

**1320 Standiford Ave St 2
Modesto, CA 95359
(209) 525-3995**

Appetizers

Saganaki "Flaming Cheese"

Mouthwatering imported kasseri cheese flamed with ouzo and served with warm pita bread -14.95

Tíropítas

Four phyllo triangles stuffed with feta cheese and baked golden brown - 8.25

Dolmathes

Four marinated grape leaves stuffed with seasoned ground beef, rice and onions topped with a traditional lemon sauce - 12.95

Shrimp Cocktail

Four large prawns and bay shrimp served with housemade cocktail sauce - 11.25

Crab Cakes

Pan seared and served with a whole grain mustard cream sauce - 14.95

Calamari

Lightly breaded and fried golden served with chipotle aioli - 14.95

Salads

Horiatiki Salata

Garden fresh tomatoes, cucumbers, bell peppers, red onions, marinated artichoke hearts, kalamata olives, Greek peppers and feta cheese - 10.75

Greek Salad

Fresh lettuce, tomatoes, red onions, Greek olives, cucumbers, feta, marinated artichoke hearts and Greek peppers - 11.95

Bay Shrimp

Our Greek salad topped with bay shrimp - 15.95

Gyros

Our Greek salad topped with grilled gyros meat -16.95

Shrimp & Avocado

Fresh lettuce tossed with blue cheese dressing, tomatoes, cucumbers, feta, artichoke hearts, and Greek peppers topped with bay shrimp and avocado - 18.95

Chicken

Our famous tender charbroiled chicken brochette on top of a large Greek salad - 17.25

Chopped Chicken

It's the same famous chicken salad, only everything is chopped to maximize the delicious flavors - 17.95

Chicken & Gyros

Our chopped chicken salad with broiled gyros meat - 18.25

Casseroles

Served with a Greek Salad or Soup

Moussaka

Sauteed eggplant layered with seasoned beef and russet potatoes, topped with a creamy bechamel sauce and baked to order - 16.95/A La Carte - 13.50

Spanakopita

A fresh spinach casserole with feta cheese, eggs and green onions baked in a phyllo pastry -14.95/ A La Carte - 10.50

Pastitso

Seasoned ground beef layered with macaroni and topped with phyllo - 15.25/ A La Carte - 11.50

**Parties of Eight or More will be Charged a 20% Gratuity
Dinner Split Plate Charge - 4.00**

Pasta

Served with Our Greek Salad or Soup

Linguini Carbonara

Pancetta, English peas, parmesan cheese, green onions and cream sauce - 18.95

Four Cheese Tortellini

Prosciutto, English peas and creamy parmesan sauce -18.95

Cheese Ravioli

Tossed with marinara sauce - 17.95

Chicken Pomodoro

Grilled chicken breast served over angel hair pasta tossed with roma tomatoes, fresh basil, garlic, olive oil, toasted pine nuts - 18.25

Seafood

Bay shrimp, jumbo gulf prawns and sea scallops sauteed with white wine, garlic, fresh herbs over creamy linguini -20.95

Roasted Garlic Chicken

Sauteed chicken breast, black olives, mushrooms and green onions over linguini in a roasted garlic sherry sauce -19.95

Seafood Saffron

Prawns, mussels, scallops, clams, bay shrimp with a Papapavlo's-saffron sauce - 22.95

Chef's Choice Pasta

Italian sausage sauteed with fresh garlic, basil and diced tomatoes then tossed in a marinara sauce with spinach and a touch of cream - 18.95

Capellini & Prawns

Wild shrimp sauteed with garlic, mushrooms and tomatoes finished with a marinara sauce with white wine and spinach - 19.95

Mediterranean Chicken

Chicken breast sauteed with sun-dried tomatoes, mushrooms, garlic, pesto over linguini topped with parmesan cheese - 19.50

Chicken Fettuccini Alfredo

Grilled chicken breast tossed with a creamy parmesan cheese sauce - 18.95

Seafood Ravioli

Crab and shrimp ravioli topped with creamy tomato basil sauce - 19.95

Entrees

Served with Our Greek Salad or Soup

Papapavlos Combination

Our most popular dishes! Spanikopita, pasitsio, and moussaka served with rice pilaf and seasonal vegetables -19.95

Chicken Brochette

Marinated chicken with fresh zucchini charbroiled and served with rice pilaf and seasonal vegetables - 18.95

Pork Medallions

Grilled tenderloin of pork with a mild pepper-plum sauce and served with mashed baby red potatoes and seasonal vegetables - 22.95

