

Papapavlo's Dinner Starters

- *PAPAPAVLO'S HUMMUS SELECTIONS

(olive has seed)

*HUMMUS TRIO

all three below hummus styles

18
- *PESTO

8 / 15

*SUNDRIED TOMATO

chili oil & flakes, parsley, pesto

8 / 15

*TRADITIONAL

garlic, tahini, lemon

7 / 13
- *TZATZIKI

blend of cucumber, garlic and yogurt

7 / 13
- *OLIVE & CHEESE PLATTER

feta, kasseri, tzatziki, kalamata olives (olive has seed)

16
- APPETIZER PLATTER

2 mushroom pita, 2 tiropita, 2 roma tomato bruschetta, 2 spanakopita, ½ tzatziki, ½ hummus (olive has seed)

26
- SAGANAKI

kasseri cheese flamed tableside with ouzo

18
- *RAW VEGETABLES

plate of cucumbers, celery, carrots and red bellpeppers

7 / 12
- *GRILLED VEGETABLE PLATTER

plate of red & green bellpeppers, zucchini, mushrooms, onions, carrots and eggplant

17
- *GRILLED ARTICHOKE

full artichoke served in two halves with remoulade

14
- *GRILLED OCTOPUS

served with fingerling potatoes and lemon

20
- CALAMARI STEAK APPETIZER

sliced and topped with a mushroom and wine butter lemon sauce

21
- *DOLMATHES

(four)

beef and rice medley wrapped in grape leaves and topped with our avgolemono sauce

16
- *PRAWN COCKTAIL

(five)

chilled gulf prawns served with cocktail sauce

25
- ALASKAN CRAB CAKES

(two)

served with our housemade whole grain mustard cream sauce

23
- PAPAPAVLO'S PHYLLO APPETIZERS

(four to each order)

14

*TIROPITAS

(feta)

*MUSHROOM PITAS

*APPLES & BRIE
- ROMA TOMATO BRUSCHETTA

(five)

roma tomatoes, fresh basil, melted mozzarella on Genova baguette slices

13
- SPANAKOPITA

(four)

spinach and feta layered and baked in phyllo

14
- GYROS FRENCH FRIES

traditional french fries topped with gyros, remoulade, red onion, tomato and crumbled feta

18
- GYROS PIZZA

a whole pita layered with a marinara base and mozzarella, onion, tomato, feta, gyros

15
- CHICKEN PIZZA

a whole pita layered with a basil pesto base, mozzarella, sundried tomato, red bellpepper, onion, garlic and feta

15

Soup and Salads

- gluten free extra virgin olive oil & balsamic vinaigrette (olive has seed)
- SOUP & SALAD

choose from greek (olive has seeds), caesar salad, lemon chicken soup

14
- *LEMON CHICKEN SOUP

(avgolemono)

a blend of orzo, housemade chicken stock, celery and lemon

6 / 11
- PAPAPAVLO'S CAESAR SALAD

housemade croutons with Papapavlo's own caesar dressing

9 / 14

white anchovies +2

*chicken breast or gyros +5

*grilled mahi mahi or *gulf prawns (5), *grilled salmon (farmed) +19

grilled salmon (wild) +20
- *VILLAGE SALAD

tomato, cucumber, red onion, artichoke hearts, red bellpepper, kalamata olives (has seeds), greek pepper, feta

19

*chicken breast or gyros +5

*grilled mahi mahi or *gulf prawns (5), *grilled salmon (farmed) +19

grilled salmon (wild) +22
- *DR MANSHADI'S HEART HEALTHY SALAD

greek salad (olive has seeds) with grilled zucchini and sliced avocado

19

*chicken breast or gyros +5

*grilled mahi mahi or *gulf prawns (5), *grilled salmon (farmed) +19

grilled salmon (wild) +20
- *GREEK SALAD

romaine, butter lettuce, tomato, onion, kalamata olives (has seeds), cucumber and feta

11 / 15
- *CHICKEN SALAD

with grilled zucchini over a greek salad (olives have seeds)

22

everything chopped +1
- *SIRLOIN STEAK SALAD

sliced angus sirloin over a greek salad (olives have seeds)

24

everything chopped +1
- GYROS SALAD

slow roasted lamb and beef blend over a greek salad (olives have seeds)

22

everything chopped +1
- CHICKEN & GYROS SALAD

over a greek salad (olives have seeds)

23

everything chopped +1
- *BAY SHRIMP & AVOCADO SALAD

over a greek salad (olives have seeds) with creamy bleu cheese dressing

24
- *GRILLED SALMON SALAD

over a greek salad (olives have seeds)

33 (farm)

38 (wild)
- *WILD CAUGHT MAHI MAHI SALAD

grilled with onion and red bellpepper over a greek salad (olives have seeds)

34
- *GULF PRAWNS SALAD

grilled with onion and red bellpepper over a greek salad (olives have seeds)

33 (5 prawns)
- *MIXED SEAFOOD SALAD

sauteed bay shrimp, mahi mahi, sea scallops and gulf prawns over a greek salad (olives have seeds)

