

## OPA

IS A PASSWORD  
THAT CONVEYS THE FESTIVE GREEK SPIRIT AT TAVERNA OPA  
EVERY DAY IS A CELEBRATION OF GOOD FOOD & WINE.  
WE INVITE YOU TO JOIN IN OUR CELEBRATION. EXPERIMENT & ENJOY!

ΚΡΥΑ ΟΡΕΚΤΙΚΑ	TRADITIONAL COLD MEZE	
Τζατζίκι	<b>TZATZIKI</b> YOGURT, CUCUMBER, GARLIC & DILL	4
Ταραμοσαλάτα	<b>TARAMOSALATA</b> CAVIAR SPREAD	4
Μελιτζανοσαλάτα	<b>MELITZANOSALATA</b> TRADITIONAL ROASTED EGGPLANT SPREAD	4
Καφτερι	<b>KAFTERI</b> SPICY FETA SPREAD	4
Ντολμαδες	<b>DOLMADES</b> STUFFED GRAPE LEAVES WITH RICE & HERBS	5
Φετα, ελλίες	<b>FETA &amp; OLIVES</b> FETA IMPORTED FROM GREECE W/ KALAMATA OLIVES	5
Κρυα Ποικιλια	<b>COLD PIKILIA</b> TZATZIKI, MELITSANOSALATA, TARAMA, KAFTERI, DOLMADES & OLIVES	16
ΖΕΣΤΑ ΟΡΕΚΤΙΚΑ	TRADITIONAL HOT MEZE	
Λαχανοντολμαδες	<b>STUFFED CABBAGE</b> GROUND BEEF, RICE, FRESH HERBS & LEMON SAUCE	7
Κεφτεδες	<b>KEFTEDES</b> GROUND BEEF WITH FRESH HERBS	4
Σπανακοπιτα	<b>SPANAKOPITA</b> BAKED PHYLLO WITH SPINACH & FETA CHEESE WITH LEEKS & FRESH HERBS	5
ΛουκανικοΧοιρινο	<b>GREEK COUNTRY SAUSAGE</b> SERVED ON A BED OF ROASTED PEPPERS	5
ΛουκανικοΑρνισιο	<b>LAMB SAUSAGE</b> SERVED ON A BED OF ROASTED PEPPERS	5
Πλαταρια	<b>OAK GRILLED WINGS</b> WITH LADOLEMONO SAUCE & PARSLEY	5
Φιλετακια	<b>BEEF FILET TIPS CHAR BROILED</b> FRESH HERBS, GARLIC & CHOPPED TOMATOES	9
Πλευρακια	<b>LAMB RIBS</b> WITH LADOLEMONO SAUCE	9
Κεφαλοτυρι	<b>SAGANAKI</b> FLAMING CHEESE WITH BRANDY	8
Ποικιλια	<b>HOT PIKILIA</b> SPANAKOPITA, KEFTEDES, CALAMARI, LAMB RI & OPA WINGS	19

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
CERTAIN ITEMS ON OUR MENU CONTAIN ALCOHOL.

## ΘΑΛΑΣΣΙΝΑ

## SEAFOOD MEZE

Καλαμαρι	<b>CRISPY CALAMARI</b> CRISPY FRIED & SERVED WITH LEMON	8
Καλαμαρι	<b>GRILLED CALAMARI</b> SERVED ON A BED OF GREENS AND CHOPPED TOMATOES	9
Μαριδες	<b>SMELTS</b> CRISPY FRIED & SERVED WITH GARLIC POTATO SPREAD	7
Χταποδι	<b>OCTOPUS</b> GRILLED WITH OLIVE OIL, VINEGAR & OREGANO	10
Μυδια με Ουζο	<b>OUZO MUSSELS</b> GARLIC, TOMATO, BASIL & OREGANO	8
Γαριδες	<b>SHRIMP</b> SAUTEED WITH TOMATO, GARLIC, BASIL, OLIVE OIL & A SPLASH OF VODKA & WHITE WINE	9
Χτενιδια	<b>SCALLOPS</b> SEASONED & SERVED WITH ASPARAGUS, CHOPPED TOMATOES AND A SPLASH OF WINE	9
Καραβιδες	<b>PRAWNS SAGANAKI</b> 2 LARGE PRAWNS, CRUMBLED FETA, CHOPPED TOMATOES & A SPLASH OF OUZO	15

