

# Papapavlo's Dinner Starters

- \*PAPAPAVLO’S HUMMUS SELECTIONS

(olive has seed)

\*HUMMUS TRIO

all three below hummus styles

19
- \*TRADITIONAL

garlic, tahini, lemon

8 / 14

\*PESTO

9 / 16

\*SUNDRIED TOMATO

chili oil, basil

9 / 16
- \*TZATZIKI

blend of cucumber, garlic and yogurt

7 / 13
- \*OLIVE & CHEESE PLATTER

feta, kasseri, tzatziki, kalamata olives (olive has seed)

16
- APPETIZER PLATTER

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

26
- SAGANAKI

breaded kasseri cheese flamed tableside with ouzo

18
- \*RAW VEGETABLES

cucumbers, celery, carrots and red bellpeppers

7 / 12
- \*GRILLED VEGETABLE PLATTER

red, green & yellow bellpeppers, zucchini, mushrooms, onions, carrots, eggplant

18
- \*GRILLED ARTICHOKE

full artichoke served in two halves with remoulade

14
- \*GRILLED OCTOPUS

chimichurri marinated, grilled and served with fingerling potatoes

23
- CALAMARI STEAK APPETIZER

breaded, sliced and topped with a mushroom wine butter lemon sauce

23
- \*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

28
- ALASKAN CRAB CAKES

(two) served with our housemade whole grain mustard cream sauce

25
- PAPAPAVLO’S PHYLLO APPETIZERS

(four to each order)

14

\*TIROPITAS

(feta)

\*MUSHROOM PITAS

\*APPLES & BRIE
- ROMA TOMATO BRUSCHETTA

(five) roma tomatoes, fresh basil, melted mozzarella on Genova baguette slices

13
- 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

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) orzo, housemade chicken stock, celery and lemon

6 / 11
- PAPAPAVLO’S CAESAR SALAD

housemade croutons with Papapavlo's own caesar dressing

9 / 14

white anchovies +2

\*chicken breast or gyros +6

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

grilled salmon (wild) +25
- \*VILLAGE SALAD

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

25

\*chicken breast or gyros +6

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

grilled salmon (wild) +25
- \*DR MANSHADI’S HEART HEALTHY SALAD

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

20

\*chicken breast or gyros +6

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

grilled salmon (wild) +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)

23
- \*SIRLOIN STEAK SALAD

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

27
- GYROS SALAD

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

23
- CHICKEN & GYROS SALAD

over a greek salad (olives have seeds)

24
- \*BAY SHRIMP & AVOCADO SALAD

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

26
- \*GRILLED SALMON SALAD

over a greek salad (olives have seeds)

35 (farm)

40 (wild)
- \*WILD CAUGHT MAHI MAHI SALAD

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

35
- \*GULF PRAWNS SALAD

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

35 (5 prawns)
- \*MIXED SEAFOOD SALAD

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

38

## Casseroles

- house vegetables | add greek salad (olives have seeds), caesar salad or, lemon chicken soup cup +6
- PASTITSIO

ground beef & macaroni baked in phyllo

22

MOUSSAKA

layered eggplant, potato, beef, béchamel

24
- SPANAKOPITA

spinach and feta layered & baked in phyllo

20

PAPAPAVLO’S COMBO

spanakopita, pastitsio, moussaka

29

\$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

# Wild Caught Seafood

- house vegetables | 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+6
- \***MAHI MAHI** marinated and grilled with onion, red bellpepper **37**
- \***GULF PRAWNS** (*five*) marinated and grilled with onion, red bellpepper **37**
- CALAMARI STEAK** breaded & sautéed, with a mushroom, wine, lemon, butter sauce **33**
- PETRALE SOLE** breaded and sautéed with a lemon caper beurre blanc **31**
- PISTACHIO CRUSTED SALMON** lemon caper beurre blanc **38** (*farm*) **42** (*wild*)
- \***COLD WATER MAINE LOBSTER** 12-14 oz braised lobster with side of clarified butter **67**

