



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

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

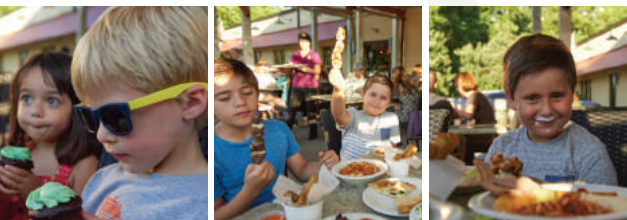
DURHAM
202 N Corcoran St.
Suite 300
Durham, NC
(919) 680-1886

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.

PLATES

CHOOSE ANY SIDE
Pick 3: \$10 | Pick 4: \$11

PITA POCKET PLATE
(1/2 pita + two sides + a baklava) \$11
Beef & Lamb Shawarma, Steak +\$1
Lamb Kafta +\$1.5

KABOB PLATE (+ 2 sides)

GRILLED CHICKEN KABOB
1 Kabob: \$11 | 2 Kabobs: \$12
Steak Kabob (+\$1/kabob), Lamb Kafta (+\$1.5/kabob)

NEOMONDE PLATE VGT
(tabouli, hummus, baba ghanouj, grape leaves, labneh, EVOO and olives) \$11

LASAGNA PLATE GF, VGT
(one piece of grilled veggie lasagna with choice of 2 sides. Made without pasta!) \$11

SINGLE KABOBS

Grilled Chicken Breast Kabob \$4.5 | Steak Kabob \$5
Lamb Kafta \$5

ENTREE SALADS \$8

KALE SALAD GF, V
kale, red bell peppers, green apples, walnuts, golden raisins

POMEGRANATE SALAD GF, VGT
mixed greens, kale, romaine, strawberries, walnuts, feta cheese, parsley, freshly made pomegranate dressing

GREEK SALAD GF, VGT
mixed greens, kalamata olives, tomato, cucumber, feta, house dressing on the side

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

ADD A PROTEIN!
Falafel (3 pieces) +\$2
Chicken Kabob +\$3
Steak Kabob +\$3.5
Lamb Kafta +\$3.5

SIDES ALL DINE-IN SIDES: \$3.75

BLACK BEAN SALAD GF, 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 GF, V
yukon gold potatoes, scallions, green bell pepper, parsley, mint & spices

MEDITERRANEAN RICE V
long grain rice, vermicelli noodles

SWEET POTATOES GF, V
BABA GHANOUJ GF, V
Roasted eggplant, tahini, lemon juice, garlic & salt

CILANTRO JALAPENO HUMMUS GF, V
chickpeas, cilantro, jalapeno, tahini, olive oil, garlic, lemon juice

CLASSIC HUMMUS GF, V
chickpeas, tahini, olive oil, garlic, lemon juice

TATZIKI GF, VGT
Lebanese yogurt, cucumber, garlic, mint, olive oil & lemon juice

GREEN BEANS GF, V
ORZO SALAD VGT
orzo, grilled vegetables, feta cheese, basil, herbs

FATTOUSH GF, V
MJADARAH GF, V
lentils, rice, caramelized onions

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

RATATOUILLE GF, V
eggplant, tomato, onion, green bell pepper, garlic

QUINOA TABOULI GF, V
Italian parsley, quinoa, tomato, onion, cucumber evoo & spices

BUTTERNUT SQUASH & CHICKPEA GF, V
with red onions and herbs in a pomegranate dressing

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.

HAND-ROLLED GRAPE LEAVES V \$0.75 /piece
Rice, tomatoes, extra virgin olive oil (EVOO), lemon & spices (served hot or cold)

GRILLED VEGGIE LASAGNA GF, VGT \$6
Layers of roasted eggplant, zucchini, yellow squash, potatoes, onion, garlic, feta cheese, tomato sauce, olives & spices

CABBAGE SALAD GF, V
LENTIL CITRON SALAD GF, V
French lentils, fresh herbs and lemon dressing

LABNEH GF, VGT

PITA POCKETS WHITE OR WHEAT

HALF: \$5 | WHOLE: \$9

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

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

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

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

BEEF & LAMB SHAWARMA, STEAK +\$1
Marinated beef and lamb with grilled tomato, onion, lebanese pickles, parsley and lemon tahini dressing

STEAK +\$1
hummus spread, lettuce, sliced tomato, lebanese pickles and house dressing

LAMB KAFTA +\$1.5
A choice of steak or lamb kafta topped with hummus, lettuce, tomato, Lebanese pickles, and house dressing

GLUTEN-FREE WRAP +\$2

TAKE-HOME TUBS

TAKE OUR SIDES WITH YOU:

SMALL \$5 MEDIUM \$8 LARGE \$13

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

JIBNI (MEDITERRANEAN 3-CHEESE BLEND) VGT
A blend of three cheeses, garlic and parsley

SPINACH FETA VGT
Fresh spinach, onion, feta cheese, and garlic

STUFFED SPINACH & TOMATO FATAYER V
Fresh spinach, onion, tomato, olive oil and lemon juice folded into a triangle

LAHEM B'AHJEEN (SAVORY BEEF)
Ground beef with tomato, onion and spices

ZAATAR DELUXE VGT
Thyme, labneh, EVOO, tomato, cucumber, kalamata olives, fresh mint

KIDS MENU \$5

PICK 1
6- INCH CHEESE PIE **VGT** + 1 SIDE
FALAFEL W/TAHINI (2 PC) **V** RICE
GRILLED CHICKEN KABOB HUMMUS & PITA
STEAK **+\$1** FATTOUSH
LAMB KAFTA **+\$1.5** TATZIKI
+ 1 DRINK
ORGANIC MILK
ORGANIC APPLE JUICE
FOUNTAIN DRINK

DESSERTS \$1.59 (2 for \$3)

BAKLAVA
PISTACHIO
WALNUT
CHOCLAVA
WHITE CHOCOLATE
CINNAMON
LADY FINGER

MAMOUL
PISTACHIO
WALNUT
DATE

ANGEL KISS
plain, strawberry,
coconut

Assorted GOURMET PASTRIES- \$5

BEVERAGES

ICED TEA, FOUNTAIN DRINKS \$2
HOT COFFEE, TEA, TURKISH COFFEE \$2
BEER & WINE \$5 & UP



GF- Gluten Free, V- Vegan, VGT- Vegetarian

