

Papapavlo's Lunch Starters

- *PAPAPAVLO'S HUMMUS SELECTIONS

(olive has seed)
- *HUMMUS TRIO

all three below hummus styles
- 18
- *TRADITIONAL

garlic, tahini, lemon
- 7 / 13
- *PESTO
- 8 / 15
- *SUNDRIED TOMATO

chili oil, basil
- 8 / 15
- *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)
- 24
- SAGANAKI

breaded kasseri cheese flamed tableside with ouzo
- 17
- *RAW VEGETABLES

plate of cucumbers, celery, carrots and red bellpeppers
- 6 / 11
- *GRILLED VEGETABLE PLATTER

red, green & yellow bellpeppers, zucchini, mushrooms, onions, carrots, eggplant
- 16
- *GRILLED ARTICHOKE

full artichoke served in two halves with remoulade
- 13
- *GRILLED OCTOPUS

chimichurri marinated, grilled and served with fingerling potatoes
- 21
- CALAMARI STEAK APPETIZER

breaded, 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
- 27
- ALASKAN CRAB CAKES

(two) served with our housemade whole grain mustard cream sauce
- 24
- 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
- 16
- GYROS PIZZA

whole pita, marinara, mozzarella, onion, tomato, feta, gyros
- 15
- CHICKEN PIZZA

whole pita, basil pesto, mozzarella, sundried tomato, red bellpepper, onion, garlic and feta
- 15

Soup and Salads

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

*everything chopped +2
- 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
- *chicken breast or gyros +6

*grilled mahi mahi, *gulf prawns (5), *grilled farmed salmon +20

*grilled wild salmon +25
- *DR MANSHADI'S HEART HEALTHY SALAD

greek salad (olive has seeds) with grilled zucchini and sliced avocado
- 18
- *chicken breast or gyros +6

*grilled mahi mahi, *gulf prawns (5), *grilled farmed salmon +20

*grilled wild salmon +25
- *VILLAGE SALAD

tomato, cucumber, red onion, artichoke hearts, red bellpepper, kalamata olives (have seeds), greek pepper, feta
- 18
- *chicken breast or gyros +6

*grilled mahi mahi, *gulf prawns (5), *grilled farmed salmon +20

*grilled wild salmon +25
- *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)
- 18 / 22
- *SIRLOIN STEAK SALAD

sliced angus sirloin over a greek salad (olives have seeds)
- 25
- GYROS SALAD

blend of lamb and beef rotisserie roasted over a greek salad (olives have seeds)
- 18 / 22
- CHICKEN & GYROS SALAD

over a greek salad (olives have seeds)
- 19 / 23
- *BAY SHRIMP & AVOCADO SALAD

over a greek salad (olives have seeds) with creamy bleu cheese dressing
- 20 / 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)
- 33
- *GULF PRAWNS SALAD

grilled with onion and red bellpepper over a greek salad (olives have seeds)
- 28 (4 prawns) / 33 (5 prawns)
- *MIXED SEAFOOD SALAD

grilled mahi mahi, sea scallops, gulf prawns, sauteed bay shrimp over greek salad (olives have seeds)
- 34

Casseroles

- comes with house vegetables | add greek salad (olives have seeds) or caesar salad +5
- PASTITSIO

ground beef & macaroni baked in phyllo
- 19
- MOUSSAKA

layered eggplant, potato, beef, béchamel
- 21
- SPANAKOPITA

spinach and feta layered & baked in phyllo
- 17
- PAPAPAVLO'S COMBO

spanakopita, pastitsio
- 26

\$5 split plate charge | \$20 corkage fee | \$1 per person fee for outside dessert | 3.89% cash discount | noncash prices reflected on menu

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) | sub greek salad (*olives have seeds*) or caesar salad +2 | lemon chicken soup cup +4

