

STARTERS & MEZE

COLD DISHES



Mediterranean Trio **£8.25**

Get a taste of the Mediterranean with our trio of hummus, tzatziki, roast pepper feta dip with pita
(D, G, Se, Sd, V)

Dips with Pita **£8.25**

White bean and fava dip; beetroot hummus Melizanna Salata and pita
(G, Se, Sd, Ve)

Roast Pepper **£6.50**

Stuffed with Tabouli - bulgar with chopped parsley, tomatoes, mint, onion and seasoned with olive oil, lemon juice
(G, Sd, Ve)

Greek Horiatiki salad **£8.35**

Mediterranean classic! Ripe tomatoes, crisp cucumbers, feta and olives drizzled with Greek salad dressing
(D, Sd, Ve)

Mixed Olives **£4.50**

Handpicked Kalamata and green olives. Served with pita bread
(G, Sd, Ve)

Cretan Ntolmadakia **£ 6.50**

Cretan-style grape leaves stuffed with rice and aromatic herbs
(Sd, Ve)

ALLERGENS GUIDE

Alc	Alcohol
Ce	Celery
C	Crustation
D	Dairy
F	Fish
G	Gluten
L	Lupin
P	Peanuts
S	Soya
Sd	Sulphate
Se	Sesame
Mu	Mustard
M	Mollusc
N	Nuts
V	Vegetarian
Ve	Vegan

STARTERS & MEZE

HOT DISHES



Fried Halloumi Bites **£8.40**

Lightly fried halloumi sticks with lemon, capers, fresh mint and zesty beetroot aioli on the side
(D, Sd, V)

Greek-style Baked Aubergine Delight **£ 8.20**

Baked Aubergine topped with rich tomato sauce, feta and cheddar cheese
(D, V)

Yia Yia Spinach Pies **£ 7.15**

Traditional Greek-style Spanakopita! A delicious blend of spinach and feta in flaky phyllo pastry with baby greens and tzatziki dip
(D, G, Sd, V)

Lakonian Loukaniko **£ 7.55**

Lakonian flame-grilled sausage with fire roast pepper sauce and tzatziki.
(D, S, Sd, Se, Mu)

Santorini Braised Pork **£ 7.90**

Our Drunken Pork Stew - tender meat braised in Hellenic Metaxa brandy, with tomatoes, peppers and onions
(Alc, Sd)
*Add Pita £ 1.50
(G)

Gigantes with a Twist **£ 8.45**

An old-time classic. Baked giant beans in a zesty tomato sauce with a hint of spinach
(Sd, Ve)
*Add Pita £ 1.50
(G)

Trilogy of Greek Cheeses **£ 9.50**

Fried halloumi, crumbed Saganaki cheese and phyllo feta with honey and walnuts.
(D, G, Sd, Mu, N, V)

MAINS

OPA SPECIALIITIES



Chicken Souvlaki **£ 22.50**

Succulent chicken skewer *basted in honey-mustard sauce with chunky chips, green salad, and tzatziki *(lemon juice, honey, mustard, oregano)
(D, Sd, Mu)

Souvlaki Platter **£ 32.50**

Enjoy the best of both worlds with a Pork souvlaki and a lamb Souvlaki *basted in honey-mustard sauce, with chunky chips, green salad, and tzatziki*(lemon juice, honey, mustard, oregano)
(D, Sd, Mu)

Gourmet Chicken Gyros **£ 23.50**

Served with pita, side Greek salad, chunky chips and tzatziki
(D, G, Sd)

Chicken & Roast Aubergine **£23.50**

Layers of chargrilled chicken and aubergine baked in a tomato and bechamel sauce with a side of green salad
(D, G, Sd)

Sofrito **£22.35**

Corfu's best secret. Gently cooked strips of beef, in a tangy white wine and garlic sauce accompanied by mashed potato and feta
(Alc, D, G)
*Add Pita £ 1.50 (G)

Traditional Kleftiko **£ 28.75**

Lamb shank, slowly braised lamb with vegetables and creamy mashed potato
(Alc, Ce, D, G, Mu, Sd)
*Add Pita £ 1.50
(G)

