

Our aim is to take you on a gastronomic journey around the Mediterranean!

To Begin

Manataria

Garlic mushrooms cooked in a creamy white wine and garlic sauce and served on toasted sourdough 6.50 *V GF*

Italian Bruschetta

Refreshing tomatoes, oregano, garlic and olive oil served on our award winning toasted sourdough 6.50 *V GF*

Halloumi Fries

Crispy halloumi fries served with our sweet chilli jam 7.50 *V*

Gambas Pil Pil

Spanish king prawns cooked in a garlic, tomato and chilli sauce 8 *GF*

Spanakopita

Greek spinach and creamy feta cheese in a fresh filo pastry triangle 7 *V*

Lamb Kibbeh

A classic Levantine dish cooked with minced lamb in a unique pastry parcel 7

Tastes of Cyprus

Grilled pitta bread, feta cheese, marinated olives, tzatziki, hummus and taramasalata 8

Tomato and Thyme Soup

Our refreshing homemade soup served with grilled sourdough bread 6.50 *V GF*

Doughballs

Served with pesto, tzatziki and a spicy tomato dip 7.50 *V*

Sourdough Garlic Pizza Bread

Our award winning sourdough bread baked with a choice of either rosemary, tomato or mozzarella topping 6.50 *V V*

Our Signature Dishes

Lucy's Moussaka

A Greek classic, layers of Cypriot potato, aubergine, ground beef, fresh spices, thyme and béchamel 13 *GF*

Moroccan Lamb Tagine

An aromatic slow cooked lamb dish served with a mint, thyme and parsley couscous and harissa yogurt 16

Melanzana Ripiena

Baked aubergine stuffed with chickpea and walnut couscous 13 *V*

Lamb Kleftiko

Lamb leg baked overnight in the stone oven with onions, potatoes, white wine and oregano 16 *GF*

Pesce Spada

Swordfish steak chargrilled with olive oil and cornish sea salt, served with pea & thyme velouté and couscous 20

NeoMed Steak

On the bone sirloin steak, served with rocket leaves, parmesan shavings and hand cut chips 25 *GF*

Falafel Bowl

Israel's famous chickpea falafel served on a Fattoush salad with sweet potato fries 15 *V*

Tapas Sharing Board

Minimum 2 people sharing - 16

A true taste of the Mediterranean - our delicious tapas style board is served with our homemade Spanakopita, halloumi fries and lamb kibbeh along with a generous helping of grilled pitta bread, tsatsiki dip and marinated olives.

Hanging Souvlaki Kebabs

Enjoy our marinated prime cuts of meat, grilled to perfection and served hanging over a bowl of freshly cut chips with a dipping sauce and fresh side salad.

Greek Style Pork 15

Chicken Breast 15

King Prawn and Chorizo 16

Add Pitta Bread 1.50

Upgrade to Sweet Potato Fries 1.50

Upgrade to Halloumi Fries 5

Pasta & Risotto

Authentic Lasagna al Forno

An Italian classic served with our award winning toasted sourdough bread 13

Spaghetti Porto Cesareo

This dish is a homage to the chefs home town in Southern Italy. King prawns and fresh mussels tossed in a white wine and garlic sauce 15

Orecchiette Santa Lucia

Orecchiette, a regional pasta from Puglia, tossed with sprouting broccoli, garlic, olive oil and a touch of mild chilli. A Southern Italian Nonna's classic 12 *V*

Tagliatelle alla Bolognese

Ground beef and pork slow cooked in a traditional tomato sauce 13

Risotto Primavera

Delicate asparagus cooked in a pea and honey risotto garnished with an earthy parsley oil 14 *GF*

Pizza

Margherita

Our signature tomato and mozzarella 9 ✓

Calabrese

Delicious pepperoni 12

Agrodolce

Cooked ham and fruity pineapple 12

Cotto e Funghi

Ham and mushroom 12

Salento

Grilled aubergine, red onion, capers, sun dried tomato and oregano on a red base 12 ✓

Quattro Formaggi

Four delicious cheeses including mozzarella, parmesan shavings, gorgonzola and manchego 13 ✓

Greca

Greek marinated chicken and red onion 13

NeoMed

The ultimate meat feast - chicken, pepperoni, ham, olives, mushrooms and red onion 14

Aphrodite

Cypriot lountza and halloumi cheese 13

Iberian

Manchego cheese and Iberico cured ham 13.50

Zazza

Spicy pepperoni, parmesan shavings and red onion 13

Calzone

A deliciously folded pizza with tomato, mozzarella, ham and mushroom 13.50

Why not try our **Award Winning Sourdough** bread?

Visit our sister company, The Old Bridge Bakery in Holmfirth. Enjoy a selection of homemade cakes and patisserie specialities fresh from the counter!

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@neomed2018

Baked with Passion

All our pizzas are baked using our award winning sourdough, a culture which has been maturing for over 9 years. The recipe was originally developed by chef Alessandro's Mamma!

Our Pizza Chef, Oscar blends various top quality flours and ferments the dough for up to 72 hours to improve flavour, body and digestibility. Our aim is to cook the perfect pizza!

All our pizzas are hand crafted on our classic base made with our signature tomato sauce and fresh mozzarella.

Side Dishes

Greek Salad 5

Rocket and Parmesan Shavings 6

Pitta Bread 1.50

Hand Cut Chips 3

Sweet Potato Fries 3.50

Halloumi Fries 5

Mediterranean Vegetables 5

Sauteed Sprouting Broccoli 5

Tsatziki and Hummus 3

Salads

Greek Salad

A refreshing mix of tomatoes, cucumbers, red onions, iceberg lettuce, feta cheese and kalamata olives 10/5

Rocket and Parmesan Salad

Rocket leaves tossed with shavings of aged Parmesan and dressed in Balsamic Vinegar 8

Fattoush Salad

A novelty from the Levant; lettuce, tomatoes, cucumbers and red onion tossed in a special pomegranate dressing, garnished with baked pita croutons and zesty sumac 8/4

NeoMed Caesar Salad

A summer treat with a twist! Couscous served with grilled chicken, cucumber, tomatoes, baked pita and pomegranate seeds served with a fresh lemon and harissa yogurt 10

Add to Your Salad:

Grilled halloumi 2.50

Cured streaky bacon 2.50

Grilled chicken 3

Please ask your server for allergy information