



El Original



¡SÍGUENOS!
FOLLOW US!



APPETIZERS

 TRY OUR 100%
VEGAN DISHES

	Plaka style zucchini Grilled zucchini planks, dressed with a home-made vinaigrette.	\$79
	Grilled eggplant Dip into fresh tomato sauce, olive oil, and topped with feta cheese & basil. (Vegan cheese optional)	\$129
	Saganaki Grilled and flamed feta cheese. It is the Greece appetizer that, when served at the table, everyone shouts OPA!	\$139
	Spanakopita With feta cheese	\$149
	Spanakopita Oven-baked phyllo dough filled with spinach and fine herbs.	\$79
	Falafel Deep-fried croquettes made of ground chickpeas and spices.	\$99
	Eggplant croquettes With a touch of chickpeas and accompanied with a tomato sauce.	\$109
	Dolmades	
	Vegan Stuffed grape leaves with rice and mushrooms.	\$89
	Gemista Stuffed grape leaves with rice, beef, fine herbs topped with an creamy lemon sauce.	\$119
	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 250 g Served with greek style tartar sauce.	\$179
	Baba ghanoush An exquisite dip made from grilled eggplant.	\$79
	Tzatziki Jocoque prepared in OPA, mixed with cucumber, touch of garlic, olive oil and dill.	\$79
	Hummus Chickpeas dip with pita bread.	\$69
	Tapenade Black olive pate.	\$69
	Greek-style baked potatoes	\$69
	Vegan pita bread	\$15
	French fries	\$79
	Sweet potato fries	\$99
	Cajun potatoes	\$89



SOUPS



Cream of Portobello
Opa's special.

\$89

Avgolemono
Traditional Greek lemon soup.

\$89

SALADS



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

\$139

Add grilled chicken for \$60



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

\$139

Mediterranean octopus salad
Lettuce salad, cherry tomato, onion and peppers, with house vinaigrette.

\$229



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

\$89



GYROS



Accompanied by salad

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

With french fries

\$30



Falafel / Hummus / Tzatziki

\$139



Vegetarian

\$139

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

Chicken

\$149

Lamb with beef

\$169

Extra Tzatziki

\$30



LAMB, CHICKEN AND VEGAN



Mediterranean tower

\$189

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

Mousaka

\$249

Classic greek dish

Baked leg of lamb 300 gm

\$389

Served with rice pilaf and Greek-style potatoes.

Chicken breast Opa style

\$229

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

Grilled rack of lamb 200 gm

\$449

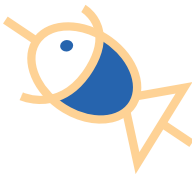
Served with mashed potatoes and vegetables.



FROM THE GREEK ISLANDS



Opa-style fusilli Shrimp, bacon, fresh tomato, and basil.	\$249
Creta-style shrimps Bathed in a creamy goat cheese sauce with rice pilaf.	\$299
Santorini fish fillet 200 gm Garlic and balsamic vinegar. Served with beet and mashed potatoes.	\$249
Mykonos-style fish fillet 200 gm Bathed in royal lemon sauce and olive oil. Served with beet and mashed potatoes.	\$249



MEATS

Viotia style beef steak 200 gm Butter-basted. Served with mashed potatoes and grilled vegetables.	\$329
Beef filet mignon with fig sauce 200 gm Served with mashed potatoes and grilled vegetables.	\$329
Beef Kebab 200 gm Served with rice pilaf and grilled vegetables.	\$319
Lamb kebab	\$349



DESSERTS



Strawberry tart with greek yogurt and nuts.	\$99
Baklava Layers of filo pastry filled with chopped nuts and sweetened with a touch of honey.	\$89
Fig mousse Creamy and delicious dessert.	\$79
Brownie with vanilla ice cream Gluten-free with vanilla ice cream.	\$99
Greek yogurt pavlova	\$89
Greek yogurt jelly	\$79



COFFEES

American	\$39
Espresso	\$39
Cappuccino	\$49
Turkish	\$49

