

OPA

SOUP

AVGOLEMONO

Traditional soup, lemon and rice.

Starter

DOLMADES

Hand rolled grape leaves, stuffed with rice and dill served with tzatziki

SAGANAKI

lightly fried kefalograviera cheese, lemon, oregano

PIKILIA

Choice of 3 or 6 • Tzatziki, spicy feta, skordalia, hummus, Melitzanosalata, Taramasalata - served with pita.

OPA CHIPS

traditional crispy zucchini and eggplant chips, tzatziki

SAVORY SPINACH PIE

Balkans spinach feta white cheese, and egg.

HALLOUMI CHEESE TEMPURA

Yuzu hollandaise espuma and shiso vinaigrette.

CHILEAN SEA BASS SOUVLAKI

grilled, served over a roasted red pepper sauce

KOLOKITHOKEFTEDES

Zucchini fritters, lemon yogurt

SESAME FETA

Feta crusted in sesame, Greek sour cherries

COLD

SEA BASS CEVICHE

Fresh Aegan sea bass with crispy prawn, avocado, kiwi and jalapeño.

TUNA TARTARE

Yellowfin tuna, avocado mousse, crispy potato

HAMACHI

micro parsley, red peppers, mediterranean sea salt, jalapeño, evoo

SALMON CRUDO

Fresh dill, cucumber, pickled fresno, white soy

SALADS

MYKONIAN SALAD

Tomatoes, cucumber, green pepper, onions, olives, caper, carob rusk and Mykonian feta cheese..

POMEGRANATE & ALMOND SALAD

Tomatoes, cucumber, green pepper, onions, olives, caper, carob rusk and Mykonian feta cheese..

GREEK SALAD

vine-ripened tomatoes, persian cucumber, peppers, onions, kalamata olives, barrel-aged arahova feta

SLICED TOMATOES

vine-ripened tomatoes, onions, crumbled feta, evoo

OPA

LUNCH

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SAVORY SPINACH PIE

Balkans spinach feta white cheese, and egg.

HALLOUMI CHEESE TEMPURA

Yuzu hollandaise espuma and shiso vinaigrette.

KOLOKITHOKEFTEDES

Zucchini fritters, lemon yogurt

SESAME FETA

Feta crusted in sesame, Greek sour cherries

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SEA BASS CEVICHE □

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TUNA TARTARE

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SALADS

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GREEK SALAD

vine-ripened tomatoes, persian cucumber, peppers, onions, kalamata olives, barrel-aged arahova feta

SLICED TOMATOES

vine-ripened tomatoes, onions, crumbled feta, evo

E N T R E E

CAULIFLOWER STEAK

Sweet potato purée, paprika mayo

ROYAL DORADE

Olive oil mashed potato, asparagus

E N T R E E

CRESTE DE GALLO

parmesan, beet infused alfredo, gremolata, fried basil, evo

OPA

BRUNCH

Starter

SAGANAKI

lightly fried kefalograviera cheese, lemon, oregano

PIKILIA

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OPA CHIPS

traditional crispy zucchini and eggplant chips, tzatziki

SAVORY SPINACH PIE

Balkans spinach feta white cheese, and egg.

HALLOUMI CHEESE TEMPURA

Yuzu hollandaise espuma and shiso vinaigrette.

KOLOKITHOKEFTEDES

Zucchini fritters, lemon yogurt

SESAME FETA

Feta crusted in sesame, Greek sour cherries

PARFAIT

Greek Yogurt, Seasonal Fruit, Honey, Granola

PATUNA TARTARE

Yellowfin tuna, avocado, crispy potato

SALADS

MYKONIAN SALAD

Tomatoes, cucumber, green pepper, onions, olives, caper, carob rusk and Mykonian feta cheese..

GREEK SALAD

vine-ripened tomatoes, persian cucumber, peppers, onions, kalamata olives, barrel-aged arahova feta

SLICED TOMATOES

vine-ripened tomatoes, onions, crumbled feta, evoo

BRUNCH PLATES

GREEK OMELETTE

Spinach, leeks, tomato, feta served with home fries

SMOKED SALMON BENEDICT

Poached eggs, Aleppo, hollandaise, brioche served with home fries

AVOCADO TOAST

*Avocado Toast
Sourdough bread, cherry tomatoes, chimichurri, poached egg, arugula*

SHAKSHOUKA

*Shakshouka
Baked eggs, jalapeno, roasted red peppers, chickpeas, tomato sauce, grilled bread*

WAFFLES & BERRIES

Savory waffle, berries macerated in honey

SALMON BURGER

Brioche bun, lettuce, avocado, garlic aioli, Greek fries

FRITATTA

Bell peppers, zucchini, scallions, feta

FRENCH TOAST

Caramelized Brioche, mascarpone, berry compotet

OPA

BY THE POUND - MP

Freshly caught whole fish flown in daily from Greece, Italy, Spain, Portugal, Florida and New Zealand, sold by the pound at market price and charcoal grilled with olive oil, lemon, sea salt, saffron and mustard. All fish is served deboned. We recommend one pound per person. Limited availability.

FAGRI

Yuzu hollandaise espuma and shiso vinaigrette.

LAVRAKI

loup de mer - lean, mild, sweet and flaky white fish

LITHRINI

the "greek pride" - from the white snapper family, a lean fish with a delicate flavor

TSIPOURA

royal dorado - mediterranean fish with mild flavor and firm flakes

DOVER SOLE

firm textured flake, with fine delicate nutty taste

BARBOUNIA

pan fried mediterranean delicacy with sweet flavor and aroma

BRANZINO (LOUP DE MER)

white fish with lean, mild, sweet flavor

BLACK SEA BASS

mid-atlantic wild bass with mild flavor and flaky texture

NEW ZEALAND SNAPPER

white new zealand snapper with a firm texture

E N T R E E

CAULIFLOWER STEAK

Sweet potato purée, paprika mayo

ROYAL DORADE

Olive oil mashed potato, asparagus

SALMON

Atlantic salmon, Fregola

E N T R E E

CRESTE DE GALLO

parmesan, beet infused alfredo, gremolata, fried basil, evo

GARGANELLI

creamy wild mushrooms, parmesan, spinach, truffle oil, parsley

S I D E S

LEMON POTATOES

FETA FRIES

GREEK FRIES

BROCCOLINI

ASPARAGUS