

Opa Restaurants Valentine's Menu 2020

3 Courses £27 per person

Starters.

Mussels and prawns achnista. Finish with garlicky white wine, parsley, fresh tomatoes and splash of ouzo. Served with warm pitta bread.

Contain: fish, gluten.

Slowly cooked pork with mix veg and touch of lemon. Served with crispy garlic bread.

Contain: mustard, gluten, pork.

Roasted tomato soup, smoked paprika, feta cream and warm bread.

Vegan options available.

Contain: gluten, dairy.

Mains

Fillet of salmon with homemade beetroot aioli, pickled beetroot and seasonal couscous salad with pomegranate.

Contain: fish, egg, gluten.

Stifado, slowly cooked beef. Cooked in a rich tomato and baby onion sauce, served with baby potatoes.

Mushrooms and mix vegetables stew, served with mash potato and poached egg.

Vegan option available.

Contain: dairy, egg.

Desserts

Chocolate cake with vanilla ice cream and white chocolate sauce.

Contain: egg, dairy, gluten.

Greek style yogurt with honey, mix nuts and wild berries.

Contain: nuts, dairy.

Orange cake in a rich honey syrup, flavoured with grand Marnier, served with whipped cream.

Contain: gluten, eggs, dairy.