

TAVERNA OPA MENU

OPA!

Is a password that conveys the festive Greek spirit at Tavern Opa, every day is a celebration of good food and wine. We invite you to join in our celebration. Experiment and enjoy!!!!

MEZE

OPA

TRADITIONAL COLD MEZE

Tzatziki 4

YOGURT, CUCUMBER, GARLIC AND DILL

Taramosalata 4

CAVIAR SPREAD

Melizanosalata 4

TRADITIONAL ROASTED EGGPLANT SPREAD

Skordalia 4

GARLIC POTATO SPREAD WITH OLIVE OIL

Dolmades 5

STUFFED GRAPE LEAVES WITH RICE HERBS

Feta 4

FETA CHEESE IMPORTED FROM GREECE

Elies 4

MARINATED OLIVES FROM KALAMATA

Cold pikilia 15

TZATZIKI, MELITSANOSALATA, TARAMA, DOLMADES, OLIVES

Pita Bread 1

TOASTED & GARNISHED WITH

TRADITIONAL HOT MEZE

Beef or Chicken Kapama 7

SLOW COOKED IN A TOMATO SAUCE WITH AROMATIC HERBS & WINE & SERVED WITH FRIES

Keftedes 5

GROUND BEEF WITH FRESH HERBS

Spanakopita 5

BAKED PHYLLO WITH SPINACH & FETA LEEKS WITH FRESH HERBS

Greek Country Sausage 6

SERVED ON A BED OF ROASTED PEPPERS

Lamb Sausage 6

SERVED ON A BED OF ROASTED PEPPERS

Pan-Seared Quail 7
IN RED WINE WITH ROASTED PEPPERS

Opa Wings 7
WITH LADOLEMONO SAUCE AND PARSLEY

Filet Tips Sautéed 8
FRESH HERBS, GARLIC, TOMATOES, RAKI

Lamb Ribs 8
WITH LADOLEMONO SAUCE

Hot pikilia 19
SPANAKOPITA, KEFTEDES, CALAMARI,
LAMB RIBS & OPA WINGS

SAGANAKIA

Kefalotiri Saganaki 9
FLAMING CHEESE WITH BRANDY

Manouri Saganaki 6
PAN SEARED WITH TOMATO GARLIC & OUZO

FETA SAGANAKI 7
SPICE PEPPERS & CHOPPED TOMATOES, OLIVE OIL & OREGANO

Prawn Saganaki 11
MANOURI, GARLIC, TOMATO, BASIL & VODKA

SEAFOOD MEZE

Crispy Calamari 8
CRISPY FRIED AND SERVED WITH LEMON

Smelts 7
CRISPY FRIED AND SERVED WITH
GARLIC POTATO SPREAD

Octopus 10
GRILLED WITH OLIVE OIL, VINEGAR & OREGANO

Ouzo Mussels 8
GARLIC, TOMATO, BASIL, OREGANO

Shrimp 9
SAUTEED, TOMATO, GARLIC, VASIL, OLIVE OIL, MANOURI CHEESE AND A SPLASH OF VODKA

Scallops 9
SEASONED & SERVED WITH ASPARAGUS, CHOPPED TOMATOES AND A SPLASH OF WINE

Crab Legs 15
SAUTEED IN LEMON GARLIC BUTTER AND A SPLASH OF VODKA SAUCE

VEGETABLE MEZE

Roasted Peppers 5
GARLIC, FRESH HERBS, OLIVE OIL

Sautéed Asparagus 5
TOMATO, GARLIC, BASIL & SPLASH OF WINE

Wild Greens 4

STEAMED WITH OLIVE OIL & LEMON

Rice Pilaf 4

SLOW COOKED WITH HERBS & OLIVE OIL

Orzo 4

THE GREEK PASTA

Lemon Potatoes 4

HERBS, LEMON, GARLIC & OLIVE OIL

Opa Fries 4

PAN FRIED IN OLIVE OIL AND SERVED WITH SHREDDED CHEESE, GARLIC & PARSLEY

Crispy Zucchini 6

SERVED WITH GARLIC POTATO SPREAD

Yiayia' Cooked Vegetables 5

SEASONAL YIAYIA'S VEGGIES

SALADS**Greek horiatiki**

SMALL 7 / LARGE 13

TOMATOES, CUCUMBERS, ONIONS, PEPPERS, KALAMATA OLIVES, TOPPED WITH FETA CHEESE, OLIVE OIL, VINEGAR & OREGANO

Harvest Salad 8

LETTUCE, CUCUMBER, CHOPPED TOMATOES, VARIETY OF ROASTED VEGETABLES, ASPARAGUS, POTATOES & WHITE BEANS

Prasini Salad 6

ROMAINE, CHOPPED TOMATOES, SHALLOTS, DILL, LEMON, CHAMPAGNE VINEGAR & OLIVE OIL

ADD CHICKEN \$ 4.00

ADD GYRO \$ 5.00

Opa Salad 15

SHRIMP, OCTOPUS, CALAMARI, LETTUCE, TOMATOES, ROASTED VEGGIES, ASPARAGUS & TOSSED WITH A CITRUS DRESSING

SPECIAL ORDER**Rotisserie meats MARKET**

ON WOOD FIRE

Spit Fired MARKET**We can prepare a whole lamb**

with 48 hours notice

We offer party platters FOR \$30, \$35, \$40 Per Person

ENTREES

GREECE ON YOUR PLATE

Pastitsio 13

“THE GREEK LASAGNA”