## ΛΑΧΑΝΙΚΑ

## VEGETABLE MEZE

Κολοκυθακια	<b>CRISPY ZUCCHINI</b> SERVED WITH GARLIC YOGURT SPREAD	6
Πιπεριες Ψητες	<b>ROASTED PEPPERS</b> GARLIC, FRESH HERBS, OLIVE OIL	5
Σπαραγγια Ψητα	<b>SAUTEED ASPARAGUS</b> TOMATO, GARLIC, BASIL & SPLASH OF WINE	5
Αγριοχορτα	<b>WILD GREENS</b> STEAMED WITH OLIVE OIL & LEMON	4
Πρασορουζο	<b>RICE PILAF</b> SLOW COOKED WITH HERBS, LEEKS & SPINACH	4
Κριθαρακι	<b>ORZO</b> THE GREEK PASTA	4
Πατατες	<b>LEMON POTATOES</b> HERBS, LEMON, GARLIC & OLIVE OIL	4
Πατατες	<b>OPA FRIES</b> PAN FRIED IN OLIVE OIL W/ SHREDDED CHEESE, GARLIC & OREGANO	4
Μπριαμι	<b>COOKED VEGETABLES</b> SEASONAL YIAYIA'S VEGGIES	5

## ΣΑΛΑΤΕΣ

## SALADS

Χωριατικη	<b>GREEK</b> TOMATOES, CUCUMBERS, ONIONS, PEPPERS, KALAMATA OLIVES, TOPPED WITH FETA CHEESE, OLIVE OIL, VINEGAR & OREGANO ADD CHICKEN \$4 - ADD SHRIMP \$6 (3 PIECES) - ADD GYRO \$4	8
Σαλατα Του Κηπου	<b>HARVEST</b> LETTUCE, TOMATO, CUCUMBER, ROASTED VEGGIES, BASIL, GARLIC, BEANS & ASPARAGUS ADD CHICKEN \$4 - ADD SHRIMP \$6 (3 PIECES) - ADD GYRO \$4	9
Σαλατα Οπα	<b>OPA SALAD</b> SHRIMP, OCTOPUS, CALAMARI, LETTUCE, TOMATO, CUCUMBER, ROASTED VEGGIES, BASIL, GARLIC, BEANS & ASPARAGUS	15

## ΣΟΥΒΛΑΚΙΑ

## SOUVLAKI PLATTERS

Γυρος	<b>GYRO, PORK, CHICKEN, BEEF OR VEGGIE</b> SERVED OPEN FACED WITH SALAD, TZATZIKI & OPA FRIES	14
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## GREECE ON YOUR PLATE

ΣΤΑ ΚΑΡΒΟΥΝΑ WOOD FIRE GRILLED	
Παιδακια Αρνισια	<b>LAMB CHOPS</b> 26 MARINATED IN FRESH HERBS & GARLIC SERVED WITH LEMON POTATOES & YIAYIA'S VEGGIES
Κοτα Αγγιναρες	<b>CHICKEN ARTICHOKE</b> 17 CHICKEN BREAST WITH CAPERS, ARTICHOKEs & LEMON SAUCE SERVED OVER BED OF RICE AND SPINACH FETA CHEESE
Χοιρινα Φιλετα	<b>PORK LOIN MEDALLION</b> 18 FLAVORED WITH FRESH HERBS SERVED WITH LEMON POTATOES & YIAYIA'S VEGGIES
Μπριζολα	<b>BLACK ANGUS RIBEYE STEAK 16oz.</b> 23 SERVED WITH LEMON POTATOES, SAUTEED MUSHROOMS & CARAMELIZED ONIONS
Μπριζολα	<b>SKIRT STEAK</b> 18 MARINATED WITH WINE, ROSEMARY, THYME, ORANGES & GARLIC SERVED WITH LEMON POTATOES & YIAYIA'S VEGGIES
Φιλετο	<b>FILET MIGNON MEDALLION</b> 25 CHAR GRILLED SERVED WITH LEMON POTATOES, ASPARAGUS & TOPPED WITH ROASTED TOMATOES
Φιλετο με Αστακο	<b>SURF &amp; TURF</b> 29 FILET MIGNON AND LOBSTER TAIL, SERVED WITH LEMON POTATOES, ASPARAGUS & CHOPPED TOMATOES
ΚΕΜΠΙΑΜΠ ΚΕΒΟΒΣ	
Κοτοπουλο	<b>CHICKEN FILET</b> 17 MARINATED WITH GARLIC, AROMATIC SPICES & OLIVE OIL
Μοσχαρισιο	<b>BEEF TENDERLOIN</b> 20 MARINATED WITH FRESH HERBS & RED WINE
Γαριδες	<b>SHRIMP</b> 19 MARINATED WITH LEMON ORANGE ZEST, GARLIC & WHITE WINE

