

Appetizers, Small Plates, Shareables

Fried Calamari

Breaded rings only, fried and topped with parmesan cheese and served with spicy marinara sauce. \$14.95

Combination Platter (Vegetarian, Vegan without dipping sauces)

Enjoy a variety of delicious vegetarian treats from the Mediterranean. Hummus, jalapeno-lime hummus, stuffed grape leaves, falafel, baba ganosh and Athens fries. \$16.95

Fish Tacos

Beer battered, fried fish with cabbage, Pico de Gallo, mango, chipotle aioli on softshell corn tacos. \$12.95

Mozzarella Cheese Sticks (Vegetarian)

Deep-fried Mozzarella sticks served with marinara sauce. \$10.95

Meatballs in Marinara

An incredibly tasty mixture of lean ground beef, Italian sausage, fresh herbs in marinara sauce. \$8.95

Chicken Fingers

Buffalo sauce on the side unless you ask for it tossed. \$12.50

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

Our award-winning house seasoned fries and delicious dipping sauce. Side order \$5.95 Full order \$8.95

Golden Garlic Parmesan Fries (Vegetarian, GF)

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

Side order \$6.25 Full order \$9.25

Sweet Potato Fries (Vegan, GF) Side \$6.95 Full \$9.95

Falafel (Vegan, GF)

A vegetarian mixture deep-fried in canola oil until golden. Served with tahini sauce. \$10.95

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

Kefalotyri cheese sautéed to order and flambéed tableside with Bacardi Rum to a golden brown. \$12.95

Spinach Pie - Spanakopita (Vegetarian)

A delicious fillo dough pie made with spinach, onions, imported feta cheese. \$12.50

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. \$8.95

Dolmas (Served Hot)

Tender grape leaves filled with seasoned, lean ground beef, fresh tomato, and rice, baked in tomato sauce. \$10.95

Lebni (Vegetarian, GF)

Kefir cheese topped with olive oil, paprika and kalamata olives. Side \$7.25

Hummus (Vegan, GF)

A puree of chickpeas, tahini, fresh garlic, olive oil and fresh lemon juice. Side \$7.50 Regular \$9.95

Jalapeno, Lime-Cilantro Hummus (Vegan, GF) Side \$7.50 Regular \$9.95

Baba Ganosh (Vegan, GF)

Baked eggplant blended with tahini, fresh garlic, olive oil and fresh lemon juice. Side \$7.95 Regular \$10.95

Trio Dip – Choose 3 different side dips. \$19.95

Soup

Lentil Soup (Vegetarian, Vegan without feta cheese) Cup \$4.95 Bowl \$7.95

Lentils cooked in vegetable broth with fresh vegetables and Mediterranean spices. Topped with feta cheese.

Late Night Menu begins at 9pm nightly, limited items 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.

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.

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. \$17.95

Moussaka

A classic Greek dish. A layered casserole of sliced eggplant, ground chuck, onions and potato, topped with béchamel sauce and baked. Served with roasted vegetables and basmati rice. \$16.95

Gyro Platter

Rotisserie beef and lamb thinly sliced and served with roasted vegetables and vermicelli pilaf. \$16.95

Spinach Pie - Spanakopita (Vegetarian)

A fillo dough pie made with spinach, onions, imported feta cheese. Served with roasted vegetables. \$15.95

Grilled Salmon

Mediterranean spiced Salmon, basted with clarified butter, with roasted vegetables and vermicelli pilaf. \$25.95

Chicken Parmesan

Sautéed breaded chicken breast with marinara sauce and mozzarella cheese. Served with Angel Hair. \$19.95

Eggplant Parmesan (Vegetarian)

Fresh eggplant coated with Italian breadcrumbs, sautéed in olive oil, and topped with marinara sauce and mozzarella cheese. Served with Angel Hair. \$17.95

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. \$17.95

Chicken Tandoori (GF)