LAYERED THICK MACARONI, SEASONED GROUND BEEF & TOPPED WITH HOMEMADE CREAMY BECHAMEL

Mousaka 14 “THE GREEK FLAG”

LAYERS OF ROASTED EGGPLANT, POTOATOES, GROUND BEEF & TOPPED WITH CREAMY BECHAMEL

Stuffed Peppers 13

WITH RICE & FRESH HERBS & TOMATO& OLIVE OIL

Gyro Platter 13

ON PITA BREAD WITH LETTUCE, TOMATOES, TZATZIKI, LEMON POTATOES& YIAYIA’S VEGGIES

Souvlaki Platter 13

CHOICE OF CHICKEN, BEEF OR PORK ON PITA BREAD WITH TOMATOES, TZATZIKI SAUCE, LEMON POTATOES & YIAYIA’S VEGGIES

Lamb Shank 17

SLOW COOKED IN A TOMATO SAUCE ON A BED OF ORZO

SPIT FIRE ROAST

Roasted Lamb 19

THYME, ROSEMARY, OREGANO & GARLIC WITH LEMON POTATOES & YIAYIA’S VEGGIES

Lemon Chicken 13

HALF CHICKEN SERVED WITH LEMON POTATOES & SEASONAL VEGGIES

WOOD FIRE GRILLED

Lamb Chops 23

MARINATED in FRESH HERBS & GARLIC WITH LEMON POTATOES & YIAYIA’S VEGGIES

Ground Sirloin 13

NEVER FROZEN MIXED WITH PARSLEY, ONION& FRESH HERBS, SERVED WITH OPA FRIES

Pork Loin Medallion 16

FLAVORED WITH FRESH HERBS WITH LEMON POTATOES & YIAYIA’S VEGGIES

Black Angus Ribeye Steak 20

MARINATED IN HERBS, OLIVE OIL AND SERVED WITH OPA FRIES

Lamb Loin 22

MOST TENDER, LEAN, MARINATED IN FRESH HERBS, GARLIC, OLIVE OIL AND SERVED WITH OPA’S FRIES

Filet Mignon Medallion 24

MARINATED IN THYME, ROSEMARY & WINE SERVED WITH ASPARAGUS, CHOPPED GARLIC TOMATOES & LEMON POTATOES

Surf & Turf 25

FILET MIGNON AND LARGE PRAWN SERVED WITH LEMON POTATOES & YIAYIA’S VEGGIES

KEBOBS

Chicken filet 17

MARINATED WITH GARLIC, AROMATIC SPICES AND OLIVE OIL

Beef tenderloin 18

MARINATED WITH FRESH HERBS AND RED WINE

Shrimp 18

MARINATED WITH LEMON ORANGE ZEST, GARLIC AND WHITE WINE

ALL KEBOBS SERVED WITH LEEK RICE & YIAYIAS VEGETABLES

***Prices are subject to change and may vary at each location.**

FRESH CATCH

ROFOS PLAKI 18

BAKED FISH OF THE DAY WITH TOMATOES, ONIONS, GARLIC, PARSLEY, WHITE WINE & SERVED WITH RICE PILAF AND WILD GREENS

BARBOUNIA MARKET PRICE

**Depending on Availability*

IMPORTED FROM GREECE, RED MULLET PAN FRIED. MEDITERRANEAN DELICACY WITH SWEET FLAVOR & AROMA, SERVED WITH WILD GREENS& RICE PILAF

LAVRAKI MARKET PRICE

**Depending on Availability*

IMPORTED FROM THE MEDITERRANEAN, LEAN WHITE FISH THAT IS MILD & MOIST CHARCOAL GRILLED WITH LADOLEMONO & OREGANO & SERVED WITH WILD GREENS & RICE PILAF

TSIPOURA MARKET PRICE

**Depending on Availability*

IMPORTED FROM THE MEDITERRANEAN, LEAN WHITE FISH THAT IS MILD & MOIST CHARCOAL GRILLED WITH LADOLEMONO & OREGANO & SERVED WITH WILD GREENS & RICE PILAF

