



*El Original*



¡SÍGUENOS!  
FOLLOW US!



# APPETIZERS

 TRY OUR 100%  
VEGAN DISHES

-  **Plaka style zucchini** \$109  
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** \$169  
Grilled and flamed feta cheese. It is the Greece appetizer that, when served at the table, everyone shouts OPA!
-  **Spanakopita** \$109  
Oven-baked phyllo dough filled with spinach and fine herbs. With feta cheese + \$30
-  **Falafel** \$129  
Deep-fried croquettes made of ground chickpeas and spices.
-  **Eggplant croquettes** \$129  
With a touch of chickpeas and accompanied with a tomato sauce.
- Dolmades (4 pcs.)**
-  **Vegan** \$139  
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** \$89  
Chickpeas dip with pita bread.
-  **Tapenade** \$89  
Black olive pate.
-  **Greek-style baked potatoes** \$99  
**French fries** \$89  
**Sweet potato fries** \$129  
**Vegan pita bread** \$20



## SOUPS



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

\$109

**Avgolemono**  
Traditional Greek lemon soup.

\$109

**Chickpea Soup**

\$109

## SALADS



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

\$169

**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)

\$159

**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.

\$119



## GYROS



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| <b>Lamb with beef</b>   | <b>\$189</b> |
| <b>Chicken</b>  | <b>\$169</b> |
| <b>Falafel</b>  | <b>\$159</b> |
|  <b>Vegetarian</b><br>Mixed mushrooms and fried sweet potato made in OPA (Optional: with hummus) | <b>\$159</b> |
|  <b>Change to french fries</b>   | <b>\$35</b>  |
| <b>Extra Tzatziki</b>   | <b>\$39</b>  |

### Accompanied by salad

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



## LAMB, CHICKEN AND VEGAN



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| <b>Mediterranean tower</b><br>Mixed grill of vegetables with a vegan cheese-based sauce of smoked tomato sauce. | <b>\$199</b> |
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| <b>Chicken breast Opa style 200 g</b><br>Stuffed with feta cheese, spinach, fine herbs, bathed in creamy grape leaf sauce and served on a bed of rice and vegetables. | <b>\$279</b> |
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| <b>Mousaka</b><br>Classic greek dish | <b>\$279</b> |
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| <b>Baked leg of lamb 350 g aprox.</b><br>Served with rice pilaf and Greek-style potatoes. | <b>\$399</b> |
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| <b>Grilled rack of lamb 250 g</b><br>Served with mashed potatoes and vegetables. | <b>\$549</b> |
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## FROM THE GREEK ISLANDS

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### Opa-style fusilli

Shrimp, bacon, fresh tomato, and basil.

\$289

### Creta-style shrimps

Bathed in a creamy goat cheese sauce with rice pilaf.

\$319

### Santorini fish fillet 200 g

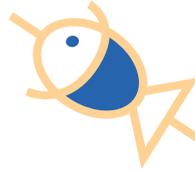
Garlic and balsamic vinegar. Served with beet and mashed potatoes.

\$299

### Mykonos-style fish fillet 200 g

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

\$299



## MEATS

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### Viotia style beef steak 200 g

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

\$379

### Beef filet mignon with fig sauce 200 g

Served with mashed potatoes and grilled vegetables.

\$389

### Kebab 200 g

Served with rice pilaf and grilled vegetables.

Beef

Chicken

Lamb

\$379

\$289

\$399



## DESSERTS

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**Strawberry tart**  
with greek yogurt and nuts.

\$129



**Baklava**  
Layers of filo pastry filled with chopped nuts and sweetened with a touch of honey.

\$119

**Fig mousse**  
Creamy and delicious dessert.

\$119

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

\$129

**Greek yogurt panakota**

\$119

**Frozen Tiramisu (Gluten free)**

\$129



## COFFEES

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**American**

\$49

**Espresso**

\$39

**Cappuccino**

\$49

**Turkish**

\$49

**Ginger Tea**

\$69

