

Papapavlo's Dinner Starters

- PAPAPAVLO'S HUMMUS SELECTIONS** (*olive has seeds*) ***HUMMUS TRIO** all three of below hummus styles **18**
- ***PESTO** 7/13 ***SUNDRIED TOMATO** chili oil and flakes, parsley, pesto 7/13 ***TRADITIONAL** garlic, tahini, fresh lemon 5/11
- ***TZATZIKI** cucumber, garlic, yogurt 5/11
- ***OLIVE & CHEESE PLATTER** feta, kasseri, kalamata olives (*have seeds*), tzatziki **15**
- APPETIZER PLATTER** 2 mushroom pita, 2 tiropita, 2 roma tomato bruschetta, 2 spanakopita, tzatziki, hummus, kalamata olive (*has seeds*) **23**
- SAGANAKI** kasseri cheese flamed tableside with ouzo **17**
- ***RAW VEGETABLES** cucumbers, celery, carrots, red bellpeppers 5/10
- ***GRILLED VEGETABLE PLATTER** red & green bellpepper, zucchini, mushroom, onion, carrots, eggplant **15**
- ***GRILLED ARTICHOKE** two halves, remoulade **12**
- ***GRILLED OCTOPUS** fingerling potatoes **19**
- CALAMARI STEAK APPETIZER** sliced with mushroom, wine, butter, lemon sauce **19**
- ***DOLMATHES** (*four*) beef, rice, wrapped in grape leaves, avgolemono sauce **16**
- ***PRAWN COCKTAIL** (*five*) chilled gulf prawns, cocktail sauce **25**
- ALASKAN CRAB CAKES** (*two*) whole grain mustard cream sauce **23**
- PAPAPAVLO'S PHYLLO APPETIZERS** each order comes with four phyllo triangles **12**
- TIROPITAS** feta cheese **MUSHROOM PITAS** **SAUTEED APPLES & TRIPLE CREAM BRIE**
- ROMA TOMATO BRUSCHETTA** roma tomatoes, mozzarella, fresh basil, Genova baguette slices **10**
- SPANAKOPITA** (*four*) spinach & feta squares **14**
- GYROS FRENCH FRIES** traditional french fries, remoulade, red onion, tomato, crumbled feta (**cooked in canola oil*) **18**
- GYROS PIZZA** whole pita, marinara, mozzarella, onion, tomato, feta, gyros **14**
- CHICKEN PIZZA** whole pita, basil pesto, mozzarella, sundried tomato, red bellpepper, onion, garlic, feta **14**

Soup and Salads

- gluten free extra virgin olive oil & balsamic vinaigrette (*olives have seeds*)
- LEMON CHICKEN SOUP** (*avgolemono*) orzo, housemade chicken stock, celery, lemon **6 / 11**
- ***DAILY SOUP – SEASONAL ONLY** (*market price*)
- SOUP & SALAD** small salad and cup of soup: choose from greek (*olive has seeds*), caesar salad, lemon chicken soup **14**
- PAPAPAVLO'S CAESAR SALAD** housemade croutons, Papapavlo's own caesar dressing **8 / 13** add white anchovies +2
- CHICKEN CAESAR SALAD** housemade croutons, Papapavlo's own caesar dressing **19** add white anchovies +2
- ***DR MANSHADI'S HEART HEALTHY SALAD** greek salad (*olive has seeds*), grilled zucchini, avocado **19**
with chicken breast or gyros **25** with grilled mahi mahi or gulf prawns **34** with grilled salmon **35 (farm) 39 (wild)**
- ***GREEK SALAD** romaine, butter lettuce, tomato, onion, kalamata olives (*has seeds*), cucumber, feta **10 / 15**
- ***CHICKEN SALAD** greek salad (*olive has seeds*), grilled zucchini **21** everything chopped +1
- ***GYROS SALAD** blend of lamb & beef, greek salad (*olive has seeds*) **21** everything chopped +1
- ***CHICKEN & GYROS SALAD** greek salad (*olive has seeds*) **22** everything chopped +1
- ***BAY SHRIMP SALAD** greek salad (*olive has seeds*) **21**
- ***BAY SHRIMP & AVOCADO SALAD** greek salad (*olive has seeds*), creamy bleu cheese dressing **22**
- * **GRILLED SALMON SALAD** greek salad (*olive has seeds*) **32 (farm) 37 (wild)**
- ***WILD CAUGHT MAHI MAHI SALAD** greek salad (*kalamata olives have seeds*), grilled with onion, red bellpepper **33**
- ***GULF PRAWNS SALAD** greek salad (*olive has seeds*), grilled with onion, red bellpepper **32 (5 prawns)**
- ***MIXED SEAFOOD SALAD** greek salad (*olive has seeds*), bay shrimp, mahi mahi, sea scallops, gulf prawns **35**
- ***VILLAGE SALAD** tomato, cucumber, red onion, artichoke hearts, red bellpepper, kalamata olives (*has seed*), greek pepper, feta **19**
with chicken brochette or gyros **23** with grilled mahi mahi or gulf prawns **34** with grilled salmon **35 (farm) 39 (wild)**

