

Papapavlo's Lunch Starters

***PAPAPAVLO'S HUMMUS SELECTIONS** (each order begins with traditional hummos. Caution- kalamata olive has seeds)

*TRADITIONAL garlic, tahini, fresh lemon	5 / 11	*PESTO	7/13
*SUNDRIED TOMATO chili oil and flakes, parsley, pesto	7 / 13	*THE AEGEAN feta, kalamata olive, tomato, parsley	16
*MEDITERRANEAN HUMMUS TRIO Papapavlo's traditional hummos, pesto hummos & sundried tomato hummus			18

***TZATZIKI** cucumber, garlic, yogurt **5 / 11**

*** OLIVE & CHEESE PLATTER** feta, kasseri, kalamata olives (with seeds), tzatziki **15**

***APPETIZER PLATTER** two mushroom pita, two tiropita, two roma tomato bruschetta, two spanakopita, tzatziki, hummus, kalamata olive (seed) **23**

SAGANAKI kasseri, flamed with ouzo tableside **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**

SAUTEED APPLES & TRIPLE CREAM BRIE	TIROPITAS feta cheese	MUSHROOM PITAS
ROMA TOMATO BRUSCHETTA	10	

SPANAKOPITA (four) spinach & feta squares **14**

PAPAPAVLO'S FRENCH FRIES traditional **7** sweet potato **8**

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 (kalamata olives have seeds)

LEMON CHICKEN SOUP (avgolemono) orzo, housemade chicken stock, celery, lemon **6 / 11**

***SEASONAL SOUP OF THE DAY** (ask server) **8 / 13** *** LOBSTER BISQUE** (when available) **10 / 15**

SOUP & SALAD small greek (kalamata olives have seeds) or caesar salad, cup of lemon chicken or daily soup **14**

PAPAPAVLO'S CAESAR SALAD **8 / 13** with white anchovies +2

CHICKEN CAESAR SALAD **14 / 19**

***DR MANSHADI'S HEART HEALTHY SALAD** greek salad (kalamata olives have seeds), grilled zucchini, avocado **19**
with chicken breast or gyros **20 (5oz) / 24 (8oz)** with mahi mahi or gulf prawns **34** with grilled salmon **35 (farm) 39 (wild)**

***GREEK SALAD** romaine, butter lettuce, tomato, onion, kalamata olive (seeds), cucumber, feta **10 / 15**

***CHICKEN SALAD** greek salad (kalamata olives have seeds), grilled zucchini **16 (5oz) / 20 (8oz)** with everything chopped +1

***GYROS SALAD** blend of lamb & beef, greek salad (kalamata olives have seeds) **16 (5oz) / 20 (8oz)** with everything chopped +1

*** CHICKEN & GYROS SALAD** greek salad (kalamata olives have seeds) **17 (5oz) / 21 (8oz)** with everything chopped +1

***BAY SHRIMP SALAD** greek salad (kalamata olives have seeds) **16 / 20**

***BAY SHRIMP & AVOCADO SALAD** greek salad (kalamata olives have seeds), creamy bleu cheese dressing **18 / 21**

*** SALMON SALAD** grilled, greek salad (kalamata olives have seeds) **33 (farm) 37 (wild)**

***WILD CAUGHT MAHI MAHI SALAD** greek salad (kalamata olives have seeds), onion, red bellpepper **33**

***GULF PRAWNS SALAD** greek salad (kalamata olives have seeds), onion, red bellpepper **25 (4 prawns) / 32 (5 prawns)**

***MIXED SEAFOOD SALAD** greek salad (kalamata olives have seeds), bay shrimp, mahi mahi, sea scallops, gulf prawns **28 / 35**

***VILLAGE SALAD** tomato, cucumber, red onion, artichoke hearts, red bellpepper, kalamata olive (with seeds), greek pepper, feta **17**

with chicken brochette or gyros **22** with mahi mahi or gulf prawns **34** with grilled salmon **35 (farm) 39 (wild)**

Casseroles

with house vegetables. Add greek (kalamata olives have seeds) or caesar salad or cup of lemon chicken soup +4

SPANAKOPITA ENTREE spinach & feta 17	MOUSSAKA layered eggplant, potato, beef, béchamel 21
PASTITSIO layered beef & macaroni, phyllo 19	PAPAPAVLO'S COMBO Choose 2: spanakopita, pastitsio, or moussaka 24

Papapavlo's exclusively uses all natural non seed cooking oils (*denotes gluten free)

Burgers. Pitas and Sandwiches

choose french fries or baby red potato salad (sweet potato fries, greek (kalamata olives have seeds) or caesar salad or cup of lemon chicken soup +2)

CHEESEBURGER garlic aioli, tomato, lettuce, cheddar cheese, artesian bun -*substitute lamb, turkey or beyond meat burger at no charge* **17**

PAPAS BURGER garlic aioli, tomato, lettuce, cheddar cheese, bacon, avocado, artesian bun **19**

RIB EYE SANDWICH caramelized onions, garlic aioli, focaccia bread, Papapavlo's fries **29** *with havarti, cheddar or bleu cheese* **31**

GYROS PITA a blend of lamb and beef, tomatoes, onions, tzatziki **15**

CHICKEN PITA grilled zucchini, tomatoes **15**

ELLIANA'S CHICKEN PITA grilled zucchini, tomatoes, avocado, cucumbers, red onion, tzatziki **17**

