



MEZZE

PITA [g/d/v]

two pieces of grilled pita, olive oil, oregano

OPA HUMMUS [d/n]

tablesides hummus with selection of garnishes

TYROKAFTERI [d/v]

feta cheese, harissa, roasted red peppers

TRUFFLED GALOTYRI [d/n/v/g]

grapes, pine nuts, truffle

GREEK FAVA [vg]

green olives, onions, oregano

MARINATED BEETROOT [vg]

orange vinaigrette, mandarine segments

CAVIAR AND POTATOES [d]

crispy potato terrine, lemon yoghurt, Kaluga queen caviar

MARINATED CUCUMBER [d]

Greek yoghurt, sesame, Aleppo pepper

COLD STARTERS

TUNA TARTARE [d/g]

black truffle, Greek yoghurt, shallots,
crispy koulouri
add caviar

BEEF CARPACCIO [d]

seared Wagyu beef, carob vinaigrette,
kefalotyri cheese, capers, confit
shallot relish

OYSTERS

classic / OPA style

SALADS

GREEK SALAD [d/v]

vine tomato, cucumber, red pepper, red onion,
Kalamata olives, feta cheese, capers,
oregano vinaigrette

ARTICHOKE SALAD [d/v]

shaved artichokes, asparagus, Florina peppers,
graviera cheese, artichoke labneh,
aromatic mixed herbs

OPA SALAD [d/v]

romaine lettuce, avocado-dill dressing, mixed seeds, feta cheese, fresh herbs

HOT STARTERS

HOMEMADE PIE [g/d/v]

leek, spinach, dill, feta cheese

PRAWNS SAGANAKI [d/g/s]

prawn keftedes, saganaki sauce, feta, chilli butter,
dill, lavash

LAMB KEBAB [d/g]

spicy tomato sauce, garlic yoghurt

CALAMARI [s/g/d]

crispy baby squid, lemon aioli

GRILLED OCTOPUS [s]

Fava, loukaniko, green harissa, pickled shallots

KATAIFI FETA [d/g/n]

lemon, thyme, honey, seasonal flowers, sesame seeds

GRILLED HALLOUMI [d]

grilled Cypriot halloumi, brown butter, grape
molasses dressing

WAGYU BEEF GYROS [d/g]

grilled Wagyu grade 7 striploin, homemade pita, crispy
potato, feta-dill dressing, harissa, pickles

GRILLED CALAMARI [s]

grilled calamari, Florina pepper jam, salsa verde,
pickles

YOUR TRADITIONAL GREEK DINING EXPERIENCE

Gluten [d] Dairy [n] Nuts [s] Shellfish [vg] Vegan [v] Vegetarian



FROM THE STONE OVEN

LAHMAJOUN [g/d/n]

minced lamb, tomato, spices, Greek yoghurt,
roasted pine nuts

CHEESE PEINIRLI [g/d/v]

egg, three cheeses
add black truffle

LADENIA [g/d/v]

marinated heirloom cherry tomato,
feta mousse, hot honey

MAINS

OPA MOUSAKA [d/g]

48-hour braised beef short ribs, grilled aubergine,
potato confit, Kasseri cheese, burnt onion jus

GRILLED BABY CHICKEN [d]

marinated grilled baby chicken, wild greens,
green olives, natural jus

LAMB CHOPS [d]

pickled cucumber, tzatziki

KLEFTIKO [d]

braised lamb shoulder, feta mashed potatoes, olive jus,
grilled courgette, mint salad

WAGYU SOUVLAKI [d]

Australian Wagyu souvlaki, capers,
cauliflower purée

TAHINI SALMON [g/s/d]

tahini-marinated salmon, spinach trahana,
artichoke avgolemono, pickles

MIXED SEAFOOD ORZO [d/g/s]

braised cuttle fish, clams, mussels, prawns, calamari,
octopus, orzo, tomato sauce

JOSPER-ROASTED WHOLE SEA BASS [d]

burnt leek, Kalamata olives, preserved lemon

PAPOUTSAKIA [d/g/vg]

roasted aubergine, caramelised onions,
green tahini, yoghurt, chilli butter

BEEF TENDERLOIN [d]

roasted beef tenderloin, feta mashed potatoes,
creamed spinach, Greek pepper sauce, feta salsa

EXTRAS

FETA FRIES [d]

FETA MASHED POTATOES [d]

BROCCOLINI

TZATZIKI [d]

GREEK-STYLE POTATO CRISPS [d]

FETA CHEESE [d]

CHILLI PLATE

GRILLED VEGETABLES

CRETAN WEDDING RICE [v/n]

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