

Soups

(two hot choices daily)

Cup \$5.00 Bowl \$6.25 Quart \$12.75

Tomato Basil with Rice	Roasted Corn Chowder
Country Lentil	(dairy free)
Butternut Squash	**Spanish Pumpkin (spicy)
Greek Potato	Fire House
Fae's Chicken	Turkey Chili (spicy)
Vegetarian Chili (spicy)	

Beverages

Non Fat Yogurt	House Brews
Smoothies	Sm(16oz.) \$3.00 Lg(20oz.)\$3.50
Sm(16oz.) \$5.00 Lg(20oz.)\$6.00	Iced Mint Green Tea
Calypso, Peach/Raspberry	Iced Ginger Peach tea
Peach Blossom	Brewed iced Coffee
Strawberry Kiss	Fruit Spritzers
Pinacolada	Sm(16oz.) \$3.00 Lg(20oz.)\$4.00
Coconut	Assorted Bottle Drinks
Banana Split	\$2.50 - \$2.75
Sour Patch	
Greek Frappaccino	
Chocolate Coconut	
Chocolate Banana	
Mango	
Lemonade	
Create Your own	
Add Protein Pwdr\$1.25	

Desserts

*Tiramisu\$5.00	Carrot Cake\$5.50
*Candybar Fudge	Choc. Volcano
Brownie\$2.75	Bunt Cake\$5.50
*Rice Pudding\$4.50	
*Macaroon\$2.50	
*Thia Banana Bread \$3.50	
*Nevaéh Noli\$3.00	
(Chocolate, Vanilla, Black	
& White)	
*Choc. Mousse\$5.00	
Van. Bean Cheesecake \$5.50	

Nevaéh

"The Soul Of Nutrition"

Visit us at:

www.nevaéhuisine.com

100% Peanut Free Establishment

Organic products subject to availability
Discuss any allergy concerns with your server or chef



Healthy Global Foods

Eat Happy!

3 Item Dinners
to go, starting at
\$14.99

Eat-In

Take-Out

All Occasion Catering

Daily Chef Inspirations

Seasonal Holiday Menus

100% Peanut Free

Gluten-Free Specialties

Gift Cards Available

146 Bedford Road, Pleasantville, NY 10570

Phone: 914-495-3440

Fax: 914-495-3441

www.NevaéhCuisine.com

**Prices subject to change*

Nevaéh's Promise

All products are made fresh daily, and are free of trans fats, hormones, artificial flavors or colors.

**Indicates Gluten free*

Day Breakers

Served until 11:30 am

Steal Cut Oats

Cup \$5.00 Bowl \$6.50

Fresh Low Fat Yogurt Muffins

Assorted Flavors - \$3.00

Waffles

Traditional	\$5.50
Chocolate Chip	\$5.75
Berries & Cream	\$6.50

*Signature Omelets

Earthking.....	\$8.50	Hacienda	\$8.00
<i>Grilled veggies with goat cheese</i>		<i>Veggie chilé with monterey jack</i>	
		<i>**spicy</i>	
Nevaéh.....	\$9.50	Au Claire (organic)	\$8.50
<i>Ginger, salmon with onions and dill sauce</i>		<i>Turkey sausage with Wisconsin cheddar</i>	
Athens.....	\$8.50	Build your own	\$6.00
<i>Spinach, potato and Feta</i>		<i>*Each additional item extra*</i>	

*Organic Yogurt Cup

Plain, or Honey Vanilla.....\$3.75
Add fruit, nuts or granola (extra charge)

Daily Special

Breakfast Burrito w/coffee \$6.99

Hot Drinks

	Regular	Large
House Blend Coffee.....	\$1.65	\$2.25
Herbal Tea	\$1.85	\$2.50
Guittard Italian Hot Chocolate....	\$2.75	\$3.75

Fresh Juiced Elixers

Small (10oz.) \$5.00 Large (16oz.) \$7.00

Day and Nite

Paniní (pressed & Hot)

The Grilled Vegetable & Goat	\$11.75	The NYE.....	\$11.75
<i>Roasted yellow squash, zucchini, eggplant, peppers, goat cheese and balsamic syrup</i>		<i>Fajita steak, pepperjack cheese, caramelized onions and chipotle sauce (spicy)</i>	
Bayamo	\$11.75	Wisconsin.....	\$11.75
<i>Mojito roast pork, pickles, Monterey Jack cheese and salsa verde</i>		<i>Turkey sausage, organic cheddar, spinach and dijon honey sauce</i>	

Specialty Wraps

*Choice of whole wheat, *rice paper*

Cheyenne Chicken.....	\$11.49	V-Gone.....	\$10.95
<i>Grilled chicken, bacon, salsa and cheddar cheese w/ chipotle sauce (spicy)</i>		<i>Seasoned roasted vegetables, field greens and wilted sesame cabbage</i>	
Mara Kesh.....	\$11.75	Doc Green.....	\$10.95
<i>Sesame lentil dahl with avocado, roasted carrot, greens, tofu and tahini</i>		<i>Bok Choy, apple scallion relish, sno peas, cucumber and avocado with chive coulis</i>	
Ocean Wrap	\$14.99	Ranchero Steak	\$11.95
<i>Seared Ahi tuna, with seaweed, avocado, greens with wasabi cream</i>		<i>Tender steak, jack cheese, corn salsa, caramelized onions, tomato, greens and honey mustard dressing</i>	
Falafel	\$10.95	Case Salads	\$10.95
<i>Falafel, cucumber, tomato, greens and tahini</i>		Stir Frys	\$11.95
Kilowaihi.....	\$11.49	Prepared Cakes	\$12.99
<i>Spicy pineapple, grilled chicken, scallion relish, greens and ginger citrus</i>		Prepared fish	\$13.99

Custom House Salads

The Bok-Choy	\$11.99	Singapore	\$11.99
<i>Grilled chicken, bok choy, crans, seeds, apple and pecan with chive coulis</i>		<i>Mesculun greens, asian pear, roasted roots, pecan with balsamic vinaigrette</i>	
Southwest	\$11.99	Chicken Cesar	\$11.99
<i>Glazed grilled chicken, corn salsa, avocado & chipotle dressing (spicy)</i>		<i>Grilled chicken, romaine lettuce, parmesan cheese, crunchy noodles and Cesar dressing</i>	
Steak House	\$11.99	Your Way	\$9.99
<i>Marinated sliced flank steak, organic cheddar, crunchy noodles, tomato, cucumber and balsamic vinaigrette</i>		<i>Grilled chicken</i>	<i>add \$1.00</i>
		<i>Case items extra</i>	

Quesadillas

Cheese	\$8.50
Chicken, steak, shrimp or vegetarian	\$9.50

All served with salsa and sour cream

Personalized Combo Plates

2 Case Salads	\$9.00
3 Case Salads	\$12.50

Specialty Items

*Crab Cake	\$8.50
*Falafel	\$4.75
*Lemon Chicken Dumpling	\$4.50
*Turkey Burger	\$7.50
Vegetarian Lasagna	\$7.75

AND MUCH MORE