

Appetizers, Small Plates, Shareables

Fried Calamari*

Breaded rings only, fried and topped with 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 fried fish with cabbage, Pico de Gallo, mango, chipotle aioli on softshell corn tacos. \$10.95

Mozzarella Cheese Sticks (Vegetarian)

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

Meatballs in Marinara

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

Chicken Wings

Your 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

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

Our award-winning house seasoned fries accompanied by our delicious dipping sauce.

Side order \$3.95 Full order \$5.75

Golden Garlic Fries (Vegetarian, GF)

Just the perfect amount of garlic sauce, spices, and parmesan to complement our delicious fries!

Side order \$4.25 Full order \$5.95

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

Falafel (Vegan, GF)

A vegetarian mixture deep-fried in canola oil until golden. Served with tahini sauce. \$7.95

Flaming Saganaki with warm pita (Greek Cheese) (Vegetarian)

Kefalotyri cheese sautéed to order and flambéed with Bacardi Rum to a golden brown. \$10.25

Spinach Pie - Spanakopita (Vegetarian)

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

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

Our Greek version of vegetarian stuffed grape leaves. Served with our delicious tzatziki sauce. \$7.95

Dolmas (Served Hot)

Tender grape leaves filled with seasoned, lean ground beef, fresh tomato, and rice, baked in tomato sauce. \$9.95

Lebni (Vegetarian, GF)

Kefir cheese topped with olive oil, paprika and kalamata olives. Side \$5.95

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)

Baked eggplant blended with tahini, fresh garlic, olive oil and fresh lemon juice. Side \$6.50 Regular \$8.50

Trio Dip – Choose 3 different side dips \$15.95

Soup

Lentil Soup (Vegetarian, Vegan without feta cheese) Cup \$3.95 Bowl \$7.95

Hearty lentils slowly cooked in vegetable broth with fresh vegetables and Mediterranean spices.

Topped with feta cheese.

ALLERGY ALERT ** Some of our dishes contain various nuts**.

Entrees

Greek Chicken Scaloppini

Medallions of chicken breast sautéed with artichoke hearts, Kalamata olives, mushrooms, and Feta cheese. Served with angel hair pasta in a lemon-butter sauce and sprinkled with ratatouille. \$15.95

Moussaka

A classic Greek dish. A layered casserole of sliced eggplant, ground chuck, onions and potato, topped with béchamel sauce and freshly baked. Served with sautéed vegetables and basmati rice. \$15.95

Gyro Platter

Rotisserie beef and lamb thinly sliced and served with sautéed vegetables and vermicelli pilaf*. \$14.95

Spinach Pie - Spanakopita (Vegetarian)

A fillo dough pie made with spinach, onions, imported feta cheese. Served with sautéed vegetables. \$14.50

Grilled Salmon*

Mediterranean spiced Salmon, basted with clarified butter, with sautéed vegetables and vermicelli pilaf*. \$21.95

Fettuccini Alfredo (Vegetarian)

This popular Italian dish is made with fresh asiago and parmesan cheeses. Creamy with a hint of garlic and sprinkled with fresh chopped Roma tomatoes and green onions. \$15.95

Chicken Marsala

Boneless chicken breast sautéed with marsala wine, garlic, onions, and mushrooms. Served with angel hair pasta and marsala sauce then sprinkled with ratatouille. \$17.95

Penne Pesto (Vegetarian)**

We sauté mushrooms with white wine and blend in our freshly made pesto sauce**. It's finished with fresh cream and served over Barilla penne pasta. \$14.50

Chicken Parmesan

Sautéed breaded chicken breast with marinara sauce and mozzarella cheese. Served with spaghetti. \$17.95

Eggplant Parmesan (Vegetarian)

Fresh eggplant coated with Italian breadcrumbs, sautéed in olive oil, and topped with marinara sauce and mozzarella cheese. Served with spaghetti. \$15.95

Spaghetti Bolognese

Our hearty meat sauce made with fresh ground chuck, Italian sausage, onion, Italian herbs, and marinara sauce. \$15.95

