



*El Original*



¡SÍGUENOS!  
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# APPETIZERS



TRY OUR 100%  
VEGAN DISHES



## Plaka style zucchini

Grilled zucchini planks, dressed with a home-made vinaigrette.

\$119



## Grilled eggplant

Dip into fresh tomato sauce, olive oil, and topped with feta cheese & basil. (Vegan cheese optional)

\$159

## Saganaki

Grilled and flamed feta cheese. It is the Greece appetizer that, when served at the table, everyone shouts OPA!

\$179



## Spanakopita

Oven-baked phyllo dough filled with spinach and fine herbs. With feta cheese + \$35

\$119



## Falafel

Deep-fried croquettes made of ground chickpeas and spices.

\$149



## Eggplant croquettes

With a touch of chickpeas and accompanied with a tomato sauce.

\$139

## Dolmades (4 pcs.)



### Vegan

Stuffed grape leaves with rice and mushrooms.

\$159

### Gemista

Stuffed grape leaves with rice, beef, fine herbs topped with an creamy lemon sauce.

\$169

## Makedonia

Feta cheese fondue with red peppers, shrimp, and olive oil. Served with pita bread.

\$199

## Grilled octopus 200 g

Millenary recipe of the Aegean islands.

\$299

## Fried calamari 200 g

Served with greek style tartar sauce.

\$199

## Baba ghanoush

An exquisite dip made from grilled eggplant.

\$89

## Tzatziki

Jocoque prepared in OPA, mixed with cucumber, touch of garlic, olive oil and dill.

\$89



## Hummus

Chickpeas dip with pita bread.

\$89



## Tapenade

Black olive pate.

\$89

## Trio Dips

\$219



## Greek-style baked potatoes

\$99



## French fries

\$89



## Sweet potato fries

\$139

## Vegan pita bread

\$20



## SOUPS



**Cream of Portobello**  
Opa's special.

\$119

**Avgolemono**  
Traditional Greek lemon soup.

\$119

## SALADS



**Greek salad**  
Traditional salad with cucumber, tomato, onion, bell pepper, feta cheese, kalamata olives and home made vinaigrette. (Vegan cheese optional)

\$189

**Add grilled chicken (150 g) for \$80**



**Opa Salad**  
Spinach, goat cheese with sesame seeds, strawberries, caramelized walnuts, croutons, with mustard and balsamic dressing. (Vegan cheese optional)

\$169

**Mediterranean octopus salad (200 g of octopus)**  
Lettuce salad, cherry tomato, onion and peppers, with house vinaigrette.

\$299



**Tabbouleh**  
Fresh parsley, spearmint, vegetables, and wheat salad.

\$139



## GYROS



**Lamb with beef**

**\$199**

**Chicken**

**\$189**

**Falafel**

**\$189**

**Vegetarian**

**\$189**

Mixed mushrooms and fried sweet potato made in OPA (Optional: with hummus)

**Add french fries**

**\$45**

**Add sweet potato fries**

**\$64**

**Extra Tzatziki**

**\$39**

**Accompanied by salad**

Choice of meat wrapped in a handmade pita bread with tomato, red onion, and tzatziki sauce.



## LAMB, CHICKEN AND VEGAN



**Mediterranean tower**

**\$219**

Mixed grill of vegetables with a vegan cheese-based sauce of smoked tomato sauce.

**Chicken breast Opa style 200 g**

**\$289**

Stuffed with feta cheese, spinach, fine herbs, bathed in creamy grape leaf sauce and served on a bed of rice and vegetables.

**Mousaka**

**\$289**

Classic greek dish

**Baked leg of lamb 350 g aprox.**

**\$449**

Served with rice pilaf and Greek-style potatoes.

**Grilled rack of lamb 250 g**

**\$549**

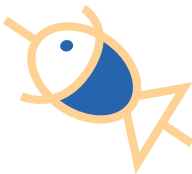
Served with mashed potatoes and vegetables.



# FROM THE GREEK ISLANDS



|                                                                                                                            |       |
|----------------------------------------------------------------------------------------------------------------------------|-------|
| <b>Opa-style fusilli</b><br>Shrimp, bacon, fresh tomato, and basil.                                                        | \$299 |
| <b>Creta-style shrimps U15</b><br>Bathed in a creamy goat cheese sauce with rice pilaf.                                    | \$349 |
| <b>Santorini fish fillet 200 g</b><br>Garlic and balsamic vinegar. Served with beet and mashed potatoes.                   | \$299 |
| <b>Mykonos-style fish fillet 200 g</b><br>Bathed in royal lemon sauce and olive oil. Served with beet and mashed potatoes. | \$299 |



## MEATS

|                                                                                                            |       |
|------------------------------------------------------------------------------------------------------------|-------|
| <b>Viotia style beef steak 200 g</b><br>Butter-basted. Served with mashed potatoes and grilled vegetables. | \$399 |
| <b>Beef filet mignon with fig sauce 200 g</b><br>Served with mashed potatoes and grilled vegetables.       | \$399 |
| <b>Kebab 200 g</b><br>Served with rice pilaf and grilled vegetables.                                       |       |
| <b>Beef</b>                                                                                                | \$399 |
| <b>Chicken</b>                                                                                             | \$299 |
| <b>Lamb</b>                                                                                                | \$399 |



# DESSERTS



|                                                                                                       |              |
|-------------------------------------------------------------------------------------------------------|--------------|
| <b>Strawberry tart</b><br>with greek yogurt and nuts.                                                 | <b>\$139</b> |
| <b>Baklava</b><br>Layers of filo pastry filled with chopped nuts and sweetened with a touch of honey. | <b>\$129</b> |
| <b>Fig mousse</b><br>Creamy and delicious dessert.                                                    | <b>\$119</b> |
| <b>Brownie with vanilla ice cream</b><br>Gluten-free with vanilla ice cream.                          | <b>\$139</b> |
| <b>Frozen Tiramisu (Gluten free)</b>                                                                  | <b>\$129</b> |
| <b>Yogurt ice cream</b>                                                                               | <b>\$99</b>  |



# COFFEES



|                                  |             |
|----------------------------------|-------------|
| <b>American</b>                  | <b>\$49</b> |
| <b>Espresso</b>                  | <b>\$39</b> |
| <b>Cappuccino</b>                | <b>\$65</b> |
| <b>Turkish</b>                   | <b>\$49</b> |
| <b>Ginger Tea</b>                | <b>\$69</b> |
| <b>Chamomile / Spearmint Tea</b> | <b>\$49</b> |