Double-cut Pork Chop **£23.50**

With honey and orange sauce, a side of lemon and oregano potato, creamed spanakopita
(Alc, D, G, Sd, Mu)

Moussaka **£ 19.95**

Greek Classic. baked layers of aubergines, potatoes, courgettes, tomato, minced beef and béchamel sauce, with a side of green salad
(D, G, Sd)

Vegetarian Moussaka **£17.95**

A delectable variety of aubergines, potatoes and mixed vegetables topped with bechamel sauce with a side of green salad
(D, G, Sd, V)

Roast Fennel & Spinach Ragu **£ 16.95**

With Puy lentils vegan feta and a side of green salad
(Sd, Ve, L)

SEAFOOD

STARTERS



Fried Calamari **£ 10.95**

Tender calamari rings lightly fried and served with zesty Taramosalata dip (Cod roe blend with olive oil and lemon juice)
(D, Sd, V, F, M)

Greek Gambas **£ 11.95**

Flamed Ouzo prawns pan-fried in a zesty tomato sauce, feta cheese and aromatic herbs
(Alc, D, C, Sd)

Octopus Carpaccio **£ 7.50**

With aioli and olive oil dressing
(F)

MAINS

Aegean Breeze Mussels **£ 13.95**

Fresh mussels steamed in white wine, garlic, and parsley. Served in their flavorful broth
(Alc, M, SD)

Creamy Mussels **£15.95**

Fresh mussels steamed in white wine, fennel and cream
(Alc, D, M, Sd)
*Add Pita £ 1.50
(G)

Line Fish of the day **£ 22.50**

With mashed potato, and a side of green salad. Please enquire as to the fish of the day
(F, D)
*Add Pita £ 1.50
(G)

SHARING

- SERVES 2-



Meze **£35.95**

Marinated olives, Cretan Ntolmadakia, Spinach Pies, Gigantes; pita with a selection of dips - *Melizanna Selata; Hummus; Roast pepper & Feta Dip, side Greek salad *(Aubergine)
(D, G, Sd, Se)

Mykonos Medley **£ 57.50**

Mussels; fried calamari, octopus carpaccio, fresh fish, Pita with a selection of dips - Melizanna Selata; Hummus; Roast pepper & Feta Dip, side Greek salad, chunky chips
(Alc, D, G, C, F, M, Sd, Se)

Feast of the Titans **£ 54.50**

Meat lover's dream! Our platter features succulent chicken, pork, lamb skewers, Santorini pork, and *loukaniko. Served with crispy chips, warm pita bread, Greek salad and our signature tzatziki dip. *
(Sausage)
(Alc, Ce, D, G, Sd, Mu, S)

Opa Vegetarian Feast **£ 52.50**

Pita with a selection of dips - Melizanna Selata; Hummus, Mixed olives, Greek salad, *Yia Yia Spinach Pies, Greek-style Baked Aubergine, Vegetarian Moussaka, Cretan Ntolmadakia, chunky chips
*(Grandmas's Spinach pies)
(D, S, Sd, Se, Mu)

SIDES

Garlic bread (G) **£2.95**

Cheesy Garlic bread (D, G) **£3.95**

Pita bread (G) **£1.50**

Side Green Salad (Sd) **£3.50**

Side Greek Salad (D, Sd) **£4.50**

Chunky Chips **£3.50**

Lemon & Oregano Greek Potatoes **£6.35**

Mash Potatoes (D) **£4.50**

Side Dip **£3.00**



**TWO COCKTAILS FOR £15
PLEASE NOTE: HAS TO BE THE
SAME COCKTAIL.**

**7 DAYS A WEEK.ALL-DAY
THIS OFFER IS NOT VALID ON
BEERS, WINES,
SPIRIT MIXERS, AND SHOTS.**

Customers with nut allergies/intolerances eating
in our restaurant do so entirely at their own risk.
All our dishes can contain traces of nuts. There
could be accidental cross-contamination from
cooking oils, utensils or nut particles.