Boneless chicken breast marinated in a scrumptious tandoori sauce then rotisserie broiled & sprinkled with fennel and cumin seeds. Served with basmati rice, mango-chutney dipping sauce and roasted vegetables. \$18.95

Chicken or Roasted Vegetable Curry

A classic Indian dish popular in the Mediterranean. Mild to spicy upon request. Served with basmati rice. \$17.95

Fesenjan**

This Persian delicacy combines boneless chicken breast slowly cooked with crushed walnuts in a tangy semi-sweet pomegranate sauce. Served with basmati rice. \$16.95

Broiled Fish Tandoori (GF)

Fresh chunks Salmon marinated in a delicious tandoori sauce and rotisserie broiled & sprinkled with fennel and cumin seeds. Served with basmati rice, mango-chutney dipping sauce and roasted vegetables. \$25.95

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. \$15.95

Broiled Chicken Kabob (Breast)

Rotisserie broiled and served with roasted tomato, roasted vegetables, and vermicelli pilaf. \$19.95

Broiled Chicken Kabob (Thigh)

Rotisserie broiled and served with roasted tomato, roasted vegetables, and vermicelli pilaf. \$17.95

Broiled Steak Kabob*

Served with roasted tomato, roasted vegetables, and basmati rice. \$21.95

Broiled Ground Beef Kabob* (Koobideh)

Served roasted tomato and basmati rice. \$19.95

Broiled Moroccan Lamb Kabob*

Top sirloin domestic lamb marinated with Moroccan seasonings and rotisserie broiled. Served with vermicelli pilaf, roasted vegetables, and roasted tomato. \$25.95

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, roasted vegetables, and roasted tomato. \$26.95

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

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 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.

Salads

Small Dinner (Greek) Salad (Vegetarian, Vegan without feta cheese) \$7.95

Caesar Salad (GF without croutons) \$11.95

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

A large bed of romaine lettuce topped with fresh vegetables, Greek feta cheese and Greek olives. \$13.95

Gyro Salad

Romaine lettuce, garden vegetables, sliced gyro meat, Greek dressing, and tzatziki sauce. \$16.95

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**. \$13.50

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. \$14.95

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

Kale, red onions, garbanzo beans, pine nuts, dates and goat cheese in a balsamic-date dressing. \$13.50

Sandwiches

Add a side order of our famous Athens Fries to your sandwich for just \$4.95

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. \$14.25

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. \$13.50

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. \$13.50

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. \$12.95

Chicken Pita or Wrap

Chunks of boneless chicken breast marinated in traditional herbs, broiled and served with lettuce, tomatoes, and our homemade tahini sauce. \$12.95

Falafel Pita or Wrap (Vegan)

This high-fiber, vegetarian delicacy is a mixture of chickpeas, fava beans, vegetables and herbs, it is deep fried and served with lettuce, tomatoes, and tahini sauce. \$12.75

Falamus Pita (Vegan)

It's our falafel pita, with creamy hummus inside. It's a great, meatless, high protein pita sandwich. \$12.95

Gyros Pita or Wrap

Slices of a rotisserie cooked mixture of beef and lamb, served with fresh romaine lettuce, red onions, tomatoes, and Greek tzatziki sauce. \$13.50

Sides

Basmati Rice (Vegetarian, GF) \$4.50

Vermicelli Pilaf (Vegetarian) \$5.50

Roasted Vegetables (Vegan, GF) \$5.25

Chicken Breast (Basted with Lemon-Saffron Butter) \$6.95

Broiled Salmon (Basted with clarified butter) \$11.95

Meatballs \$8.95

Garlic Bread \$1.95

Café printed menu is the official menu for all content and pricing.

Desserts

Tiramisu \$7.95

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

Baklava** \$6.25

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

Greek Rice Pudding \$5.95

Topped with whipped cream and cinnamon.