Chicken Marsala

Marinated chicken breast sauteed with a mushroom marsala wine sauce and served with rice pilaf and seasonal vegetables - 19.95

Pistachio Crusted Salmon

Topped with a lemon-caper beurre blanc sauce and served with mashed baby red potatoes and seasonal vegetables -26.95

Filet Mignon

7 oz tenderloin grilled to perfection and topped with red wine mushroom demi glace and served with mashed baby red potatoes and seasonal vegetables - 33.95

Beef Brochette

Tender sirloin, bell peppers and onions charbroiled and served with rice pilaf and seasonal vegetables - 19.95

Gulf Prawns

Marinated in olive oil, white wine and lemon and grilled with bell peppers and onions, served with rice pilaf and seasonal vegetables - 19.95

Rib-Eye

12 oz cut steak topped with a burgundy mushroom demi glace with mashed baby red potatoes and seasonal vegetables - 30.95

Lamb Chops

Our famous marinated Colorado lamb chops charbroiled and served with rice pilaf - 36.95

Surf & Turf

7 oz tenderloin with mushroom demi glace and grilled prawns with scampi sauce served with mashed baby red potatoes and seasonal vegetables - 35.95

Lamb Brochette

Leg of lamb, bell peppers and onions charbroiled and served with rice pilaf and seasonal vegetables - 19.95

Gyros Plate

Generous portion of our unique blend of lamb and beef, seasoned and broiled served with tzaziki sauce, rice pilaf and seasonal vegetables - 18.95

Fresh Fish Brochette

Mahi-Mahi marinated with fresh oregano, lemon and olive oil and grilled, served with rice pilaf and seasonal vegetables - 21.95

Consuming raw or undercooked meats poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Gourmet Pizzas

Agean

Bay shrimp, red bell peppers, marinated artichokes, pesto, Greek peppers, kalamata olives, red onion and feta cheese - 13.95

Mediterranean

Layers of mozzarella cheese, basil pesto, sun-dried tomatoes, mushrooms and fresh garlic baked on our pita bread - 11.25

Chicken & Pesto

Marinated and grilled chicken breast layered on mozzarella, basil pesto, red bell peppers, red onions, fresh garlic and crumbled feta cheese -13.50

A La Carte

- Chicken Breast - 6.50
- Beef Brochette - 9.95
- Lamb Brochette - 9.95
- Jumbo Prawns - 11.95
- Vegetable Brochette - 7.25
- Chicken Brochette - 8.95
- Lamb Chops - 25.00
- Fresh Fish Brochette - 13.95
- Gyros - 8.25

Sides

- Feta Cheese - 2.65
- Tzaziki Sauce - 2.65
- Pita Bread - 1.50
- Rice Pilaf - 3.50
- Mashed Potatoes - 3.50
- Olives - 1.65
- Dinner Salad - 4.95
- Seasonal Vegetables - 3.95
- Potato Salad - 1.95
- Garlic Curly Fries - 3.50

Beverages

- Soda - 3.75
- Iced Tea - 3.75
- Raspberry Iced Tea - 3.75
- Lemonade - 3.75
- Orange Juice - 3.75
- Cranberry Juice - 3.75

Coffee & Tea

- Greek Coffee - 3.50
- Coffee - 3.25
- Hot Tea - 3.50
- Espresso - 4.50
- Cappuccino - 4.75
- Latte - 5.25
- Hot Chocolate - 4.00

Vegetarian Options

Hummus

An outstanding blend of garbanzo beans, garlic, tahini and lemon juice served with pita bread -10.95

Olive & Cheese Plate

Combination of French feta cheese, imported kasseri and kalamata olives served with tzaziki sauce and a basket of warm pita bread - 9.95

Mushroom Pitas

Four phyllo triangles stuffed with fresh mushrooms in a white wine sauce - 9.25

Bruschetta

Fresh roma tomatoes, basil, garlic and mozzarella cheese baked on a French baguette - 9.95

Vegetable Brochette

Loaded with fresh seasonal vegetables served with tzaziki sauce and rice pilaf - 15.95

Grilled Vegetable Pasta

Red peppers, onions, zucchini, mushrooms, eggplant and pesto served over linguini tossed with roasted red bell pepper sauce - 17.50

Book Your Next Event In Our Banquet Room

A perfect setting for an elegant wedding, anniversary, birthday celebration, bridal shower, graduation party, family reunion, or corporate party
Comfortably seats parties of 30-80
With complete bar and catering services