ALL KEBOBS SERVED WITH RICE PILAF  
& LEMON POTATOES

## “ΠΑΤΕΛΕΣ ΑΛΛΕΛΛΗΝΙΚΑ” GREECE ON YOUR PLATE

Αρνη Ψητο	<b>ROASTED LAMB</b> 20 THYME, ROSEMARY, OREGANO & GARLIC SERVED WITH LEMON POTATOES & YIAYIA'S VEGGIES
Κοτα Λεμονατι	<b>LEMON CHICKEN</b> 14 HALF CHICKEN SERVED WITH LEMON POTATOES & YIAYIA'S VEGGIES
Πασιτισιο	<b>PASTITSIO</b> 13 "THE GREEK LASAGNA" LAYERED THICK MACARONI, SEASONED GROUND BEEF & TOPPED WITH HOMEMADE CREAMY BECHAMEL
Μουσακας	<b>MOUSAKA</b> 14 "THE GREEK FLAG" LAYERS OF ROASTED EGGPLANT, POTATOES, GROUND BEEF & TOPPED WITH HOMEMADE CREAMY BECHAMEL
Πιπεριες Γεμιστες	<b>STUFFED PEPPERS</b> 13 WITH RICE, FRESH HERBS, TOMATOS, OLIVE OIL & TOPPED WITH SHREDDED CHEESE
Γιουβετσι	<b>LAMB SHANK</b> 21 SLOW COOKED IN A TOMATO SAUCE ON A BED OF ORZO & TOPPED WITH SHREDDED CHEESE

## FRESH CATCH

Γαριδες	<b>ATHENIAN SHRIMP</b> 23 SAUTEED WITH GARLIC, CHOPPED TOMATO, FETA CHEESE AND SERVED OVER RICE & YIAYIA'S VEGGIES
Ροφος Πλακι	<b>GROUPEr PLAKI STYLE</b> 23 BAKED WITH TOMATOES, ONIONS, GARLIC, PARSLEY, WHITE WINE & SERVED WITH RICE PILAF & ASPARAGUS
Τιλαπια	<b>SANTORINI SUNFISH</b> 19 GRILLED, FLAKEY, SERVED WITH RICE, ASPARAGUS & TOPPED WITH A MANDARIN CITRUS SAUCE
Σιναγριδα	<b>WHOLE SNAPPER</b> 24 GRILLED & TOPPED WITH LADOLEMONO SAUCE & SERVED WITH WILD GREENS & RICE PILAF
Λαβρακι	<b>BRONZINI / LAVRAKI</b> 23 *DEPENDING ON AVAILABILITY IMPORTED FROM THE MEDITERRANEAN, LEAN WHITE FISH THAT IS MILD & MOIST, CHARCOAL GRILLED WITH LADOLEMONO & OREGANO & SERVED WITH RICE PILAF & WILD GREENS
Σολομος	<b>NORTH PACIFIC SALMON</b> 21 GRILLED & DIPPED IN DILL CITRUS SAUCE & SERVED OVER RICE & ASPARAGUS
Φαγκρι Χιλης	<b>CHILEAN SEABASS</b> 26 PAN SEARED & SERVED ON A BED OF SPINACH WITH LEMON POTATOES TOPPED WITH TOMATO & BASIL
Θαλασσινο	<b>THALLASINO</b> 33 LOBSTER, SHRIMP, SCALLOP, MUSSELS & CALAMARI IN A LEMON GARLIC SAUCE WITH CHOPPED TOMATO & GREEK NOODLES

## PIKILIA SAMPLER PLATTERS

Θαλασσινο Πουκιλια	<b>SEAFOOD PLATTER</b> 28 PER PERSON FOR 2 OR MORE LOBSTER TAIL, PRAWNS, MUSSELS, CALAMARI, SCALLOPS & FISH OF THE DAY, ROASTED IN TOMATO SAUCE & GREEK NOODLES
Κρεατοπουκιλια	<b>MEAT PLATTER</b> 24 PER PERSON FOR 2 OR MORE CHICKEN FILET KEBOB, BEEF TENDERLOIN KEBOB, PORK LOIN, LAMB CHOPS, SERVED WITH LEMON POTATOES & SPINACH LEEK RICE

ΓΛΥΚΑ	DESSERTS
Μπακλαβα	<b>BAKLAVA</b> 5 WALNUTS, CINNAMON, CLOVES & HONEY
Γαλακτομπουρεκο	<b>GALAKTOBOUREKO</b> 5 HONEY PHYLLO FILLED WITH CUSTARD
Γιαουρτι με Μελι	<b>YOGURT, WALNUTS &amp; HONEY OR SPOON SWEETS</b> 5 BETTER THAN VIAGRA. IT'S GREEK TO ME!!
Σοκολατα Λεονιδας	<b>LEONIDA'S CHOCOLATE</b> 7 BELGIAN CHOCOLATE CHEESECAKE