Spaghetti, Angel hair, or Penne Marinara (Vegetarian, for Vegan, specify no cheese)

Barilla pasta topped with our savory marinara sauce, parmesan cheese and fresh basil. \$12.95

Add a side of meatballs for \$6.95 or grilled chicken breast for just \$4.95

Tilapia Florentine*

Seasoned Tilapia filet sautéed with artichoke hearts and mushrooms. Served with Angel hair pasta and topped with our Lemon-Butter sauce over a bed of spinach sautéed with fresh garlic. \$15.95

Chicken Tandoori

An Indian specialty! Boneless chicken breast marinated in a scrumptious tandoori sauce then rotisserie broiled. Sprinkled with fennel and cumin seeds. Served with basmati rice and mango-chutney dipping sauce. \$16.95

Chicken Curry

A classic Indian dish popular in the Mediterranean. Mild to spicy upon request. Served with basmati rice. \$15.95

Broiled Fish Tandoori* (GF)

Fresh chunks of Atlantic Salmon marinated in a delicious tandoori sauce and rotisserie broiled. Sprinkled with fennel and cumin seeds. Served with basmati rice and a mango-chutney dipping sauce. \$21.95

Fesenjan**

This Persian delicacy combines boneless chicken breast slowly cooked with crushed walnuts** in a tangy semi-sweet pomegranate sauce. Served with basmati rice. \$14.95

Paymon's kitchen staff hand trims all meats to create lean cuts, uses zero trans-fat oils for dressings, frying and sautéing, uses sea salt, no artificial additives or preservatives and uses the freshest foods available.

* WARNING, thoroughly cooking FOOD of animal origin, including but not limited to beef, EGGS, FISH, lamb, POULTRY or SHELL STOCK reduces the RISK OF FOODBORNE 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.

Mediterranean Kabobs

(Chicken Kabobs are basted with a Lemon-Saffron Butter. All other kabobs are basted with clarified butter)

Broiled Vegetable Kabob (Vegetarian, GF)

Skewered and broiled slices of zucchini, peppers, onions, mushrooms, and eggplant on a thin layer of marinara sauce and served with hummus and basmati rice. \$13.95

Broiled Chicken Kabob (Breast)

Rotisserie broiled and served with roasted tomato, sautéed vegetables, and vermicelli pilaf*. \$16.95

Broiled Chicken Kabob (Thigh)

Rotisserie broiled and served with roasted tomato, sautéed vegetables, and vermicelli pilaf*. \$14.95

Broiled Steak Kabob*

Served with roasted tomato, sautéed vegetables, and basmati rice. \$18.95

Broiled Ground Beef Kabob* (Koobideh)

Served with roasted 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, sautéed vegetables, and roasted tomato. \$21.95

Broiled Kabob Trio*

A sampling of our three most popular kabobs. Marinated chicken, lamb and Koobideh (Ground Beef Kabob).

Served with basmati rice, vermicelli pilaf, sautéed vegetables, and roasted tomato. \$23.95

Salads

Extra chicken breast just \$4.95 or grilled salmon just \$8.95 with purchase of large salad.

Try our white balsamic vinaigrette as an alternative to any of our dressings.

All house-made salad dressings are made with 0 trans-fat oils.

Small Dinner (Greek) Salad (Vegetarian, Vegan without feta cheese) \$6.95

Caesar Salad (GF without croutons)

A generous portion of romaine lettuce tossed with Caesar dressing, garnished with croutons and parmesan cheese. \$9.95

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

A large bed of romaine lettuce topped with fresh vegetables, Greek feta cheese and Greek olives.

Finished with Paymon's famous Greek dressing. \$11.95

Gyro Salad

Romaine lettuce, garden vegetables, sliced gyro meat, Greek dressing, and tzatziki sauce.

