

Paul's Café

HOMWOOD
EST. 1949



Small Plates

HOMEMADE GREEK SPREADS

Hummus 6

Chickpeas, tahini & roasted red pepper

Tzatziki 6

Greek yogurt, cucumber & garlic

Melitzanosalata 7

Roasted eggplant, garlic, tomatoes, parsley, & extra virgin olive oil

Taramosalta 8

Cured carp roe, Olive Oil & Lemon Juice

SERVED WITH GRILLED PITA WEDGES & CUCUMBER ROUNDS

Sampler of two 10



Marinated Olives & Feta 5

Cracked green, oil-cured & Kalamata with feta cubes

Spanakopita 8

Spinach, feta, spring onions & dill

Traditional Dolmades 7

Grape leaves stuffed with ground beef & rice

Vegan Dolmades 7

Rice, golden raisins, walnuts, fresh herbs

Steamed Mussels 12

Shalot, garlic, wine, butter & cream, crust bread

Saganaki 12

Kasseri cheese flambéed with brandy & served with pita

Oysters Rockefeller 12

House favorite, prepared with spinach & shallots

Day Boat Scallops market

Daily preparation

Calamari 12

Crispy or sautéed with tomato & red wine

Greek Appetizer Sampler 17

Spanakopita, dolmades, olives, choice of two spreads, pita & cucumber rounds



Entrées

SERVED WITH SIDE SALAD

LAND

Fillet Mignon 33

Pan seared with red wine sauce

Flat Iron Steak & Potatoes 22

8 oz choice beef grilled & served with steak sauce

Steak Diane 35

Tenderloin medallions with mushrooms & Dijon sauce

Lamb Chops market

Seasoned, grilled & finished with a red wine reduction

Chicken Parmesan 20

Crispy chicken breast baked with marinara & provolone, served over pasta

Chicken Marsala 20

Sautéed with cremini mushrooms & finished in a Marsala wine sauce

SEA

Mediterranean Salmon 23

Seared & baked with tomato, olives, feta & fresh herbs, served with lemon white wine sauce

Cioppino 25

Mussels, clams, shrimp, fish fillet & fish broth in a white wine and tomato based stew

Crab Cake Dinner market

6 oz jumbo lump fresh crab meat

Seafood Combo market

Jumbo lump Crab and Dayboat Scallops

ASK YOUR SERVER ABOUT OUR DAILY SPECIALS

Greek Specialty Platters

Pastitsio 15

Greek noodles & seasoned ground beef baked in a bechamel sauce, served with Greek Salad, pita & tzatziki

Moussaka 15

Seasoned ground beef, eggplant & potato baked in a bechamel sauce, served with Greek Salad, pita & tzatziki

Chicken Souvlaki 18

Skewer of marinated chicken breast kabobs served with side salad, grilled vegetables, rice, tzatziki & pita



Sandwiches

SERVED WITH FRIES OR MINI GREEK SALAD - ADD 3

Charbroiled Hamburger 13

Aged, all-natural Angus beef

Black & Blue Bacon Burger 15

Bleu cheese filled burger with bacon

Crab Cake market

Always fresh blend of jumbo and lump crab meat

Gyro 14

Lamb & beef wrapped in pita with lettuce, tomato, onion, feta & tzatziki

Chicken Breast Sandwich 12

Blackened or simply prepared, served with lettuce, tomato & fries

Appetizers

Salads

Paul's Greek Salad 8

Greenhouse lettuces, spring mix, tomato, cucumber, red onions, Kalamata olives, feta & house dressing

Classic Caesar Salad 8

Chopped romaine, homemade Caesar dressing with garlic croutons

Pitabilities 7

Mini Greek salad served on pita with choice of protein

ADD A PROTEIN TO YOUR SALAD OR PITA

Fresh Salmon Fillet 13

Chicken Kabob 5

Crispy Calamari 8

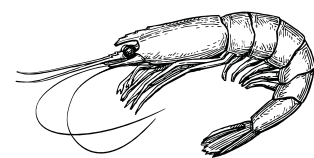
Fresh Tuna 6 oz market

Soup

Avgolemono cup 4, bowl 7

Chicken, orzo & lemon

Soup of the Day



FRESH SALADS
FRESH INGREDIENTS
FRESH TASTE

Specialty Salads

Blackened Steak Salad 22

Flat iron steak, baby lettuces, bleu cheese crumbles, walnuts, cucumbers, grape tomatoes & roasted red pepper dressing

Salmon Chipotle 21

Seared fillet with spicy chipotle pepper sauce & bleu cheese over a bed of baby spinach.

Greek Mezes

Greek Meze Dinner \$25

Starts with a choice of:

Paul's Greek Salad, Avgolemono Soup or Sampler of Spreads

DINNER INCLUDES:

Spanakopita & Dolmades

And a choice of one: Pasitiso or Mousaka

ADD ON

Chicken Kabob - 5

PERFECT FOR DINNER OR SHARED APPETIZER

Sides

Baby Spinach Sautéed with Lemon & Olive Oil 5

Grilled Seasonal Vegetables 5

Oven Roasted Lemon Potatoes 4

Side Pita 1.5

Fries 3

Rice Pilaf 3

Basket of Garlic Bread 4

Twice Baked Potato 4.50

Side Greek or Cesar Salad 5

