



El Original



¡SÍGUENOS!
FOLLOW US!



APPETIZERS

 TRY OUR 100%
VEGAN DISHES

-  **Plaka style zucchini** \$119
Grilled zucchini planks, dressed with a home-made vinaigrette.
-  **Grilled eggplant** \$149
Dip into fresh tomato sauce, olive oil, and topped with feta cheese & basil. (Vegan cheese optional)
- Saganaki** \$179
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** \$139
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)

\$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.

\$129



GYROS



Lamb with beef	\$199
Chicken	\$189
Falafel	\$189
 Vegetarian Mixed mushrooms and fried sweet potato made in OPA (Optional: with hummus)	\$189
 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.	\$279
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Mousaka Classic greek dish	\$279
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Baked leg of lamb 350 g aprox. Served with rice pilaf and Greek-style potatoes.	\$449
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Grilled rack of lamb 250 g Served with mashed potatoes and vegetables.	\$549
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FROM THE GREEK ISLANDS



Opa-style fusilli

Shrimp, bacon, fresh tomato, and basil.

\$289

Creta-style shrimps

Bathed in a creamy goat cheese sauce with rice pilaf.

\$349

Santorini fish fillet 200 g

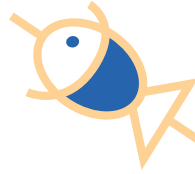
Garlic and balsamic vinegar. Served with beet and mashed potatoes.

\$299

Mykonos-style fish fillet 200 g

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

\$299



MEATS

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.

\$399

Kebab 200 g

Served with rice pilaf and grilled vegetables.

Beef
Chicken
Lamb

\$379
\$289
\$399



DESSERTS



Strawberry tart \$129
with greek yogurt and nuts.

Baklava \$119
Layers of filo pastry filled with chopped nuts and sweetened with a touch of honey.

Fig mousse \$119
Creamy and delicious dessert.

Brownie with vanilla ice cream \$129
Gluten-free with vanilla ice cream.

Greek yogurt panakota \$119

Frozen Tiramisu (Gluten free) \$129

Yogurt ice cream \$99

Bougatsa \$129

Pistachio baklava with mascarpone \$169



COFFEES

American \$49

Espresso \$39

Cappuccino \$49

Turkish \$49

Ginger Tea \$69