Casseroles

- fresh vegetables | add greek salad (*olive has seeds*), caesar salad or, lemon chicken soup cup +5
- SPANAKOPITA ENTREE** spinach & feta **17** **MOUSSAKA** layered eggplant, potato, beef, béchamel **21**
- PASTITSIO** layered beef & macaroni, phyllo **19** **PAPAPAVLO'S COMBO** spanakopita, pastitsio, moussaka **26**
- \$1 pp fee to bring outside desserts | 3.89% discount when paying cash | noncash prices reflected on menu
20% gratuity recommended | 22% gratuity for split checks or more than 6 | \$5 split plate charge | \$20 corkage fee

Wild Caught Seafood

fresh vegetables | add greek salad (*olive has seeds*), caesar salad or, lemon chicken soup cup+5

CALAMARI STEAK breaded & sautéed, mushroom, wine, butter, lemon sauce 32

***PISTACHIO CRUSTED SALMON** lemon caper beurre blanc 37 (*farm*) 41 (*wild*)

***COLD WATER MAINE LOBSTER 12 -14oz** clarified butter 62

***MAHI MAHI** grilled with onion, red bellpepper 34

***GULF PRAWNS** grilled with onion, red bellpepper 33 (*5 prawns*)

Mains

fresh vegetables and choice of Papapavlo's traditional fries, Papapavlo's pasta, rice pilaf or baby red mashed potatoes substitute baked potato (*butter, sour cream, chives*) +5 | add greek salad (*olive has seeds*), caesar salad, or lemon chicken soup cup+5

***VEGETABLE BROCHETTE** grilled, red & green bellpepper, zucchini, mushroom, onion, tzatziki 18

***BEYOND MEAT STEAK** red bell pepper purée, portobello mushrooms, onions, grilled vegetables 19

PAPAS BURGER (*veg & starch option not applicable*) garlic aioli, tomato, lettuce, cheddar, bacon, avocado, bun, fries 20

RIB EYE SANDWICH (*veg, starch option not applicable*) caramelized onions, garlic aioli, focaccia bread, fries 29 *havarti, cheddar, bleu cheese* 31

***GYROS ENTRÉE** lamb and beef blend, tzatziki 25

***CHICKEN MARSALA** 26

***CHICKEN BROCHETTE** grilled zucchini 24

***LAMB BROCHETTE** grilled leg of lamb, onion, green bellpepper, mushroom 26

***COLORADO LAMB CHOPS** grilled 52 (*3 chops*) / 60 (*4 chops*)

***RACK OF LAMB** two oven roasted, cranberry port wine demi glaze 64

CHICKEN PARMESAN angel hair pasta tossed with butter, garlic and parmesan 26

PORK TENDERLOIN MEDALLIONS mild pepper plum sauce 26

Pastas

fresh vegetables | add greek salad (*olive has seeds*), caesar salad or, lemon chicken soup cup +5 | gluten free pasta +2

RAVIOLI wild mushroom, artichoke heart, light cream sauce, parmesan 22 *add chicken breast* 26

PAPAPAVLO'S PASTA penne, butter, garlic, parmesan 20 *add alfredo or marinara (with linguine)* +2 *add chicken breast* +4

GRILLED VEGETABLE linguine, red & green bellpepper, zucchini, mushroom, eggplant, pesto, parmesan, roasted red bellpepper sauce 23

MEDITERRANEAN CHICKEN linguine, chicken breast, pesto, sundried tomato, mushroom, black olive, garlic, cream, parmesan 25

CHICKEN POMMODORO angel hair pasta, chicken breast, roma tomato, basil, garlic, olive oil, parmesan, pine nuts 25

SEAFOOD PASTA linguine, bay shrimp, gulf prawns, sea scallops, tomato, garlic, fresh herbs, white wine, cream 34

Certified Angus Steaks

fresh vegetables and choice of Papapavlo's traditional fries, Papapavlo's pasta, rice pilaf or baby red mashed potatoes substitute baked potato (*butter, sour cream, chives*) +5 | add greek salad, caesar salad, or lemon chicken soup cup +5

***ANGUS BEEF BROCHETTE** grilled with onion, green bellpepper | add three grilled gulf prawns +12 26

SLICED ANGUS ROASTED SIRLOIN portobello merlot demi glaze | add three grilled gulf prawns +12 28

***RIB EYE 14oz** bleu cheese or garlic butter | add three grilled gulf prawns +12, sautéed mushrooms or onion +5 58

***PORTERHOUSE 20oz** add three grilled gulf prawns +12, sautéed mushrooms or onion +5 60

NEW YORK 14oz peppercorn sauce | add three grilled gulf prawns +12 | sautéed mushrooms or onion +5 55

FILET MIGNON 7oz portobello merlot demi glaze | add three grilled gulf prawns +12 | sautéed mushrooms or onion +5 57

FILET MIGNON 7oz & COLD WATER MAINE LOBSTER 12-14oz clarified butter 102

Sides

Under 12

***FRESH VEGETABLES** \$8

***PAPAPAVLO'S RICE PILAF** \$7

***BABY RED MASHED POTATOES** \$8

***BAKED POTATO** (*butter, sour cream, chives*) \$8

TRADITIONAL FRIES (**cooked in canola oil*) \$7

SWEET POTATO FRIES (**cooked in canola oil*) \$8

CHEESE PIZZA \$9 *add pepperoni +2*

PLAIN BURGER & FRIES \$11 *add cheese +2*

PASTA \$8 *add alfredo or marinara +2 add chicken +4*

***CHICKEN BROCHETTE** or **GYROS & *RICE** \$10

***ICE CREAM** *vanilla* \$5

***SUNDAE** *vanilla, chocolate syrup, whip cream, cherry* \$7