

Paymon's Fresh Kitchen and Lounge

Late Night Favorites

Fried Calamari

Breaded rings topped with grated Parmesan cheese and served with spicy marinara sauce. \$15.95

Fish Tacos (3)

Beer battered fish with cabbage, pico de gallo, mango, chipotle aioli in softshell corn tacos. \$13.95

Fried Mozzarella Cheese Sticks (5) (Vegetarian)

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

Meatballs

An incredibly tasty mixture of lean ground beef, Italian Sausage, fresh herbs in marinara sauce. Topped with parmesan cheese. \$9.95

Chicken Fingers (5)

Buffalo sauce on the side unless you ask for it tossed. \$12.95

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

House seasoned fries accompanied by our delicious dipping sauce. Side \$6.95

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

Side \$7.95

Golden Garlic Parmesan Fries (Vegetarian, GF)

Top quality fries lathered in garlic butter, garlic fry seasoning and parmesan cheese. Side \$7.50

Falafel (5) (Vegan, GF)

A vegetarian mixture of chickpeas, fava beans and fresh herbs. Served with sesame tahini sauce. \$11.95

****ALLERGY ALERT**** *Some of our dishes contain walnuts, pine nuts, pistachios and/or almonds. Our Pesto Sauce contains pine nuts and almonds.*
Items marked with 2 asterisks have nuts.

Please note, a 19% gratuity will be assessed for parties of 6 or more.

Stuffed Grape Leaves (5) (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. \$9.95

Dolmas with meat (5) (Served Hot)

Same as stuffed Grape leaves, but with our perfectly seasoned ground beef. \$11.95

Late Night Dips

Hummus (Vegan, GF)

A puree of chickpeas, tahini, fresh garlic, olive oil and fresh lemon juice.
Side \$8.95

Jalapeno, Lime-Cilantro Hummus (Vegan, GF) Side \$9.50

Lebni (Vegetarian, GF)

Kefir cheese dip, tangy and healthy! Side \$8.50

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 \$9.25

Salads

Small Dinner (Greek) Salad (GF) (Vegetarian, Vegan without feta cheese) \$8.95

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

Romaine lettuce topped with fresh vegetables, Feta cheese, pepperoncini and Greek olives. \$15.95

Caesar Salad (GF without croutons)

Romaine lettuce, hiomestyle croutons, shredded parmesan cheese and Caesar dressing. \$12.95

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 Celiacs 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.

Kabobs

Broiled Chicken Kabob (Thigh)

Rotisserie broiled, marinated thigh served with grilled tomato, sauteed vegetables and vermicelli pilaf. \$18.95

Broiled Chicken Kabob (Breast)

Rotisserie broiled, marinated breast served with grilled tomato, sauteed vegetables and vermicelli pilaf.* \$20.95

Broiled Steak Kabob* (GF)

Served with grilled tomato, sauteed vegetables and basmati rice. \$23.95

Broiled Ground Beef Kabob* (Koobideh) (GF)

Served with grilled tomato and basmati rice. \$20.95

Broiled Moroccan Lamb Kabob*

Top sirloin domestic lamb, marinated with Moroccan seasonings and rotisserie broiled. Served with vermicelli pilaf, sauteed vegetables, and grilled tomato. \$27.95

**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*.*

Desserts

Tiramisu \$8.50

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

Baklava** \$8.25

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

Greek Rice Pudding \$7.95

Topped with whipped cream and cinnamon.

Chocolate Fudge Cake \$9.95

NY Style Cheesecake \$9.50

Gelato (Ask your server for flavors) \$6.95

Gelato by DolceVita, Las Vegas (Luciano Pellegrini)