DIESTEL TURKEY SANDWICH butter lettuce, avocado, tomato, havarti, remoulade, housemade focaccia **16**

MEDITTERANEAN SANDWICH pesto, hummus, feta, avocado, tomato, cucumber, red onion, greek peppers, lettuce, focaccia **16**
add diestel turkey, chicken breast or angus sirloin +5

CHICKEN & PROSCIUTTO SANDWICH garlic aioli, butter lettuce, housemade focaccia **16**

CHICKEN & PESTO SANDWICH havarti, dutch crunch **16**

ANGUS SIRLOIN SANDWICH mayo dijon, dutch crunch **16**

½ SANDWICH & SIDE 1/2 sandwich paired with french fries, baby red potato salad, greek or caesar salad or cup of lemon chicken soup **14**

Wild Caught Seafood. Mains & Certified Angus Steaks

choose french fries, rice pilaf or Papapavlo's pasta. Add greek (kalamata olives have seeds) or caesar salad or cup of lemon chicken soup +4

PETRALE SOLE breaded & sautéed, lemon caper beurre blanc, house vegetables **22 (5oz) / 27 (8oz)**

CALAMARI STEAK breaded & sautéed, mushroom, wine, butter, lemon sauce, house vegetables **28**

*** PISTACHIO CRUSTED SALMON** lemon caper beurre blanc, house vegetables **34 (farm) 38 (wild)**

*** COLD WATER MAINE LOBSTER** 12-14oz, clarified butter, house vegetables **60**

*** MAHI MAHI** grilled. onion, red bellpepper, house vegetables **27 (5oz) / 34 (8oz)**

*** GULF PRAWNS** grilled. onion, red bellpepper, house vegetables **26 (4 prawns) / 33 (5 prawns)**

*** VEGETABLE BROCHETTE** grilled. red & green bellpepper, zucchini, mushroom, onion, tzatziki, house vegetables **15**

*** BEYOND MEAT SANDWICH** red bell pepper purée, portobello mushrooms, onions, grilled vegetables **15**

*** GYROS ENTRÉE** lamb & beef blend, tzatziki, house vegetables **18 (5oz) / 24 (8oz)**

*** CHICKEN MARSALA** house vegetables **25**

*** CHICKEN BROCHETTE** grilled. zucchini, house vegetables **18 (5oz) / 23 (8oz)**

*** LAMB BROCHETTE (medium to medium well)** grilled leg of lamb, onion, green bellpepper, mushroom, house vegetables **20 (5oz) / 25 (8oz)**

***COLORADO LAMB CHOPS** grilled, house vegetables **48 (3 chops) / 56 (4 chops)**

***RACK OF LAMB** two double cut, oven roasted, cranberry port wine demi glaze, house vegetables **60**

***ANGUS BEEF BROCHETTE** grilled. onion, green bellpepper, house vegetables, add three grilled gulf prawns +12 **19 (5oz) / 25 (8oz)**

***RIB EYE** 14oz, bleu cheese or garlic butter, house vegetables, add three grilled gulf prawns +12, sautéed mushrooms or onion +5 **56**

***PORTERHOUSE** 20oz, house vegetables, add three grilled gulf prawns +12, sautéed mushrooms or onion +5 **57**

NEW YORK 14oz, peppercorn sauce, house vegetables, add three grilled gulf prawns +12, sautéed mushrooms or onion +5 **50**

FILET MIGNON 7oz, portobello merlot demi glaze, house vegetables, add three grilled gulf prawns +12, sautéed mushrooms or onion +5 **52**

Pastas

with house vegetables. Add greek (kalamata olives have seeds) or caesar salad or cup of lemon chicken soup +4 *gluten free pasta +3*

RAVIOLI wild mushroom, artichoke heart, light cream sauce, parmesan **17 / 22** *with chicken breast* **20 / 26**

PAPAPAVLO'S PASTA penne, butter, garlic, parmesan **15 / 18** *with chicken breast* **18 / 22**

ALFREDO PAPAPAVLO'S PASTA linguine, alfredo cream sauce, garlic, parmesan **17 / 20** *with chicken breast* **21 / 24**

GRILLED VEGETABLE linguine, red & green bellpepper, zucchini, mushroom, eggplant, pesto, parmesan, roasted red bellpepper sauce **18 / 22**

MEDITERRANEAN CHICKEN linguine, chicken breast, pesto, sundried tomato, mushroom, black olive, garlic, cream, parmesan **18 / 24**

CHICKEN POMMODORO angel hair pasta, chicken breast, roma tomato, basil, garlic, olive oil, parmesan, pine nuts **18 / 24**

SEAFOOD PASTA linguine, bay shrimp, gulf prawns, sea scallops, tomato, garlic, fresh herbs, white wine, cream **26 / 34**

LODI
PAPAS PLAZA

recommended 20% gratuity for parties of 8 or more and/or split checks (if more than 6, gratuity at 22%)
visa, mastercard, american express, discover card accepted. gift certificates available.
\$1 per person fee when bringing in outside desserts. \$5 split plate charge. \$20 corkage fee
3.89% discount when paying with cash. noncash prices reflected on menu

STOCKTON
LINCOLN CENTER