

Papapavlo's Lunch Starters

- *PAPAPAVLO'S HUMMUS SELECTIONS

(olive has seed)

*HUMMUS TRIO

all three below hummus styles

18
- *PESTO

7/13

*SUNDRIED TOMATO

chili oil & flakes, parsley, pesto

7/13

*TRADITIONAL

garlic, tahini, lemon

6/11
- *TZATZIKI

blend of cucumber, garlic and yogurt

6/11
- *OLIVE & CHEESE PLATTER

feta, kasseri, tzatziki, kalamata olives (have seeds)

15
- APPETIZER PLATTER

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

23
- SAGANAKI

kasseri cheese flamed tableside with ouzo

17
- *RAW VEGETABLES

plate of cucumbers, celery, carrots and red bellpeppers

6/11
- *GRILLED VEGETABLE PLATTER

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

16
- *GRILLED ARTICHOKE

full artichoke served in two halves with remoulade

13
- *GRILLED OCTOPUS

served with fingerling potatoes and lemon

19
- CALAMARI STEAK APPETIZER

sliced, topped with a mushroom and wine butter lemon sauce

20
- *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)

13

*TIROPITAS

(feta)

*MUSHROOM PITAS

*APPLES & BRIE
- ROMA TOMATO BRUSCHETTA

(five)

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

12
- 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

15
- GYROS PIZZA

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

14
- CHICKEN PIZZA

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

14

Soup and Salads

- gluten free extra virgin olive oil & balsamic vinaigrette (olives have seeds)

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 ocaesar dressing

8/13

white anchovies +2

*chicken breast or gyros +5

*grilled mahi mahi, *gulf prawns (4), *grilled farmed salmon +15

*grilled wild salmon +20
- *DR MANSHADI'S HEART HEALTHY SALAD

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

18

*chicken breast or gyros +5

*grilled mahi mahi, *gulf prawns (4), *grilled farmed salmon +15

*grilled wild salmon +20
- *VILLAGE SALAD

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

18

*chicken breast or gyros +5

*grilled mahi mahi, *gulf prawns (4), *grilled farmed salmon +15

*grilled wild salmon +20
- *GREEK SALAD

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

11/16
- *CHICKEN SALAD

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

16/20

everything chopped +1
- *SIRLOIN STEAK SALAD

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

18/22

everything chopped +1
- GYROS SALAD

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

16/20

everything chopped +1
- CHICKEN & GYROS SALAD

over a greek salad (olives have seeds)

17/21

everything chopped +1
- *BAY SHRIMP & AVOCADO SALAD

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

19/22
- *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)

33
- *GULF PRAWNS SALAD

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

25 (4 prawns)/32 (5 prawns)
- *MIXED SEAFOOD SALAD

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

28/35

Casseroles

- house vegetables | add greek salad (olives have seeds), caesar salad or, lemon chicken soup cup +4

SPANAKOPITA

spinach and feta layered & baked in phyllo

17

MOUSSAKA

layered eggplant, potato, beef, béchamel

21
- PASTITSIO

layered beef & macaroni baked in phyllo

19

PAPAPAVLO'S COMBO

spanakopita, pastitsio

24

\$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

Burgers. Pitas and Sandwiches

- choose french fries or baby red potato salad (sweet potato fries+1) | add greek salad (*olives have seeds*), caesar salad or lemon chicken soup cup +2
- PAPAS BURGER** garlic aioli, tomato, lettuce, cheddar cheese, bacon, avocado, artesian bun **21**
- RIB EYE SANDWICH** Certified Angus, caramelized onions, garlic aioli on focaccia with fries **30** *havarti, cheddar or bleu cheese +2*
- GYROS PITA** rotisserie roasted lamb and beef blend, tomatoes, onions, tzatziki **17** *try it Andreas' way and add french fries +2*
- ELLIANA'S CHICKEN PITA** grilled zucchini, tomatoes, avocado, cucumbers, red onion, tzatziki **19**
- DIESTEL TURKEY SANDWICH** butter lettuce, avocado, tomato, havarti, remoulade, housemade focaccia **18**
- MEDITTERANEAN SANDWICH** pesto, hummus, feta, avocado, tomato, cucumber, red onion, greek pepper, lettuce, focaccia **17**
add diestel turkey, chicken breast or angus sirloin +5
- CHICKEN & PESTO PROSCIUTTO SANDWICH** garlic aioli, havarti, butter lettuce, housemade focaccia **18**
- ANGUS SIRLON SANDWICH** mayo dijon, housemade focaccia **18**
- ½ SANDWICH & SIDE** paired with french fries, baby red potato salad, greek or caesar salad or cup of lemon chicken soup **15**

