

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 *(have seeds)*, 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 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 14
- *GRILLED OCTOPUS served with fingerling potatoes and lemon 20
- CALAMARI STEAK APPETIZER sliced and 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)* 14
- Tiropitas* feta cheese *Mushroom Pitas* *Sauteed Apples & Triple Cream Brie*
- ROMA TOMATO BRUSCHETTA roma tomatoes and fresh basil with melted mozzarella on Genova baguette slices 10
- 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 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)*

- *LEMON CHICKEN SOUP *(avgolemono)* a blend of orzo, housemade chicken stock, celery and lemon 6 / 11
- DAILY SOUP – SEASONAL ONLY *(market price)*
- SOUP & SALAD choose from greek *(olive has seeds)*, caesar salad, lemon chicken soup 14
- PAPAPAVLO'S CAESAR SALAD housemade croutons with Papapavlo's own caesar dressing 8 /13 add white anchovies +2
- CHICKEN CAESAR SALAD housemade croutons with Papapavlo's own caesar dressing 19 add white anchovies +2
- *DR MANSHADI'S HEART HEALTHY SALAD greek salad *(olive has seeds)* with grilled zucchini and sliced 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 and feta 10 / 15
- *CHICKEN SALAD with grilled zucchini over a greek salad *(olives have seeds)* 22 *with everything chopped +1*
- GYROS SALAD slow roasted lamb and beef blend over a greek salad *(olives have seeds)* 22 *with everything chopped +1*
- CHICKEN & GYROS SALAD over a greek salad *(olives have seeds)* 23 *with everything chopped +1*
- *BAY SHRIMP SALAD bay shrimp over a greek salad *(olives have seeds)* 23
- *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
- *VILLAGE SALAD tomato, cucumber, red onion, artichoke hearts, red bellpepper, kalamata olives *(have seeds)*, greek pepper, feta 19
- with *chicken brochette or gyros 26 with *grilled mahi mahi or *gulf prawns 35 with *grilled salmon 36 (farm) 40 (wild)

Casseroles

fresh 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 20 PAPAPAVLO'S COMBO spanakopita, pastitsio, moussaka 27

Wild Caught Seafood

fresh vegetables with 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

- CALAMARI STEAK breaded, sautéed and served with a mushroom & wine butter lemon sauce 33
- PISTACHIO CRUSTED SALMON served with a lemon caper beurre blanc 38 *(farm)* 42 *(wild)*
- *COLD WATER MAINE LOBSTER 12-14oz, baked and served with clarified butter 65
- *MAHI MAHI grilled with onion and red bellpepper 36
- *GULF PRAWNS *(five)* grilled with onion and red bellpepper 35

House Specialities

fresh 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 with red & green bellpepper, zucchini, mushroom, onion and a side of tzatziki 19
- BEYOND MEAT BURGER STEAK topped with red bell pepper purée, portobello mushrooms, onions and grilled vegetables 20
- PAPAS BURGER loaded with tomato, lettuce, cheddar, bacon, avocado, garlic aioli on a bun and served with traditional fries 25
- RIB EYE SANDWICH Certified Angus, caramelized onions and garlic aioli on focaccia with fries 30 *havarti, cheddar or bleu cheese* +2
- GYROS ENTRÉE slow roasted lamb and beef blend with a side of tzatziki 26
- *CHICKEN MARSALA housemade marsala sauce with sliced mushrooms 27
- *CHICKEN BROCHETTE grilled with zucchini 25
- *LAMB BROCHETTE leg of lamb marinated and grilled with onion, green bellpepper, mushroom 27
- *COLORADO LAMB CHOPS marinated and grilled 54 *(3 chops)* / 62 *(4 chops)*
- *RACK OF LAMB two racks oven roasted and 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

- fresh vegetables | add greek salad *(olives have seeds)*,caesar salad or, lemon chicken soup cup +5 | gluten free pasta +3
- RAVIOLI wild mushroom, artichoke hearts tossed in a light cream sauce with parmesan 22 *with chicken breast* +5
 - PAPAPAVLO’S PASTA penne, butter, garlic, parmesan 21 *add alfredo or marinara (with linguine)+2 with 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

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

- *ANGUS BEEF BROCHETTE grilled with onion, green bellpepper | add three grilled gulf prawns +12 27
- SLICED ANGUS ROASTED SIRLOIN portobello merlot demi glaze | add three grilled gulf prawns +12 29
- *RIB EYE 14oz bleu cheese or garlic butter | add three grilled gulf prawns +12 | add sautéed mushrooms or onion +5 60
- *PORTERHOUSE 20oz add three grilled gulf prawns +12 | add sautéed mushrooms or onion +5 62
- NEW YORK 14oz peppercorn sauce | add three grilled gulf prawns +12 | add sautéed mushrooms or onion +5 57
- FILET MIGNON 7oz portobello merlot demi glaze | add three grilled gulf prawns +12 | add sautéed mushrooms or onion +5 58
- FILET MIGNON 7oz & COLD WATER MAINE LOBSTER 12-14oz clarified butter 105

Sides

- *FRESH VEGETABLES 8
- *RICE PILAF 7
- *BABY RED MASHED POTATOES 7
- *BAKED POTATO *(butter, sour cream, chives)* 8
- TRADITIONAL FRENCH FRIES 8
- SWEET POTATO FRIES 9

Under 12 (over 12 add \$5)

- CHEESE PIZZA 9 *add pepperoni* +2
- PLAIN BURGER & FRIES 12 *add cheese* +2
- PASTA 8 *add alfredo or marinara* +2 *add chicken* +4
- *CHICKEN BROCHETTE or GYROS & *RICE 11
- *ICE CREAM *vanilla* 5
- *SUNDAE *vanilla, whipped cream, chocolate syrup* 7