



El Original



¡SÍGUENOS!
FOLLOW US!



APPETIZERS

 TRY OUR 100%
VEGAN DISHES

-  **Plaka style zucchini** \$99
Grilled zucchini planks, dressed with a home-made vinaigrette.
-  **Grilled eggplant** \$139
Dip into fresh tomato sauce, olive oil, and topped with feta cheese & basil. (Vegan cheese optional)
- Saganaki** \$159
Grilled and flamed feta cheese. It is the Greece appetizer that, when served at the table, everyone shouts OPA!
-  **Spanakopita** \$99
Oven-baked phyllo dough filled with spinach and fine herbs. With feta cheese + \$30
-  **Falafel** \$119
Deep-fried croquettes made of ground chickpeas and spices.
-  **Eggplant croquettes** \$119
With a touch of chickpeas and accompanied with a tomato sauce.
- Dolmades (4 pcs.)**
-  **Vegan** \$129
Stuffed grape leaves with rice and mushrooms.
- Gemista** \$159
Stuffed grape leaves with rice, beef, fine herbs topped with an creamy lemon sauce.
- Makedonia** \$199
Feta cheese fondue with red peppers, shrimp, and olive oil. Served with pita bread.
- Grilled octopus 200 g** \$299
Millenary recipe of the Aegean islands.
- Fried calamari 200 g** \$189
Served with greek style tartar sauce.
- Baba ghanoush** \$89
An exquisite dip made from grilled eggplant.
- Tzatziki** \$89
Jocoque prepared in OPA, mixed with cucumber, touch of garlic, olive oil and dill.
-  **Hummus** \$79
Chickpeas dip with pita bread.
-  **Tapenade** \$79
Black olive pate.
-  **Greek-style baked potatoes** \$89
French fries \$89
 **Sweet potato fries** \$119
Vegan pita bread \$20



SOUPS



Cream of Portobello
Opa's special.

\$99

Avgolemono
Traditional Greek lemon soup.

\$99

Chickpea Soup

\$99

SALADS



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

\$159

Add grilled chicken for \$70



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

\$159

Mediterranean octopus salad (150 g of octopus)
Lettuce salad, cherry tomato, onion and peppers, with house vinaigrette.

\$229





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

\$99



GYROS



Lamb with beef	\$179
Chicken	\$159
Falafel	\$149
 Vegetarian Mixed mushrooms and fried sweet potato made in OPA (Optional: with hummus)	\$149
 Change to french fries	\$35
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 Mixed grill of vegetables with a vegan cheese-based sauce of smoked tomato sauce.	\$199
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Chicken breast Opa style 200 g Stuffed with feta cheese, spinach, fine herbs, bathed in creamy grape leaf sauce and served on a bed of rice and vegetables.	\$249
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Mousaka Classic greek dish	\$249
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Baked leg of lamb 350 g aprox. Served with rice pilaf and Greek-style potatoes.	\$389
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Grilled rack of lamb 250 g Served with mashed potatoes and vegetables.	\$499
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FROM THE GREEK ISLANDS



Opa-style fusilli

Shrimp, bacon, fresh tomato, and basil.

\$259

Creta-style shrimps

Bathed in a creamy goat cheese sauce with rice pilaf.

\$299

Santorini fish fillet 200 g

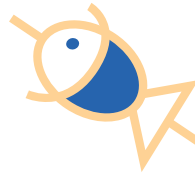
Garlic and balsamic vinegar. Served with beet and mashed potatoes.

\$269

Mykonos-style fish fillet 200 g

Bathed in royal lemon sauce and olive oil. Served with beet and mashed potatoes.

\$269



MEATS

Viotia style beef steak 200 g

Butter-basted. Served with mashed potatoes and grilled vegetables.

\$329

Beef filet mignon with fig sauce 200 g

Served with mashed potatoes and grilled vegetables.

\$329

Kebab 200 g

Served with rice pilaf and grilled vegetables.

Beef
Chicken
Lamb

\$329
\$269
\$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.

\$99

Fig mousse
Creamy and delicious dessert.

\$89

Brownie with vanilla ice cream
Gluten-free with vanilla ice cream.

\$99

Greek yogurt panakota

\$99

Frozen Tiramisu (Gluten free)

\$99



COFFEES

American

\$39

Espresso

\$39

Cappuccino

\$49

Turkish

\$49

Ginger Tea

\$59





Bebidas / Drinks

SIN ALCOHOL

Limonada	\$39
Naranjada	\$39
Té Helado	\$39
Arnold Palmer	\$49
Smothie (Fresa, Limón o Maracuya, Limón con menta)	\$59
Piñada	\$59
Botella de Agua Natural 600 ml	\$25
Topo Chico Agua Mineral 600 ml	\$49
Pellegrino	\$49
Ciel Agua Mineral (Lata)	\$39
Coca Cola, Coca Light, Sprite (Lata)	\$39
Casa de Agua Gasificada 600 ml	\$79
Casa de Agua 600 ml	\$79

CERVEZA / BEER

Ultra	\$59
Corona	\$49
Pacífico	\$49
Stella	\$49
Modelo Especial	\$49
Negra Modelo	\$49

LICORES / LIQUORS

Whisky Black Label	\$149
Ron Flor de Caña	\$99
Bacardi Blanco	\$89
Vodka Smirnoff	\$89
Vodka Stolichnaya	\$99
Ginebra Bombay Sapphire	\$129

TEQUILA

Tequila 30-30 Blanco	\$89
Tequila 30-30 Reposado	\$109
Tequila 30-30 Añejo	\$129
Tequila 30-30 Cristalino	\$149
Tequila Don Julio Blanco	\$109
Tequila Don Julio Reposado	\$149
Tequila Don Julio 70	\$189
Tequila Centenario Plata	\$89
Tequila 1800 Añejo	\$149



Mezcal 400 Conejos Joven	\$109
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DIGESTIVO / DIGESTIVE

Baileys	\$99
Carajillo	\$129
Carajilla	\$129
Ouzo	\$109
Sambuca Nero	\$99
Licor 43	\$99

CÓCTELES / COCKTAILS

Sangría Tinta o Blanca	\$99
Cosmopolitan	\$99
Piña Colada	\$99
Mezcalinas	\$129
Cuba Libre	\$89
Mojito	\$89
Tequila Sunrise	\$89
Margaritas (Fresa, Maracuya, Limón)	\$99



Carta de Vinos / Wine Card

Vino Tinto / Red Wine

Comuna (Argentina) Malbec	\$590	\$149
Condor Peak (Argentina) Malbec	\$480	\$119
Cal y Canto (España) Tempranillo, Merlot y Syrah	\$480	\$119
Rincones (Chile) Cabernet Sauvignon	\$480	\$119
Placido (Italia) Chianti	\$640	\$159
Protocolo (España) Tempranillo	\$560	\$139
Duquesa (México) Tempranillo	\$690	
Casa Madero 3V (México) Cabernet Sauvignon, Merlot, Tempranillo	\$990	

Vino Blanco / White Wine

Condor Peak (Argentina) Chardonnay	\$480	\$119
Rincones (Chile) Suavignon Blanc	\$480	\$119
Cal y Canto (España) Verdejo	\$480	\$119
Duquesa Cuvee Blanc (México) Viogner-SB-Chardonnay	\$640	\$159
Placido (Italia) Pinot Grigio	\$640	\$159
Casa Madero (México) Chardonnay	\$799	
Duquesa Rosé	\$640	

¡PREGUNTA POR NUESTROS VINOS GRIEGOS!
ASK FOR OUR GREEK WINES!