Wild Caught Seafood. Mains & Certified Angus Steaks

- house vegetables | choose french fries, rice pilaf or Papapavlo's pasta | add greek salad (*olives have seeds*), caesar salad or lemon chicken soup cup +4
- PETRALE SOLE** breaded and sautéed with a lemon caper beurre blanc **27**
- CALAMARI STEAK** breaded and sautéed with a mushroom, wine, butter, lemon sauce **29**
- * **PISTACHIO CRUSTED SALMON** lemon caper beurre blanc **35** (*farm*) **39** (*wild*)
- * **COLD WATER MAINE LOBSTER** 12-14oz with side of clarified butter **62**
- ***MAHI MAHI** grilled onion, red bellpepper **27 / 34**
- * **GULF PRAWNS** grilled onion, red bellpepper **26** (*4 prawns*) / **33** (*5 prawns*)
- * **VEGETABLE BROCHETTE** grilled red & green bellpepper, zucchini, mushroom, onion, side of tzatziki **16**
- * **GYROS ENTRÉE** rotisserie roasted lamb and beef blend with a side of tzatziki **19 / 24**
- * **CHICKEN MARSALA** housemade marsala sauce with sliced mushrooms **25**
- * **CHICKEN BROCHETTE** with grilled zucchini **18 / 23**
- * **LAMB BROCHETTE** grilled leg of lamb prepared medium to medium well onion skewered with green bellpepper, mushroom **20 / 25**
- * **LAMB CHOPS** Colorado raised, marinated and grilled **50** (**3 chops**) / **58** (**4 chops**)
- * **RACK OF LAMB** two double cut racks oven roasted, served with a cranberry port wine demi glaze **60**
- * **ANGUS BEEF BROCHETTE** grilled with onion, green bellpepper **19 / 25** *three grilled gulf prawns +12 sautéed mushrooms or onion +5*
- * **RIB EYE** 14oz, bleu cheese or garlic butter **58** *three grilled gulf prawns +12 sautéed mushrooms or onion +5*
- ***PORTERHOUSE 20oz** **59** *three grilled gulf prawns +12 sautéed mushrooms or onion +5*
- NEW YORK** 14oz, peppercorn sauce **52** *three grilled gulf prawns +12 sautéed mushrooms or onion +5*
- FILET MIGNON** 7oz, portobello merlot demi glaze **54** *three grilled gulf prawns +12 sautéed mushrooms or onion +5*

Pastas

- house vegetables | add greek salad (*olives have seeds*) caesar salad or lemon chicken soup cup +4 | gluten free pasta +3
- RAVIOLI** wild mushroom and artichoke hearts tossed in a light cream sauce with parmesan **18 / 22** *chicken breast +5*
- PAPAPAVLO'S PASTA** linguine, butter, garlic, parmesan **17 / 21** *alfredo or marinara +2 chicken breast +5*
- GRILLED VEGETABLE** linguine, red & green bellpepper, zucchini, mushroom, eggplant, pesto, parmesan, roasted bellpepper sauce **20/24**
- MEDITERRANEAN CHICKEN** linguine, chicken breast, pesto, sundried tomato, mushroom, black olive, garlic, cream, parmesan **20/24**
- CHICKEN POMMODORO** angel hair pasta, chicken breast, roma tomato, basil, garlic, olive oil, parmesan, pine nuts **21 / 25**
- SEAFOOD PASTA** linguine, bay shrimp, gulf prawns, sea scallops, tomato, garlic, fresh herbs, white wine, cream **28 / 35**

- Sides
- TRADITIONAL FRENCH FRIES** **8**
- SWEET POTATO FRIES** **9**
- FRESH VEGETABLES** **8**
- RICE PILAF** **7**
- BABY RED POTATO SALAD** **6**

- 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*