36

Casseroles

- house vegetables | add greek salad (olives have seeds), caesar salad or, lemon chicken soup cup +5
- SPANAKOPITA

spinach and feta layered & baked in phyllo

18

MOUSSAKA

layered eggplant, potato, beef, béchamel

22
- PASTITSIO

layered beef & macaroni baked in phyllo

21

PAPAPAVLO'S COMBO

spanakopita, pastitsio, moussaka

27

\$1 per person 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 (4 max per reservation) | \$5 split plate charge | \$20 corkage fee

Papapavlo's does not use seed oils. We cook with avocado oil, olive oil and butter (excludes fried items) * denotes gluten free

Wild Caught Seafood

house vegetables | 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 (*olives have seeds*), caesar salad, or lemon chicken soup cup+5

***MAHI MAHI** grilled onion, red bellpepper 36

***GULF PRAWNS** (*five*) grilled onion, red bellpepper 35

CALAMARI STEAK breaded & sautéed, with a mushroom, wine, butter, lemon sauce 33

PETRALE SOLE breaded and sautéed with a lemon caper beurre blanc 31

PISTACHIO CRUSTED SALMON lemon caper beurre blanc 38 (*farm*) 42 (*wild*)

***COLD WATER MAINE LOBSTER** 12-14oz with side of clarified butter 65

House Speciatties

house vegetables (*excludes burger/sandwiches*) | 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 (*olives have seeds*), caesar salad, or lemon chicken soup cup+5

***VEGETABLE BROCHETTE** grilled red & green bellpepper, zucchini, mushroom, onion, side of tzatziki 19

PAPAS BURGER garlic aioli, tomato, lettuce, cheddar cheese, bacon, avocado, artesian bun 25

RIB EYE SANDWICH Certified Angus, caramelized onions and garlic aioli on focaccia with fries 30 *havarti, cheddar or bleu cheese +2*

GYROS ENTRÉE rotisserie roasted lamb and beef blend with a side of tzatziki 26

***CHICKEN MARSALA** housemade marsala sauce with sliced mushrooms 27

***CHICKEN BROCHETTE** with grilled zucchini 25

***LAMB BROCHETTE** grilled leg of lamb prepared medium to medium well onion skewered with green bellpepper, mushroom 27

***LAMB CHOPS** Colorado raised, marinated and grilled 54 (*3 chops*) / 62 (*4 chops*)

***RACK OF LAMB** two double cut racks oven roasted, served with a cranberry port wine demi glaze 66

CHICKEN PARMESAN served with angel hair pasta tossed with butter, garlic and parmesan 27

PORK TENDERLOIN MEDALLIONS served with our housemade mild pepper plum sauce 27

Pastas

house vegetables | add greek salad (*olives have seeds*),caesar salad or, lemon chicken soup cup +5 | gluten free pasta +3

RAVIOLI wild mushroom and artichoke hearts tossed in a light cream sauce with parmesan 22 *chicken breast +5*

PAPAPAVLO'S PASTA linguine, butter, garlic, parmesan 21 *add alfredo or marinara +2 chicken breast +5*

GRILLED VEGETABLE linguine, red & green bellpepper, zucchini, mushroom, eggplant, pesto, parmesan, roasted bellpepper sauce 24

MEDITERRANEAN CHICKEN linguine, chicken breast, pesto, sundried tomato, mushroom, black olive, garlic, cream, parmesan 26

CHICKEN POMMODORO angel hair pasta, chicken breast, roma tomato, basil, garlic, olive oil, parmesan, pine nuts 27

SEAFOOD PASTA linguine, bay shrimp, gulf prawns, sea scallops, tomato, garlic, fresh herbs, white wine, cream 35

Certified Angus Steaks

house vegetables | 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 (*olives have seeds*), caesar salad, or lemon chicken soup cup+5

***ANGUS BEEF BROCHETTE** grilled with onion, green bellpepper 27 *three grilled gulf prawns +12 sautéed mushrooms or onion +5*

SLICED ANGUS ROASTED SIRLOIN portobello merlot demi glaze 29 *three grilled gulf prawns +12 sautéed mushrooms or onion +5*

***RIB EYE** 14oz, bleu cheese or garlic butter 60 *three grilled gulf prawns +12 sautéed mushrooms or onion +5*

***PORTERHOUSE** 20oz 62 *three grilled gulf prawns +12 sautéed mushrooms or onion +5*

NEW YORK 14oz peppercorn sauce 57 *three grilled gulf prawns +12 sautéed mushrooms or onion +5*

FILET MIGNON 7oz portobello merlot demi glaze 58 *three grilled gulf prawns +12 sautéed mushrooms or onion +5*

FILET MIGNON 7oz & COLD WATER MAINE LOBSTER 12-14oz clarified butter 105

Sides

TRADITIONAL FRENCH FRIES 8

SWEET POTATO FRIES 9

FRESH VEGETABLES 8

RICE PILAF 7

BAKED POTATO (*cheese, sour cream, chives*) 8

Under 12 (*over 12 +5*)

CHEESE PIZZA 9 *pepperoni +2*

PLAIN BURGER & FRIES 12 *cheese +2*

PASTA 8 *alfredo or marinara +2 chicken +4*

CHICKEN BROCHETTE OR GYROS & RICE 11

VANILLA ICE CREAM 5 *whipped cream, chocolate syrup, cherry +2*

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