TILAPIA 19

GRILLED, FLAKEY, MARINATED WITH FRESH HERBS OLIVE OIL & SERVED WITH ASPARAGUS, GARLIC, BASIL, CHOPPED TOMATO & CITRUS WINE, SAUCE WITH WILD GREENS & RICE PILAF

KEY WEST SNAPPER 24

GRILLED & TOPPED WITH LADOLEMONO SAUCE& SERVED WITH SEASONAL VEGGIES& RICE PILAF

NORTH PACIFIC SALMON 18

BAKED WITH A WHITE WINE DILL GARLIC CITRUS SAUCE & SERVED WITH SEASONAL VEGGIES & RICE PILAF

CHILEAN SEABASS 23

GRILLED WITH LEMON ORANGE SAUCE, A TOUCH OF OREGANO, & TOPPED WITH CHOPPED TOMATO& SERVED WITH A BED OF GREENS & RICE PILAF

GROUPER 23

PAN FRIED WITH LADOLEMONO SAUCE AND SERVED WITH OPA FRIES

SANTORINI SHRIMP 23

PAN SEARED SHRIMP WITH CHOPPED TOMATO, FETA CHEESE, SERVED OVER RICE WITH A SIDE OF ROASTED PEPPERS & ASPARAGUS

THALLASINO 33

LOBSTER, SHRIMP, SCALLOPS, MUSSELS & CALAMARI IN A LEMON-GARLIC SAUCE WITH CHOPPED TOMATO & A SPLASH OF WHITE WINE

LARGE PRAWN 10 PER PIECE

BOMBA PRAWN 16 PER PIECE

GRILLED & SERVED WITH GARLIC TOMATO SAUCE & FINISHED WITH VODKA

KEY WEST LOBSTER TAIL 13 PER PIECE

**Depending on Availability*

BROILED WITH A LEMON GARLIC BUTTER SAUCE

TWIN MAINE LOBSTER market price

**Depending on Availability*

BAKED WITH LEMON GARLIC BUTTER SAUCE AND A SPLASH OF CHARDONNAY WINE

5-10 POUND LOBSTER MARKET PRICE

24-HOUR NOTICE FOR THE FISHERMAN

PIKILIA

SAMPLER PLATTERS

SEAFOOD PLATTER 28 PER PERSON

FOR 2 OR MORE

Lobster Tail, SHRIMPS, King Crabs, Mussels, calamari, Scallops & Grouper in a roasted tomato sauce with vodka garlic & olive oil

MEAT PLATTER 24 PER PERSON

FOR 2 OR MORE

Chicken Filet Kebob, Beef Tenderloin Kebob, Pork Loin, Lamb Chop, Served with Lemon Potatoes & Yiayia's veggies

**Prices are subject to change and may vary at each location.*

SUMMER MENU

Gyros Platter \$13.95

On pita bread w/ Lettuce, Tomato, Tzatziki, with Lemon Potatoes, Rice Pilaf & Greek Salad

Lemon Chicken \$12.95

Half chicken, served with Lemon Potatoes, Rice Pilaf & Greek Salad

Roast Lamb \$16.95

Slow Roasted & served with Lemon Potatoes, Rice Pilaf & Greek Salad

Lamb Shank \$17.95

Slow Cooked in a Tomato Sauce & Served on a bed of Orzo, with Lemon Potatoes & Greek Salad

Filet Mignon \$18.95

Grilled to Perfection & Served with Lemon Potatoes, Rice Pilaf & Greek Salad

Opa Chateaubriand for Two \$38.95

Grilled to Perfection & Flambéed with Brandy & served with Lemon Potatoes, Rice Pilaf, Greek Salad & Yiayia's Veggies

Pastitsio "The Greek Lasagna" \$11.95

Layered thick macaroni, seasoned ground beef topped with homemade creamy béchamel

Served with Lemon Potatoes & Greek Salad

Mousaka "The Greek Flag" \$12.95

Layers of Roasted Eggplant, potatoes, ground beef topped with creamy béchamel

Served with Rice Pilaf & Greek Salad

Stuffed Peppers \$11.95

With rice, fresh herbs, tomato & olive oil, served with Lemon Potatoes & Greek Salad

Choice of Dessert:

Bread Pudding, Baklava or Galaktoboureko

Available Sunday - Thursday. No Sharing * No Substitutions

DESSERTS

Baklava 5

WALNUTS, CINNAMON, CLOVES & HONEY

Galaktoboureko 5

HONEY PHYLLO FILLED WITH CUSTARD

Walnut cake 5

AROMATIC MASTIC, HONEY & METAXA

Bread Pudding 5

HONEY, RAISINS, CINNAMON AND BRANDY

Yogurt, Honey & Walnuts 6

BETTER THE YIAGRA. IT'S GREEK TO ME!!

