

OPA Bath Menu

MEZE

Mixed dips and pita **£7.80**

Hummus, Tzatziki, Tirokafteri (Spicy Greek feta dip)

Served with pita bread.

Contain dairy, gluten, nuts

Spanakopitakia **£6.55**

Crispy filo pastry spinach pies, stuffed with feta cheese

Contain dairy, gluten

Greek Sausage **£6.85**

Juicy chargrilled sausage served with tzatziki and pita.

Contain gluten, dairy.

Bekry meze **£7.80**

Drunken pork stew, slowly cooked with Hellenic Metaxa brandy, tomatoes, peppers, and onions.

Contain alcohol.

Halloumi Fries **£7.95**

Buttered halloumi sticks, lightly fried.

Served with beetroot aioli and pomegranate.

Contain dairy, egg

Greek Cheese trilogy **£7.45**

Grilled halloumi, feta in filo pastry dressed with honey and nuts, saganaki gently fried.

Contain dairy, gluten, nuts.

Keftedakia **£6.65**

Oven-baked, homemade meatballs topped with tomato sauce.

Contain Egg, gluten, dairy

Melitzana **£7.15**

Stuffed aubergine with mixed Greek cheese, finished in the oven.

Contain dairy.

Dolmades

£6.85

Delicate parcels of vine leaves, filled with rice and aromatic herbs.

Vegan. Contain nuts.

Calamari

£8.25

Calamari lightly fried. Served with taramosalata (Cod roe blend with olive oil and lemon juice)

Contain fish, gluten.

Garides saganaki

£10.20

Oven-baked prawns with tomato and feta gratine

Contain fish, dairy.

Courgette croquettes

£7.05

Scrumptious courgette croquettes with feta cheese, onion, and fresh herbs.

Served with Greek salad mousse

Contain Egg, gluten, dairy

Gigantes

£6.75

An old-time classic.

Baked giant beans in a bed of homemade tomato bouillon.

Vegan

Octopus salad

£9.35

Slow-cooked octopus, served with iceberg, cherry tomatoes, green olives, cucumber, and Opa dressing.

Contain fish

Stuffed Peppers

£7.15

Freshly harvested peppers stuffed with baby spinach, rice, halloumi cheese, and fresh tomatoes (vegan option available)

Contain dairy

Garlic Mix Mushrooms

£6.55

Freshly harvested saute mushrooms with garlicky essence.

Vegan

Midia Ahnista

£7.25

Fresh steamed in their juices mussels, infused with white wine and fragrant parsley.

Contain fish

Starters

Courgettes Fried Sticks

£4.85

Accompanied by tzatziki

Contain gluten

SET MEZE

Meat Meze

29.95£ per person

Mixed dips and pita.

Bekri Meze

Greek Sausage

Greek salad

Greek Cheese trilogy

Keftedakia

Chicken souvlaki

Lamb chops

Chips

Add £2.50 for dessert per person

Vegetarian Meze

£29.95 per person

Mixed dips and pita

Courgette croquettes

Dolmades

Mixed olives

Greek salad

Gigantes

Spanakopitakia

Garlic Mix Mushrooms

Stuffed Peppers

Melitzana

Courgettes Fried Sticks

Add £2.50 for dessert per person

KIRIOS PIATO (Main)

Moussaka

£19.25

Greek Classic.

Layers of sweet aubergines, potatoes, courgettes, juicy minced beef, and creamy bechamel sauce baked to perfection

Contain Egg, gluten, dairy

Vegetarian Moussaka

£18.25

A delectable variety of sweet aubergines, potatoes and mix vegetables topped with bechamel sauce.

Contain Egg, gluten, dairy

Sofrito

£20.35

Corfu's Best Kept Secret.

Gently cooked strips of beef, in a garlicky and tangy white wine sauce accompanied by mash potato and feta.

Kleftiko

£23.45

Melt-in mouth Welsh lamb

shank, slowly baked in a parcel with mash potato, infused wholegrain

mustard and vegetables

Kritharoto

£18.15

(Vegan option)

Greek style orzo pasta, cooked with fresh vegetables and tomato sauce, topped with

Greek saganaki cheese. Finished with basil oil

Contain gluten, dairy

Seafood Risotto **£19.35**

A fabulous combination of sea flavoured risotto with fresh variety of shellfish finished with saffron, hint of ouzo, fresh onions and lemon zest.

Mushroom Risotto **£16.65**

A delicious blend of wild mushrooms. Finished with saganaki cheese.

GRILL

Rib-Eye Steak 9oz **£19.95**

Tagliata of Locally sourced Rib eye steak, chargrilled. Served with hand-cut chips, and sauce of your choice.

Four cheese sauce or Peppercorn sauce

Contain dairy

Chicken souvlaki. **£19.05**

Succulent chicken fillet skewer with onions and peppers served with salad, chips, and Opa dip.

Contain dairy, mustard

Lamb chops **£20.25**

Juicy and meaty lamb chops, marinated in Greek virgin olive oil and oregano, served with chips and salad.

Meaty feast platter **£36.50**

(Serves 2 people)

A mighty feast of finest British and Welsh meat. Chargrilled chicken, pork, lamb skewers, homemade meatballs, lamb chops, and juicy Greek sausage.

Served with chips, pita bread, and tzatziki dip.

Contain dairy, gluten

Pork and lamb souvlaki **£21.25**

Juicy lamb and pork skewers, chargrilled in perfection. Served with chips, salad, pita, and Tzatziki.

Contain dairy, gluten, mustard.

Surf & Turf

£29.50

Tagliata of locally sourced Rib eye steak, chargrilled, accompanied by tiger prawns, mussels.

Served with chips, pita **bread**

Contain gluten, fish

Pork Belly

£18.80

Locally sourced pork belly chargrilled in perfection. Topped with rich honey thyme and chili sauce.

Served with pita bread and grilled vegetables

Contain gluten

Salad & Side

Pita bread

£2.20

Vegan. Contain gluten.

Chips.

£3.95

Vegan

Greek salad

£7.95

Ripe red tomatoes, cooling cucumber, red onions, peppers, olives, and feta. Dressed with olive oil and oregano.

Contain dairy

Cretan Ntakos salad

£7.95

Traditional Cretan rusk, topped with fresh tomato, feta cheese, capers, black olives

Dressed with olive oil and oregano.

Rustic Opa garlic bread

£3.50

Contain gluten

Add cheese for £1.00

Mixed Olives

£4.45

Handpicked Kalamata and green olives. Served with pita bread

Contain gluten