

Papapavlo's Dinner Starters

- TZATZIKI** cucumber, garlic, yogurt **5 / 11**
- PAPAPAVLO'S HUMMUS** chickpeas, garlic, tahini, fresh lemon, kalamata olive *(with seeds)* **5 / 11**
- PESTO HUMMUS** Papapavlo's hummus, pesto, kalamata olive *(with seeds)* **7 / 13**
- SUNDRIED TOMATO HUMMUS** Papapavlo's spicy hummus, chili oil, parsley, chili flakes, pesto **7 / 13**
- MEDITERRANEAN HUMMUS TRIO** Papapavlo's hummus, pesto hummus & sundried tomato hummus, kalamata olives *(with seeds)* **18**
- RAW VEGETABLES** cucumbers, celery, carrots, red bellpeppers **5 / 10**
- 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**
- GRILLED OCTOPUS** fingerling potatoes **19**
- OLIVE & CHEESE PLATTER** feta, kasseri, kalamata olives *(with seeds)*, tzatziki **15**
- APPLES & TRIPLE CREAM BRIE IN PHYLLO** *(four)* **12**
- TIROPITAS** *(four)* feta cheese, phyllo **12**
- MUSHROOM PITAS** *(four)* feta cheese, phyllo **12**
- DOLMATHES** *(four)* beef, rice, wrapped in grape leaves, avgolemono sauce **16**
- PRAWN COCKTAIL** *(five)* chilled gulf prawns, cocktail sauce **25**
- CALAMARI STEAK APPETIZER** sliced with mushroom, wine, butter, lemon sauce **19**
- ROMA TOMATO BRUSCHETTA** **10**
- SPANAKOPITA** *(four)* spinach & feta squares **13**
- ALASKAN CRAB CAKES** *(two)* whole grain mustard cream sauce **23**
- GRILLED ARTICHOKE** two halves, remoulade **12**
- GRILLED VEGETABLE PLATTER** red & green bellpepper, zucchini, mushroom, onion, carrots, eggplant **15**
- 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)* **5 / 10**
- CUP OF SOUP & SMALL SALAD COMBO** greek *(kalamata olives have seeds)* or caesar salad, lemon chicken or daily soup **14**
- THE PERFECT SALAD** romaine, butter lettuce, candied walnuts, mandarin oranges, red onion, red bells, bleu cheese **15** *add chicken* **21**
- 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 mahi mahi or gulf prawns* **34** *with grilled wild caught salmon* **37**
- 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)* **21** *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 **24**
- WILD CAUGHT SALMON SALAD** grilled, greek salad *(kalamata olives have seeds)* **36**
- WILD CAUGHT MAHI MAHI SALAD** greek salad *(kalamata olives have seeds)*, onion, red bellpepper **33**
- GULF PRAWNS SALAD** 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 **25** *with mahi mahi or gulf prawns* **34** *grilled wild caught salmon* **37**

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 **16** **MOUSSAKA** layered eggplant, potato, beef, béchamel **20**
- PASTITSIO** layered beef & macaroni, phyllo **18** **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 40

COLD WATER MAINE LOBSTER 12-14oz, clarified butter, baby red mashed potatoes 62

MAHI MAHI onion, red bellpepper, rice pilaf or Papapavlo's pasta 34

GULF PRAWNS 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 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 20

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 zucchini, rice pilaf or Papapavlo's pasta 24

LAMB BROCHETTE leg of lamb, onion, green bellpepper, mushroom, rice pilaf or Papapavlo's pasta 26

COLORADO LAMB CHOPS 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 +3

RAVIOLI wild mushroom, artichoke heart, light cream sauce, parmesan 22 with chicken breast 26

PAPAPAVLO'S PASTA penne, butter, garlic, parmesan 22 with chicken breast 26

ALFREDO PAPAPAVLO'S PASTA linguine, alfredo cream sauce, garlic, parmesan 25 with chicken breast 29

GRILLED VEGETABLE linguine, red & green bellpepper, zucchini, mushroom, eggplant, pesto, parmesan, roasted red bellpepper sauce 25

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 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.

Papapavlo's
Bistro and Bar

Est. 1988

LODI
PAPAS PLAZA

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