Chocolate Fudge Cake \$8.95

NY Style Cheesecake \$8.50

Gelato (Ask your server for flavors) \$5.95

Gelato by DolceVita, Las Vegas (Luciano Pellegrini)

Specialty Coffees

Americano (Regular or Decaf) \$4.25

Espresso (Regular or Decaf) \$4.25

Cappuccino (Regular or Decaf) \$4.95

Coffee (Regular or Decaf) \$3.50

Cafe Latte (Regular or Decaf, Hot or Iced) \$4.95

Mocha Cappuccino (Regular or Decaf, Hot or Iced) \$4.95

Arabic Coffee - Sweetened coffee with the exotic flavor and fragrance of cardamom \$4.50

Turkish Coffee - Rich, sweetened coffee from the finest Arabica coffee beans \$4.50

Irish Coffee - Coffee, Jameson Irish Whiskey, whipped cream \$11

Nutty Irishman - Coffee, Bailey's and Frangelico, whipped cream \$11

Italian Coffee - Coffee, Amaretto Di Saronno, Kahlua, whipped cream \$11

French Coffee - Coffee, Grand Marnier, Kahlua, whipped cream \$12

Tea List

Our loose teas are fresh and of the finest quality!

Black

1 **CEYLON KENILWORTH ESTATE** (Delicate flavor with profound aroma. One of Sri Lanka's finest teas) \$5.00

2 **DARJEELING GOPALDHARA** (Full bodied with an exquisite bouquet of Muscatel. The "Champagne" of Teas) \$5.50

Green

101 **TEMPLE OF HEAVEN GUNPOWDER** (Slightly pungent with a sweet vegetative aroma) \$5.00

102 **TANGERINE SENCHA** (Green Tea with a fabulous nose and flavor of citrus fruit) \$5.50

103 **PHOENIX DRAGON PEARL JASMINE** (Layers of Jasmine buds naturally scent the Chinese Green tea leaves) \$7.00

104 **JAPANESE SENCHA** (Sencha is the most popular tea consumed in Japan. Very flavorful and smooth) \$6.00

Blends

201 **MASALA INDIAN "SPICED" CHAI** (Assam Black Tea with Cinnamon, Vanilla, Ginger and Cardamom) \$5.00

202 **EARL GREY SUPREME** (Mellow balance of Citrus and Black Tea flavors. Indian tea from the Nilgiris) \$5.00

203 **MOROCCAN TEA – GREEN TEA, MINT & ROSE** (Green Tea with Mint, Rose Water and Sugar) \$5.50

Herbal

301 **COLD COMFORT** (Blend of Chamomile, Echinacea, Elder Flower, Licorice and Peppermint Leaf) \$5.00

302 **MINT TEA** \$4.00

303 **GREEN DRAGON ENERGY TEA** (Combination of Ginseng, Rooibos, Linden flower, and Orange peel) \$5.00

Pouchong

401 **JASMINE POUCHONG** (The oldest of scented teas and has the fragrance of a garden in bloom) \$5.00

Oolong

501 **IMPERIAL JADE** (Superb taste with complex overtones reminiscent of spring flora. The finest in its class) \$8.00

Decaffeinated

601 **ENGLISH BREAKFAST** (Same great flavor and aroma without the buzz) \$5.00

602 **GINGER/PEACH** (Black Tea with pieces of Peach and Ginger resulting in a tangy, fruity brew) \$5.00