- PAPAS BURGER** garlic aioli, tomato, lettuce, cheddar cheese, bacon, avocado, artisan bun **24**
- RIB EYE SANDWICH** certified angus on toasted focaccia, garlic aioli, caramelized onions **30** *havarti, cheddar or bleu cheese +2*
- GYROS PITA** blend of lamb and beef rotisserie roasted, 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 +6
- 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

comes with house vegetables | choose french fries, rice pilaf or Papapavlo's pasta | add greek salad (*olives have seeds*) or caesar salad +5

- PETRALE SOLE** breaded and sautéed with a lemon caper beurre blanc **27**
- CALAMARI STEAK** breaded & sautéed, with a mushroom, wine, lemon, butter sauce **29**
- * PISTACHIO CRUSTED SALMON** lemon caper beurre blanc **35** (*farm*) **39** (*wild*)
- * COLD WATER MAINE LOBSTER** 12-14 oz braised lobster with side of clarified butter **64**
- *MAHI MAHI** marinated and grilled with onion, red bellpepper **34**
- * GULF PRAWNS** marinated and grilled with onion, red bellpepper **27** (*4 prawns*) / **33** (*5 prawns*)
- * VEGETABLE BROCHETTE** grilled red & green bellpepper, zucchini, mushroom, onion, side of tzatziki **16**
- * GYROS ENTRÉE** blend of lamb and beef rotisserie roasted with a side of tzatziki **20** / **24**
- * CHICKEN MARSALA** housemade marsala sauce with sliced mushrooms **26**
- CHICKEN PARMESAN** served with angel hair pasta tossed with butter, garlic and parmesan **28**
- * CHICKEN BROCHETTE** marinated and grilled with zucchini **19** / **24**
- * LAMB BROCHETTE** marinated, grilled leg of lamb prepared medium to medium well with onion, green bellpepper, mushroom **23** / **28**
- * LAMB CHOPS** colorado raised, marinated and grilled **53** (**3 chops**) / **62** (**4 chops**)
- * RACK OF LAMB** two roasted double cut racks, served with a cranberry port wine demi glaze **65**
- *ANGUS BEEF BROCHETTE** grilled with onion, green bellpepper **21** / **26** *three grilled gulf prawns +12 sautéed mushrooms or onion +5*
- SLICED ANGUS ROASTED SIRLOIN** portobello merlot demi glaze **27** *three grilled gulf prawns +12 sautéed mushrooms or onion +5*
- * RIB EYE** 14oz, topped with choice of melted bleu che ese or garlic butter **58** *three grilled gulf prawns +12 sautéed mushrooms or onion +5*
- *PORTERHOUSE** 20 oz **70** *three grilled gulf prawns +12 sautéed mushrooms or onion +5*
- NEW YORK** 14 oz, peppercorn sauce **54** *three grilled gulf prawns +12 sautéed mushrooms or onion +5*
- FILET MIGNON** 7oz, portobello merlot demi glaze **56** with **COLD WATER MAINE LOBSTER 12-14 oz** clarified butter **105**

Pastas

- comes with house vegetables | add greek salad (*olives have seeds*) or caesar salad +5 | gluten free pasta +3
- RAVIOLI** mushroom filled, sauteed with wild mushroom, artichoke hearts, tossed in a light parmesan cream sauce **22** *chicken breast +6*
- PAPAPAVLO'S PASTA** linguine tossed with butter, garlic, parmesan **21** *alfredo or marinara +2 chicken breast +6*
- GRILLED VEGETABLE** linguine, red & green bellpepper, zucchini, mushroom, eggplant, pesto, parmesan, roasted bellpepper sauce **23**
- MEDITERRANEAN CHICKEN** linguine, chicken breast, pesto, sundried tomato, mushroom, black olive, garlic, cream, parmesan **24**
- 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 and wine tossed in housemade shellfish cream sauce **35**

Sides

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

Under 12

- CHEESE PIZZA 10 *pepperoni +2*
- PLAIN BURGER & FRIES **13** *cheese +2*
- PASTA 10 *alfredo or marinara +2 chicken +6*
- CHICKEN BROCHETTE OR GYROS & RICE **13**
- VANILLA ICE CREAM **5** *whipped cream, chocolate syrup, cherry +2*

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