walnuts, light mayo, parsley & spices

RATATOUILLE **WF, V**

eggplant, tomato, onion, green bell pepper, garlic

TABOULI **V**

Italian parsley, cracked wheat, tomato, onion, cucumber, evoo & spices

QUINOA TABOULI **WF, V**

Italian parsley, quinoa, tomato, onion, cucumber evoo & spices

TUNA SALAD **WF**

tuna, celery, red & green bell pepper, scallions evoo & spices



FALAFEL **V**

\$0.75 /piece

Crispy chickpea fritters made with a blend of garlic, herbs and spices. Served with tahini and pita bread on the side.

KIBBEH

\$1.25 /piece

Lean ground beef, cracked wheat, onions, pinenuts and spices; layered and baked (served hot or cold)

HAND-ROLLED GRAPE LEAVES **V**

\$0.75 /piece

Rice, tomatoes, extra virgin olive oil (EVOO), lemon & spices (served hot or cold)

GRILLED VEGGIE LASAGNA **WF, VGT**

\$5.5

Layers of roasted eggplant, zucchini, yellow squash, potatoes, onion, garlic, feta cheese, tomato sauce, olives & spices

NEW! CHICKPEA FRIES **WF, V**

\$4

(w/Tatziki & Harissa Sauce)

TAKE-HOME TUBS

TAKE OUR SIDES WITH YOU:

SMALL \$4

MEDIUM \$7

LARGE \$12

KIDS MEAL \$4

PICK 1

GRILLED CHICKEN KABOB

STEAK **+\$1**

LAMB KAFTA **+\$1.5**

6- INCH CHEESE PIE **VGT**

FALAFEL W/TAHINI (2 PC) **V**

+ 1 SIDE

RICE HUMMUS & PITA

FATTOUSH TATZIKI FRUIT

+ 1 DRINK

ORGANIC MILK

ORGANIC APPLE JUICE

DESSERTS

\$1.09 (2 for \$2)

PISTACHIO BAKLAVA

WALNUT BAKLAVA

CHOCLAVA

WHITE CHOCOLATE

BAKLAVA

CINNAMON BAKLAVA

NAMOURA

LADY FINGER

\$1.59 (2 for \$3)

PISTACHIO MAMOUL

WALNUT MAMOUL

DATE MAMOUL

Assorted GOURMET

PASTRIES- \$4 and up

WF- Wheat Free, V- Vegan, VGT- Vegetarian