Beer

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|--|--------|
| White Claw: 5.0% ABV, Gluten Free, 2 g Carbs - Black Cherry, Raspberry, Mango | \$7.00 |
| Angry Orchard, Hard Cider: (Cincinnati, Ohio) 5.0% ABV | \$7.00 |
| Blue Moon, Belgian White Wheat Ale: (Golden, Colorado) 5.4% ABV/ 9 IBU | \$6.50 |
| Coors Light: (Golden, Colorado) 4.2% ABV/ 9 IBU | \$6.00 |
| Bud Light: (St. Louis, Missouri) 4.2% ABV/ 10 IBU | \$6.00 |
| Michelob Ultra: (St. Louis, Missouri) 4.2% ABV/ 10 IBU | \$6.00 |
| Corona Extra: (Mexico) 4.8% ABV/ 10 IBU | \$6.50 |
| Kronenbourg, 1664 Blanc White Ale: (France) 5.0% ABV/ 15 IBU | \$7.00 |
| Heineken: (Holland) 5.0% ABV/ 18 IBU | \$7.00 |
| Modelo Especial: (Mexico) 4.6% ABV/ 18 IBU | \$6.50 |
| Firestone 805: (Paso Robles, California) 4.7% ABV/ 20 IBU | \$6.50 |
| Stella Artois Bottle: (Belgium) 5.2% ABV/ 23 IBU | \$7.00 |
| Peroni: (Italy) 5.1% ABV/ 24 IBU | \$7.00 |
| Guinness Draught: (Ireland) 4.3% ABV/ 30 IBU | \$7.00 |
| Sierra Nevada, Hazy Little Thing IPA: (Chico, CA) 6.7% ABV/ 35 IBU | \$7.50 |
| Lagunitas IPA: (Petaluma, CA) 6.2% ABV/ 51 IBU | \$7.00 |

Red Wines

| | Glass | Bottle |
|--|-------|--------|
| REDiculous , Blend, California | \$ 10 | \$ 38 |
| Tenuta San Jacopo , Chianti Superiore, Tuscany, Italy | \$ 12 | \$ 46 |
| Garnacha de Fuego , Calatayud, Spain | \$ 10 | \$ 38 |
| Smoking Loon , Merlot, California | \$ 10 | \$ 38 |
| Inkarri , Malbec, Mendoza, Argentina | \$ 11 | \$ 42 |
| Coeur de Terre , Pinot Noir, Willamette Valley, Oregon | \$ 13 | \$ 50 |
| Bench , Cabernet Sauvignon, Sonoma, California | \$ 14 | \$ 54 |
| Peltier , Black Diamond, Cabernet Sauvignon, Lodi, California | \$ 14 | \$ 54 |
| Red Sangria (Glass/Carafe) | \$ 12 | \$ 44 |

White Wines

| | Glass | Bottle |
|--|-------|--------|
| Schlink Haus , Riesling, Kabinett, Nahe, Germany | \$ 10 | \$ 38 |
| Rickshaw , Chardonnay, California | \$ 11 | \$ 42 |
| Anna Bella , Chardonnay, Napa, California | \$ 11 | \$ 42 |
| Montinore , Borealis, Blend, Willamette, Oregon | \$ 11 | \$ 42 |
| The Ned , Sauvignon Blanc, Marlborough, New Zealand | \$ 12 | \$ 46 |
| Ferrante , Pinot Grigio, Sicily, Italy | \$ 11 | \$ 42 |

Sparkling Wines

| | Glass | Bottle |
|---|-------|--------|
| Bellenda , “Fratelli Cosmo”, Prosecco, Veneto, Italy | \$ 11 | \$ 42 |
| Montsarra , Cava, Brut, Spain | | \$ 44 |
| Gloria Ferrer , Blanc de Noir (Pinot Noir), NV, Carneros | | \$ 60 |

Soft Beverages

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|--|--------|----------------------|--------|
| Iced Tea (Passion Fruit) | \$4.25 | Sour Cherry Drink | \$3.75 |
| Bottled Water (Fiji) | \$4.00 | Mango Juice | \$3.50 |
| Sparkling (S. Pellegrino) | \$4.00 | Iced Chai tea w/milk | \$4.95 |
| Red Bull | \$5.00 | | |
| Pepsi, Diet Pepsi, Sierra Mist, Lemonade, Dr. Pepper, and Orange Crush | | | \$3.75 |