# House Speciatties

- house 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+6
- \***VEGETABLE BROCHETTE** grilled red & green bellpepper, zucchini, mushroom, onion, side of tzatziki **19**
- PAPAS BURGER** garlic aioli, tomato, lettuce, cheddar cheese, bacon, avocado, artisan bun **28**
- RIB EYE SANDWICH** certified angus on toasted focaccia, garlic aioli, caramelized onions and fries **32** *havarti, cheddar or bleu cheese +2*
- GYROS ENTRÉE** blend of lamb and beef rotisserie roasted with a side of tzatziki **27**
- \***CHICKEN MARSALA** housemade marsala sauce with sliced mushrooms **28**
- \***CHICKEN BROCHETTE** marinated and grilled with zucchini **26**
- \***LAMB BROCHETTE** marinated, grilled leg of lamb prepared medium to medium well with onion, green bellpepper, mushroom **30**
- \***LAMB CHOPS** colorado raised, marinated and grilled **56** (*3 chops*) / **65** (*4 chops*)
- \***RACK OF LAMB** two roasted double cut racks served with a cranberry port wine demi glaze **68**
- CHICKEN PARMESAN** served with angel hair pasta tossed with butter, garlic and parmesan **28**

# Pastas

- house vegetables | add greek salad (*olives have seeds*),caesar salad or, lemon chicken soup cup +6 | gluten free pasta +3
- RAVIOLI** mushroom filled, sauteed with wild mushroom, artichoke hearts, tossed in a light parmesan cream sauce **24** *chicken breast +6*
- PAPAPAVLO'S PASTA** linguine tossed with butter, garlic, parmesan **23** *add alfredo or marinara +2* *chicken breast +6*
- GRILLED VEGETABLE** linguine, red & green bellpepper, zucchini, mushroom, eggplant, pesto, parmesan, roasted bellpepper sauce **25**
- MEDITERRANEAN CHICKEN** linguine, chicken breast, pesto, sundried tomato, mushroom, black olive, garlic, cream, parmesan **27**
- CHICKEN POMMODORO** angel hair pasta, chicken breast, roma tomato, basil, garlic, olive oil, parmesan, pine nuts **28**
- SEAFOOD PASTA** linguine, bay shrimp, gulf prawns, sea scallops, tomato, garlic and wine tossed in a housemade shellfish cream sauce **36**

# Certified Angus Steaks

- house vegetables | 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 +6
- \***ANGUS BEEF BROCHETTE** marinated, grilled with onion, green bellpepper **28** *three gulf prawns +12* *sautéed mushrooms or onion +5*
- SLICED ANGUS ROASTED SIRLOIN** portobello merlot demi glaze **29** *three grilled gulf prawns +12* *sautéed mushrooms or onion +5*
- \***RIB EYE** 14oz, topped with choice of melted bleu cheese or garlic butter **62** *three grilled gulf prawns +12* *sautéed mushrooms or onion +5*
- \***PORTERHOUSE** 20oz **72** *three grilled gulf prawns +12* *sautéed mushrooms or onion +5*
- NEW YORK** 14oz peppercorn sauce **58** *three grilled gulf prawns +12* *sautéed mushrooms or onion +5*
- FILET MIGNON** 7oz portobello merlot demi glaze **60** *three grilled gulf prawns +12* *sautéed mushrooms or onion +5*
- FILET MIGNON 7oz & COLD WATER MAINE LOBSTER** 12-14 oz clarified butter **110**

## Sides

- TRADITIONAL FRENCH FRIES **8**
- SWEET POTATO FRIES **9**
- FRESH VEGETABLES **8**
- RICE PILAF **7**
- BAKED POTATO (*cheese, sour cream, chives*) **8**

## 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*

Papapavlo's does not use seed oils. We cook with avocado oil, olive oil and butter (*excludes fried items*) \* *denotes gluten free*