Leonida's Chocolate 7

CHOCOLATE INDULGENCE TOP WITH STOON SWEETS

**Prices are subject to change and may vary at each location.*

MARTINIS

Opa's Original Glendi Martini 8

ABSOLUT VODKA CHILLED TO PERFECTION WITH A SPLASH OF CINZANO DRY VERMOUTH FINISHED OFF WITH THREE OLIVES & A TWIST

Opa's Appletini 9

KETEL ONE VODKA, HIRAM WALKER SOUR APPLE SHAKEN, CHILLED AND SERVED STRAIGHT UP

Opa's Karga Martini 8

ABSOLUT CITRON VODKA, HIRAM WALKER TRIPLE SEC AND A SPLASH OF LEMON

Bardo Cosmo Martini 9

SKYY VODKA, GRAND MARNIER, CRANBERRY JUICE AND A SPLASH OF LIME

Opa's Filakia 8

ABSOLUT MANDARIN VODKA, TRIPLE SEC AND ORANGE JUICE

Matador's Ole Martini 9

SAUZA GOLD TEQUILA, SPLASH COINTREAU, SWEET AND SOUR MIX AND LIME JUICE, FINISHED WITH SALT ON THE RIM AND ZEST OF ORANGE

Lucciano Martini 9

STOLI VODKA, STARBUCS COFFEE LIQUEUR AND A SHOT OF ESPRESSO

Opa's Koukla Cosmopolitan 9

KETEL ONE CITRON VODKA, COINTREAU, LIME & CRANBERRY JUICE

Mykonos Crush Martini 9

ABSOLUT MANDARIN VODKA, DAILY'S GRENADINE, CRANBERRY JUICE PINEAPPLE JUICE, SERVED STRAIGHT UP

Opa's Medicine 8

JAGERMEISTER, MALIBU COCONUT RUM, CRANBERRY & PINEAPPLE JUICE

Tentini martini 8

BEEFEATER GIN, CHILLED TO PERFECTION WITH A SPLASH OF CINZANO DRY VERMOUTH FINISHED OF WITH 3 OLIVES

Loca 8

ABSOLUT VANILLA, STARBUCKS COFFEE LIQUEUR AND CREAM

Carmen Mojito 9

CRUZAN SILVER RUM, MOJITO MIX AND A SPLASH OF TONIC

Opa's Mesa Martini 8

MOUNT CAY SILVER RUM, CRANBERRY JUICE, SWEET AND SOUR MIX & A SPLASH OF SPRITE

Opa's Coco Punch 9

CRUZAN MANGO RUM, MALIBU COCONUT RUM, BANANA LIQUEUR, PINEAPPLE JUICE & CRANBERRY JUICE

Opa's Trela 8

STOLI RASPBERRY, CRANBERRY JUICE & LIME JUICE

Zorbatini 9

KETELONE VODKA, BLUE CURACAO, PINEAPPLE JUICE AND BANANA LIQUEUR

**Prices are subject to change and may vary at each location.*

FAMILY STYLE

\$30 per person

(SUGGESTED FOR PARTIES OVER 6)

Appetizers

- Melitsanosalata (eggplant dip)
- Tzatziki (garlic yogurt dip)
- Tarama (caviar dip)
- Dolmades (stuffed grape leaves)
- Spanakopita (spinach pie)
- Horiatiki (traditional Greek salad)

Entrees

- Lamb chops
- Chicken breast skewer
- Beef shish kebob skewer
- Oak grilled pork loin

\$35 per person

(SUGGESTED FOR PARTIES OVER 6)

Appetizers

- Horiatiki (traditional Greek salad)
- Melitsanosalata (eggplant dip)
- Tzatziki (garlic yogurt dip)
- Tarama (caviar dip)
- Dolmades (stuffed grape leaves)
- Spanakopita (spinach pie)
- Keftedes (meat balls)
- Sautee Filet Tips

Entrees

- Lamb chops
 - Chicken breast skewer
 - Beef shish kebob skewer
 - Oak grilled pork loin
 - Variety of Fish
-

40 per person (SUGGESTED FOR PARTIES OVER 6)

Appetizers

- Horiatiki (traditional Greek salad)
- Melitsanosalata (eggplant dip)
- Tzatziki (garlic yogurt dip)
- Tarama (caviar dip)
- Dolmades (stuffed grape leaves)
- Spanakopita (spinach pie)
- Keftedes (meat balls)
- Calamari
- Cheese Saganaki

Entrees

- Lamb chops
- Chicken breast skewer
- Beef shish kebob skewer
- Oak grilled pork loin
- Lobster tail
- Shrimps
- King crabs
- Mussels

- Calamari
- Scallops
- Grouper

The above entrees are served in platters along with our roasted lemon potatoes and spinach leek rice

***Menu includes all of the above items. It is designed to be shared and experience the many flavors of Greek Cuisine.**

***Some menu items can be substituted and customized to your preference.**

NOTE: Prices may vary at each location.