

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 6

Rice, golden raisins, walnuts, fresh herbs

Steamed Mussels 12

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

Saganaki 10

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 18

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

Lamb Souvlaki 28

Skewer of marinated tender lamb kabobs served with side salad, grilled vegetables, rice, tzatziki & pita

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 12

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 13

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

Chicken Breast Sandwich 10

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 12

Chicken Kabob 5

Crispy Calamari 8

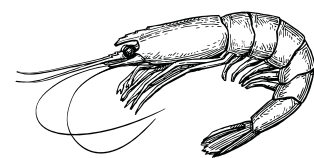
Lamb Kabob 5 oz 10

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 20

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

Lamb Kabob - 8

PERFECT FOR DINNER OR SHARED APPETIZER

Sides

Horta - Braised Daily Greens with Lemon & Olive Oil 6

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



Beverages



COCKTAILS

KENTUCKY PEACH MULE 9
*Jim Beam Peach, fresh lime & ginger
beer served in a copper mug*

SALTY DOG 10
*Hendrick's Gin & grapefruit juice
served on the rocks with a salt rim*

PERFECT MARGARITA 11
*Patron Silver, Grand Marnier & fresh
lime served up or on the rocks*

SILVER BACK 11
*Patron Silver, grapefruit juice &
cranberry juice garnished with wedge of
lime on the rocks*

SMALL BATCH MANHATTAN 13
*Michter's American Whiskey or Bourbon,
sweet vermouth & bitters garnished with
a cherry up or on the rocks*

DOMINICAN SUNSET 9
*Brugal Extra Dry Rum, Licor 43 &
orange juice garnished with a cherry
& served up*

DARK AND STORMY 9
*Gosling's Dark Rum & ginger beer
served on the rocks*

PYRAT PUNCH 9
*Pyrat Rum, pineapple juice, orange
juice & dash of bitters garnished with a
cherry served on the rocks*

AUSTIN MULE 9
*Tito's Vodka, fresh lime & ginger beer
served in a copper mug*

GREEK SPIRITS

OUZO 7
*Anise flavored liquor served neat or on
the rocks with a splash of water*

HARAKI 7
Greek Style Grappa served chilled

METAXA FIVE STAR 8
Greek style brandy served neat

RAKOMELO 7
*Cretan moonshine infused with
cinnamon & honey served warm*

CRAFT SPIRITS & SMALL BATCH

TITO'S
Vodka, Texas

COPPER FOX
Rye, Virginia

MICHTER'S
*American Whiskey &
Bourbon, Kentucky*

STOLEN
*Raw Honey & Orange Peel Straight
Rye Whiskey, Ohio*

BOTTLED BEER

MYTHOS 6
Greece

PERONI 6
Italy

YUENGLING 4

BUDWEISER 4

BUD LIGHT 4

MICHELOB ULTRA 4

MILLER LITE 4

BECKS 4
Non-Alcoholic

**ASK YOUR SERVER ABOUT
OUR BEERS ON TAP**



HALF PRICE WINE NIGHT

**JOIN US ALL DAY
WEDNESDAYS
FOR 1/2 PRICE
WINE BOTTLES**



NON-ALCOHOLIC

SAN PELLEGRINO/AQUA PANNA
16oz 3 32oz 6
Flat & Sparkling Bottled Water

FRAPPE 4.00
Greek Iced Coffee

FRESH BREWED COFFEE 3.00
Ceremony Coffee, Locally Roasted

FRESH BREWED ICED TEA 2.75

FOUNTAIN SODAS 2.75

RED WINE

PINOT NOIR 60
Alexana, Oregon

PINOT NOIR 47
Siduri, Santa Barbara County

PINOT NOIR 45/13
Emerson, Willamette Valley

PINOT NOIR 28/8
Between the Vines, California

MERLOT 40/11
Pedroncelli, Dry Creek

MERLOT 34/9
Bogel Vineyard, California

SYRAH 40
Domaine Du Serre Des Vignes, France

SYRAH 45
Cambria, Santa Maria Valley

SHIRAZ 36/10
Franklin Tate, Margaret River Australia

*** CHATEAUNEUF DU PAPE 110**
Louis Benard, France

RED BLEND 75
Di Arcanum "Il Fauno", Toscana

**MAVROTRAGANO/
MANDILARIA 60**
Sigalas "MM", Santorini

COTE DU RHONE 36
Chateau De Marjolet, Rhone

RED BLEND 48
Spice Route "Chakalaka", Western Cape

RED BLEND 40

*Gundlach Bundschu
"Mountain Cuvee" Sonoma County*

RED BLEND 36/10
Skouras "Zoe", Peloponnese

*** CABERNET SAUVIGNON 90**
*Stonestreet Estate Vineyards, Alexander
Valley*

CABERNET SAUVIGNON 65
Worthy "Sophia's Cuvee", Napa

CABERNET SAUVIGNON 50
Juggernaut Hillside Select, California

CABERNET SAUVIGNON 45
Mettler, Lodi

CABERNET SAUVIGNON 40/11
Telios, Lodi

CABERNET SAUVIGNON 28/8
Leeseftich, California

CHIANTI CLASSICO RISERVA 36
Famiglia Castenllani, Italy

MALBEC 34/9
Hinojosa, Mendoza

PINOTAGE 32
Barista, South Africa

CARMENERE RESERVA 30
Apaltagua, Chile

ZINFANDEL 36/10
Lapis Luna, California

ZINFANDEL 48
Dry Creek Heritage, Dry Creek

WHITE WINE

ALBARINO 28/8
Do Zoe, Spain

PINOT GRIGIO 40
Colutta, Friuli

PINOT GRIGIO 28/8
Tenuta Santa Anna, Italy

ASSYRITIKO-MONEMVASIA 47
Sigalas "AM", Santorini

SAUVIGNON BLANC 45/13
Barter and Trade, Washington State

SAUVIGNON BLANC 36/10
Manu, New Zealand

GROLLEAU GRIS 28/8
Domaine Des Herbauges, France

CHARDONNAY 70
Alexana, Oregon

CHARDONNAY 60
Diatom (unoaked), Santa Barbara

BUBBLES

*** BRUT 100**
Veuve Clicquot, France

BRUT 50
La Grand Courtage, France

PROSECCO 40
Perlage, Italy (organic)

ROSE 12
La Grand Courtage, France (187ml)

PROSECCO 10
Les Contesse Italy (187ml)

CHARDONNAY 45/13
Raeburn, Russian River Valley

CHARDONNAY 40/11
Demaine Sallet, Macon

CHARDONNAY 28/8
Bogel, California

COTE DU RHONE BLANC 36/10
Chateau De Marjolet, Rhone

WHITE BLEND 36/10
Skouras "Zoe", Peloponnese

RIESLING 28/8
Badger Mountain, Washington

ROSE 34/9
Chateau Montaud, France

* HALF BOTTLES

PINOT NOIR 35
Cambria, Santa Maria Valley

CABERNET SAUVIGNON 35
Dry Creek Vineyards, Dry Creek Valley

CHARDONNAY 40
Rombauer Vineyards, Carneros

SANCERRE 35
Joseph Mellot, France