

Papapavlo's Dinner 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 AGEAN

feta, kalamata olives, 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 (with seeds)

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

19
- *DR MANSHADI'S HEART HEALTHY SALAD

greek salad (kalamata olives have 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 (with seeds), cucumber, feta

10 / 15
- *CHICKEN SALAD

greek salad (kalamata olives have seeds), grilled zucchini

21

with everything chopped +1
- *GYROS SALAD

blend of lamb & beef, greek salad (kalamata olives have seeds)

21

with everything chopped +1
- *CHICKEN & GYROS SALAD

greek salad (kalamata olives have seeds)

22

with everything chopped +1
- *BAY SHRIMP SALAD

greek salad (kalamata olives have seeds)

21
- *BAY SHRIMP & AVOCADO SALAD

greek salad (kalamata olives have seeds), creamy bleu cheese dressing

22
- * SALMON SALAD

grilled, greek salad (kalamata olives have seeds)

32 (farm)

37 (wild)
- *WILD CAUGHT MAHI MAHI SALAD

grilled, greek salad (kalamata olives have seeds), onion, red bellpepper

33
- *GULF PRAWNS SALAD

grilled, greek salad (kalamata olives have seeds), onion, red bellpepper

32 (5 prawns)
- *MIXED SEAFOOD SALAD

greek salad (kalamata olives have seeds), bay shrimp, mahi mahi, sea scallops, gulf prawns

35
- *VILLAGE SALAD

tomato, cucumber, red onion, artichoke hearts, red bellpepper, kalamata olives (with seeds), 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

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

Wild Caught Seafood

- served with listed starch, house vegetables. add greek (*kalamata olives have seeds*), caesar salad or cup of lemon chicken soup +5
- PETRALE SOLE** breaded & sautéed, lemon caper beurre blanc, baby red mashed potatoes **30**
- CALAMARI STEAK** breaded & sautéed, mushroom, wine, butter, lemon sauce, baby red mashed potatoes **32**
- *PISTACHIO CRUSTED SALMON** lemon caper beurre blanc, baby red mashed potatoes **37 (farm) 41 (wild)**
- *COLD WATER MAINE LOBSTER** 12-14oz, clarified butter, baby red mashed potatoes **62**
- *MAHI MAHI** grilled, onion, red bellpepper, rice pilaf or Papapavlo's pasta **34**
- *GULF PRAWNS** grilled, onion, red bellpepper, rice pilaf or Papapavlo's pasta **33 (5 prawns)**

Mains

- with listed starch, house vegetables (except burger). Add greek (*kalamata olives have seeds*) or caesar salad or cup of lemon chicken soup +5
- *VEGETABLE BROCHETTE** grilled, red & green bellpepper, zucchini, mushroom, onion, tzatziki, rice pilaf or Papapavlo's pasta **18**
- *BEYOND MEAT STEAK** red bell pepper purée, portobello mushrooms, onions, grilled vegetables, baby red mashed potatoes **19**
- PAPAS BURGER** garlic aioli, tomato, lettuce, cheddar cheese, bacon, avocado, artesian bun, Papapavlo's fries **20**
- RIB EYE SANDWICH** caramelized onions, garlic aioli, focaccia bread, Papapavlo's fries **29 with havarti, cheddar or bleu cheese 31**
- *GYROS ENTRÉE** lamb and beef blend, tzatziki, rice pilaf or Papapavlo's pasta **25**
- *CHICKEN MARSALA** rice pilaf or Papapavlo's pasta **26**
- *CHICKEN BROCHETTE** grilled, zucchini, rice pilaf or Papapavlo's pasta **24**
- *LAMB BROCHETTE** grilled leg of lamb, onion, green bellpepper, mushroom, rice pilaf or Papapavlo's pasta **26**
- *COLORADO LAMB CHOPS** grilled, baby red mashed potatoes **52 (3 chops) / 60 (4 chops)**
- *RACK OF LAMB** two double roasted, oven roasted, cranberry port wine demi glaze, baby red mashed potatoes **64**
- PORK TENDERLOIN MEDALLIONS** mild pepper plum sauce, baby red mashed potatoes **26**

Pastas

- with house vegetables. Add greek (*kalamata olives have seeds*) or caesar salad or cup of lemon chicken soup +5 *gluten free pasta*
- RAVIOLI** wild mushroom, artichoke heart, light cream sauce, parmesan **22 with chicken breast 26**
- PAPAPAVLO'S PASTA** penne, butter, garlic, parmesan **20 with chicken breast 24**
- ALFREDO PAPAPAVLO'S PASTA** linguine, alfredo cream sauce, garlic, parmesan **22 with chicken breast 25**
- 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

- with Papapavlo's fries or starch listed, house vegetables. Add greek (*kalamata olives have seeds*) or caesar salad or cup of lemon chicken soup+5
- *ANGUS BEEF BROCHETTE** grilled, onion, green bellpepper, rice pilaf or Papapavlo's pasta, add three grilled gulf prawns +12 **26**
- SLICED ANGUS ROASTED SIRLOIN** portobello merlot demi glaze, baby red mashed potatoes, add three grilled gulf prawns +12 **28**
- *RIB EYE** 14oz, bleu cheese or garlic butter, baby red mashed potatoes, add three grilled gulf prawns +12, sautéed mushrooms or onion +5 **58**
- *PORTERHOUSE** 20oz, baby red mashed potatoes, add three grilled gulf prawns +12, sautéed mushrooms or onion +5 **59**
- NEW YORK** 14oz, peppercorn sauce, baby red mashed potatoes, add three grilled gulf prawns +12, sautéed mushrooms or onion +5 **54**
- FILET MIGNON** 7oz, portobello merlot demi glaze, baby mashed potatoes, add three grilled gulf prawns +12, sautéed mushrooms or onion +5 **56**
- FILET MIGNON & LOBSTER** 7oz filet mignon, 12-14oz cold water Maine lobster tail, clarified butter, baby red mashed potatoes **99**

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