Our signature salad. \$13.95

Bruschette Salad** (Vegetarian)

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**. \$11.95

Tabuli Salad (Vegan)

This Mediterranean classic combine chopped parsley, bulgur wheat, tomatoes, cucumbers, onions, and fresh mint leaves. Tossed with our "house" seasonings and dressing. \$10.50

Roasted Beet Salad** (Vegetarian, Vegan without goat cheese, GF)

Roasted red and golden beets, mixed greens, red onions, walnuts**, goat cheese tossed in a pomegranate vinaigrette dressing. \$11.95

Kale Salad** (Vegetarian, Vegan without goat cheese, GF)

Kale, red onions, garbanzo beans, pine nuts**, dates and goat cheese in a balsamic-date dressing. \$11.50

Fatosh Salad** (Vegan)

Romaine lettuce with fresh green onions, red bell peppers, parsley, cucumbers,

tomatoes, toasted pita strips, pine nuts**, and our tangy lemon-herb dressing. \$11.95

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.

Sandwiches

Add a side order of our famous Athens Fries to your sandwich for just \$3.95

Lamb Burger

A half-pound Top Sirloin Lamb burger mixed with chopped bell peppers, green onions and mushrooms. Topped with tomatoes, red onions, romaine lettuce and provolone cheese on a soft bun. \$10.95

Eggplant Panini** (Vegetarian)

The classic eggplant parmesan with a touch of pesto sauce** and marinara sauce. \$11.50

Turkey Panini

Sliced turkey breast topped with provolone cheese, roasted red pepper, and caramelized onions. Served on a freshly baked ciabatta roll with sun-dried tomato mayonnaise. \$10.95

Grilled Chicken-Pesto Panini**

Tender grilled chicken breast with Provolone cheese, fresh spinach and roasted red pepper. The Panini is toasted and smeared with a roasted garlic-pesto** mayonnaise. \$11.75

Meatball Parmesan Panini

A delicious layer of our seasoned meatballs, topped with marinara sauce, provolone cheese and a sprinkle of grated parmesan cheese in a freshly baked ciabatta loaf. \$11.75

Pita Bread Sandwiches

Choose a Warm Greek Style (folded) Pita or the lighter Wrap

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

Chicken Pita

Chunks of boneless chicken breast marinated in traditional herbs, broiled and served with lettuce, tomatoes, and our homemade tahini sauce. \$10.75

Falafel Pita (Vegan)

This high-fiber, vegetarian delicacy is a mixture of chickpeas, fava beans, vegetables and herbs, it's deep fried and served with lettuce, tomatoes, and tahini sauce. \$9.75

Falamus Pita (Vegan)

It's our falafel pita, with creamy hummus inside. It's a great, meatless, high protein pita sandwich. \$9.95

Kabob Pita*

(Please allow a few extra minutes for cooking time)

Koobideh (seasoned ground chuck) with lettuce, tomatoes, tzatziki sauce & red onion.

Broiled well done unless otherwise specified. \$10.50

Gyros Pita

Slices of a rotisserie cooked mixture of beef and lamb, served with fresh romaine lettuce, red onions, tomatoes, and Greek tzatziki sauce. \$10.75

Roasted Peppers & Feta Pita (Vegetarian)

Fire roasted red peppers, imported feta cheese, cucumbers, lettuce, tomatoes, and onions stuffed into our fresh pita bread. Topped with Paymon's Greek dressing. \$9.25

Sides

Orzo Salad (Vegetarian) \$2.95

Basmati Rice (Vegetarian, GF) \$3.50

Vermicelli Pilaf (Vegetarian) \$4.50

Spaghetti, Angel Hair or Penne Marinara (Vegetarian) \$6.95

Mediterranean Sautéed Vegetables (Vegan, GF) \$4.00

Sautéed Spinach w/Garlic and Olive Oil (Vegan, GF) \$5.75

Garlic Bread \$1.75

Chicken Breast (Basted with Lemon-Saffron Butter) \$4.95

Broiled Salmon (Basted with clarified butter) \$8.95

Meatballs \$6.95

Café menu is the official menu for content and pricing.

