

Paymon's Mediterranean Café & Lounge

Late Night Menu

Appetizers, Small Plates, Shareables

Fried Calamari

Breaded rings topped with grated Parmesan cheese and served with spicy marinara sauce. \$12.95

Combination Platter (Vegetarian, Vegan without dipping sauces)

Enjoy a variety of delicious vegetarian treats from the Mediterranean. Hummus, tabuli, stuffed grape leaves, falafel, baba ganosh and Athens fries. \$14.95

Mediterranean Fish Tacos*

Beer battered fish with cabbage, pico de gallo, mango, chipotle aioli in softshell corn tacos. \$10.95

Fried Mozzarella Cheese Sticks (Vegetarian)

Deep-fried Mozzarella sticks served with marinara sauce. \$8.95

Meatballs

An incredibly tasty mixture of lean ground beef, Italian Sausage, fresh herbs in marinara sauce. \$6.95

Chicken Wings

Choice of traditional Buffalo Sauce, Hickory BBQ, Mango Habanero, or Garlic-Parmesan. \$12.95

Chicken Fingers

Buffalo sauce on the side unless you ask for it tossed. \$11.25

Buffalo Chicken Wrap

Your choice of grilled chicken or chicken fingers in a delicious buffalo sauce with lettuce, tomato and house made ranch dressing in a thin tortilla wrap. \$9.95

Gyros Pita

Slices of a slowly cooked mixture of beef and lamb, served with fresh Romaine lettuce, red onions, plump tomatoes and Greek tzatziki sauce in a Greek style Pita. \$10.75

Athens fries (Vegetarian, Vegan without dipping sauce, GF)

House seasoned fries accompanied by our delicious dipping sauce. Side \$3.95 Full \$5.75

Sweet Potato Fries (Vegetarian, Vegan without dipping sauce, GF)

Served with our house-made Brown Sugar Cinnamon Butter Sauce. Side \$4.95 Full \$7.95

Golden Garlic Fries (Vegetarian, GF) Side \$4.25 Full \$5.95

Falafel (Vegan, GF)

A vegetarian mixture of chickpeas, fava beans and fresh herbs. Served with sesame tahini sauce. \$7.95

Stuffed Grape Leaves (Served Cold) (Vegetarian, Vegan without tzatziki sauce, GF)

Our Greek version of Dolmas consists of young, tender, grape leaves, stuffed with rice and flavorful herbs. Served with our delicious tzatziki sauce. \$7.95

Dolmas with meat (Served Hot)

Same as stuffed Grape leaves, but with our perfectly seasoned ground beef. \$9.95

Spinach Pie - Spanakopita (Vegetarian)

A delicious fillo dough pie made with spinach, onions, imported feta cheese. \$10.50

Late night Favorites

Hummus (Vegan, GF)

A puree of chickpeas, tahini, fresh garlic, olive oil and fresh lemon juice. Side \$5.75 Regular \$7.95

Pesto Hummus** (Vegetarian, GF) (Contains Almonds and Pine Nuts) Side \$7.50 Regular \$9.50

Roasted Red Pepper Hummus (Vegan, GF) Side \$5.95 Regular \$7.95

Sun-dried Tomato Hummus (Vegan, GF) Side \$7.50 Regular \$9.50

Jalapeno, Lime-Cilantro Hummus (Vegan, GF) Side \$5.95 Regular \$7.95

Baba Ganosh (Vegan, GF)

A scrumptious mixture of baked, seasoned eggplant, blended with sesame seed butter, fresh garlic, olive oil and fresh lemon juice. Side \$6.50 Regular \$8.50

Salads & Kabobs

Greek Salad (GF, Vegetarian, Vegan without feta cheese)

Romaine lettuce topped with fresh vegetables, Feta cheese, pepperoncini and Greek olives. \$11.95

Gyros Salad

A large bed of greens topped with fresh vegetables, gyros meat and tzatziki sauce. \$13.95

Bruschette Salad** (Vegetarian) (Contains Almonds and Pine Nuts)

Roma tomatoes, roasted red peppers, the finest Greek feta cheese, fresh basil, and garlic on a bed of romaine lettuce with pita strips, drizzled with balsamic-pesto dressing** and extra virgin olive oil. \$11.95

Tabuli

Chopped parsley, bulgur wheat, tomatoes, cucumbers, onions, and fresh mint leaves.