Please note, an 18 % gratuity will be assessed on parties of 8 or more.

Beer

White Claw: 5.0% ABV, Gluten Free, 2 g Carbs - Black Cherry, Raspberry, Mango	\$6.00
Angry Orchard, Hard Cider: (Cincinnati, Ohio) 5.0% ABV	\$6.00
Blue Moon, Belgian White Wheat Ale: (Golden, Colorado) 5.4% ABV/ 9 IBU	\$6.00
Coors Light: (Golden, Colorado) 4.2% ABV/ 9 IBU	\$5.00
Bud Light: (St. Louis, Missouri) 4.2% ABV/ 10 IBU	\$5.00
Corona Extra: (Mexico) 4.8% ABV/ 10 IBU	\$6.00
Kronenbourg, 1664 Blanc White Ale: (France) 5.0% ABV/ 15 IBU	\$6.50
Heineken: (Holland) 5.0% ABV/ 18 IBU	\$6.00
Modelo Especial: (Mexico) 4.6% ABV/ 18 IBU	\$6.00
Firestone 805: (Paso Robles, California) 4.7% ABV/20 IBU	\$6.00
Stella Artois Bottle: (Belgium) 5.2% ABV/ 23 IBU	\$6.50
Stella Artois Draft: (Belgium) 5.2% ABV/ 23 IBU - Available at W. Sahara location only	\$6.50
Peroni: (Italy) 5.1% ABV/ 24 IBU	\$6.00
Guinness Draught: (Ireland) 4.3% ABV/ 30 IBU	\$6.00
Sierra Nevada, Hazy Little Thing IPA: (Chico, CA) 6.7% ABV/ 35 IBU	\$7.00
Lagunitas IPA: (Petaluma, CA) 6.2% ABV/ 51 IBU	\$6.00

Red Wines

	Glass	Bottle
Castillo de Monseran, Garnacha, Spain	\$ 9	\$ 34
Bodega Norton, Malbec, Argentina	\$ 10	\$ 38
Kenwood, Yulupa, Pinot Noir, California	\$ 12	\$ 46
Smoking Loon, Merlot, California	\$ 9	\$ 34
Ryder Estate, Cabernet Sauvignon, California	\$ 11	\$ 42
Fetzer, Cabernet Sauvignon, California	\$ 9	\$ 34
Red Sangria (Glass/Carafe)	\$ 10	\$ 40
House Wine, Cabernet Sauvignon, California	\$ 7	\$ 26
House Wine, White Zinfandel, California	\$ 7	\$ 26

White Wines

	Glass	Bottle
J. Lohr, Bay Mist, White Riesling, Monterey, California	\$ 9	\$ 34
Broken Earth, Chardonnay, Paso Robles, California	\$ 12	\$ 46
Line 39, Chardonnay, California	\$ 8	\$ 30
14 Hands, "Hot To Trot", White Blend, Washington State	\$ 10	\$ 38
Clifford Bay, Sauvignon Blanc, Marlborough, New Zealand	\$ 11	\$ 42
Banfi, "Le Rime", Pinot Grigio, Toscana, Italy	\$ 10	\$ 38
House Wine, Chardonnay, California	\$ 7	\$ 26

Sparkling Wines

	Bottle
Poema, Cava, Brut Rose, (Pinot Noir), Spain	\$ 40
Gloria Ferrer, Blanc de Noir (Pinot Noir), NV, Carneros	\$ 60
Kenwood, Yulupa, Cuvee Brut, California, 187ml.	\$ 10

Soft Beverages

Iced Tea (Passion Fruit)	\$3.25	Sour Cherry Drink	\$2.75
Bottled Water (Fiji)	\$3.00	Mango Juice	\$2.95
Sparkling (S. Pellegrino)	\$3.00	Iced Chai tea w/milk	\$3.95
Yogurt Soda	\$3.00		
Pepsi, Diet Pepsi, Sierra Mist, Lemonade, Dr. Pepper, and Orange Crush			\$3.25