Tossed with our "house" seasonings, olives, extra virgin olive oil and fresh lemon juice. \$10.50

Broiled Chicken Kabob (Thigh)

Rotisserie broiled and served with grilled tomato, sauteed vegetables and vermicelli pilaf. \$14.95

Broiled Chicken Kabob (Breast)

Rotisserie broiled and served with grilled tomato, sauteed vegetables and vermicelli pilaf.* \$16.95

Broiled Steak Kabob*

Served with grilled tomato, sauteed vegetables and basmati rice. \$18.95

Broiled Ground Beef Kabob* (Koobideh)

Served with grilled tomato and basmati rice. \$15.95

Broiled Moroccan Lamb Kabob*

Top sirloin domestic lamb, marinated with Moroccan seasonings and rotisserie broiled.

Served with vermicelli pilaf, sauteed vegetables, and grilled tomato. \$21.95

****ALLERGY ALERT** ***Some of our dishes contain walnuts, pine nuts, pistachios and/or almonds.*

Please ask for a Supervisor regarding allergy-related questions

Desserts

Tiramisu \$6.95

Classic Italian Dessert made with Ladyfinger cookies, espresso, brandy and mascarpone.

Baklava** \$5.25

Fine layers of fresh fillo dough, butter, sugar, cinnamon, walnuts topped with house syrup and pistachios.

Greek Rice Pudding \$3.95

Topped with whipped cream and cinnamon.

Chocolate Fudge Cake (by Cheesecake Factory) \$7.95

Gelato (Ask your server for flavors) \$5.00

Gelato by Dolcevita, Las Vegas (Luciano Pellegrini)

Specialty Coffees

Espresso (Regular or Decaf) \$3.50

Cappuccino (Regular or Decaf) \$3.95

Coffee (Regular or Decaf) \$2.50

Cafe Latte (Regular or Decaf, Hot or Iced) \$4.25

Mocha Cappuccino (Regular or Decaf, Hot or Iced) \$4.25

Arabic Coffee – Sweetened coffee with the exotic flavor and fragrance of cardamom \$3.50

Turkish Coffee - Rich, sweetened coffee from the finest Arabica coffee beans \$3.50

Irish Coffee - Coffee, Jameson Irish Whiskey, whipped cream \$9

Nutty Irishman - Coffee, Bailey's and Frangelico, whipped cream \$9

Italian Coffee - Coffee, Amaretto Di Saronno, Kahlua, whipped cream \$9

French Coffee - Coffee, Grand Marnier, Kahlua, whipped cream \$10

**WARNING, thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, poultry or shell stock reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. We will not prepare any of these items undercooked or raw unless you specifically request us to do so. These items are with one asterisk*.*

GF (Gluten-free WARNING) Although we take extraordinary measures in eliminating gluten from all foods labeled gluten-free, cross-contamination is always possible due to airborne particles as well as human error. We are unable to guarantee that any menu item labeled gluten-free can be completely free of gluten. If you suffer from Celiac's disease and/or are sensitive and susceptible to adverse physical symptoms upon any contact with glutinous items, we recommend not ordering items labeled gluten-free or any other menu item that may contain gluten.

Parties and Special Events

The Hookah Lounge is available for Business meetings, Luncheons and any other special events that you may want to host. During the day the Hookah Lounge can be used for private functions without rental costs. The Lounge has seating for 50-70 guests depending on the location/room. During the evening the Lounge can be used for Birthday parties, Bachelor/Bachelorette parties and more. Call 702-731-6030 for details.

An 18 % gratuity will be assessed on parties of 6 or more