

TRADITIONAL COLD MEZE

Τζατζικί Tzatziki 7

GREEK YOGURT, CUCUMBER, GARLIC, EVOO & DILL

Μελιτζανοσαλάτα Melitzanosalata 7

TRADITIONAL EGGPLANT WITH ORANGE ZEST, ROASTED PEPPERS, GARLIC, PARSLEY & EVOO

Τυροκαυτερή Tirokafteri 7

IMPORTED FETA, ROASTED PEPPERS, GREEK YOGURT & EVOO

Ντολμάδες Dolamdes 7

GRAPE LEAVES, RICE, AND HERBS

Παντζάρια Roasted Beets 8

ROASTED BEETS WITH GREEK MANOURI CHEESE, WALNUTS, EVOO

Φέτα με ελιές Feta and Olives 6

IMPORTED FETA WITH MARINATED KALAMATA OLIVES

Κρυά Ποικιλία Opa Cold Sampler 21

TZATZIKI, MELITZANOSALATA, TIROKAFTERI, DOLMADES

FIRST ORDER OF PITA AND HUMUS ARE COMPLIMENTARY, ADDITIONAL ORDERS \$3

PITA BREAD \$1 (PER PIECE)

VEGETABLE MEZE

Ψητά Σπαράγγια Grilled Asparagus 7

SERVED WITH ROASTED TOMATO SAUCE

Αρακάς Κοκκινιστός Arakas 6

GREEN PEAS, CARROTS, ARICHOKES, ONIONS, AND TOMATOES STEW

Πατάτες Φούρνου Lemon Potatoes 6

LEMON, GARLIC, OLIVE OIL, OREGANO, AND HERBS

ΟΠΑ Πατάτες Opa Fries 6

GRATED KEFALOTIRI CHEESE, GARLIC, OREGANO

ΟΠΑ Τηγανητά Κολοκυθάκια Opa Chips 9

CRISPY ZUCCHINI, SERVED WITH GRATED KEFALOTIRI CHEESE

Οπα Μελιτζάνα Opa Eggplant 11

BAKED WITH IMPORTED FETA CHEESE, ONIONS, AND TOMATOES

Χόρτα Wild Greens 6

WILD GREENS BOILED TO PERFECTION TOPPED WITH EVOO, LEMON, AND SEA SALT

TRADITIONAL HOT MEZE

Σαγανάκι Saganaki 9

GREEK FLAMING KEFALOTIRI CHEESE WITH BRANDY

Κεφτέδες Keftedes 7

GROUND BEEF, WITH FRESH HERBS & SEASONINGS

Ελληνικός τακος Greek Tacos 7

ROASTED LAMB TACOS, TZATZIKI, GARNISHED WITH CHOPPED TOMATOES, LETTUCE, FETA CHEESE

Σουβλάκι Souvlaki 7

CHICKEN OR PORK SOUVLAKI GRILLED, SERVED ON A BED OF ROASTED PEPPERS

Σπανακόπιτα Spanakorita 9

SPINACH, FETA, LEEKS, & FRESH HERBS BAKED IN PHYLLO

Ζεστη Ποικιλία Opa Hot Sampler 24

SPANAKOPITA, KEFTEDES, CALAMARI, PORK AND CHICKEN SOUVLAKI

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

SEAFOOD MEZE

Τηγανιτό καλαμάρι Fried Calamari 14
LIGHTLY BATTERED, SEASONED AND SERVED WITH LEMON

Ψητό Καλαμάρι Grilled Calamari 14
SERVED WITH MIXED GREENS, DICED TOMATOES, CITRUS DRESSING

Ψητο Χταμοδι Grilled Octopus 15
CHAR GRILLED, SERVED ON A BED OF GREENS
WITH EVOO AND RED WINE VINEGAR

Γαύρος Smelts 11
FRIED IN A SEASONED BATTER

Σαρδελες Sardines 13
GRILLED AND TOPPED WITH CHOPPED TOMATOES
AND LADOLEMENO SAUCE

Ούζο Μύδια Ouzo Mussels 15
ROASTED TOMATO SAUCE, FRESH BASIL & GARLIC

SALADS

Χωριατικι Traditional Greek 15
TOMATOES, CUCUMBERS, ONIONS, PEPPERS, KALAMATA OLIVES,
FETA CHEESE & OPA VINAIGRETTE (NO LETTUCE)

Λάχανο Σαλάτα Greek Kale 13
KALE GREENS, MIXED WITH CHIC PEAS, FETA CHEESE,
CHOPPED TOMATOES, CUCUMBERS, PEPPERS

Καρπούζι & Φέτα Greek Watermelon & Feta 14
WATERMELON, FETA CHEESE, CUCUMBER, RED ONIONS, KALAMATA OLIVES, MINT

Συγκομιδης Harvest Salad 17
MIXED GREENS, TOMATOES, CUCUMBERS,
GRILLED VEGETABLES. CHIC PEAS, ASPARAGUS

Ψητά Σαλάτα Καλάμαρι Grilled Calamari 17
MARINATED CALAMARI, MIXED GREENS, TOMATOES, CUCUMBERS,
ONIONS, WITH OUR OPA VINAIGRETTE

Σαλάτα ΟΠΑ Opa Salad 26
GRILLED SHRIMP, GRILLED CALAMARI, GRILLED OCTOPUS, MIXED GREENS,
TOMATOES, CUCUMBERS, GRILLED VEGETABLES & ASPARUGUS

Protein additions to any salad • Chicken 6 • Gyro 6 • Shrimp 10 • Salmon 9

Soup Αυγολέμενο με κοτά Chicken Avgolemeno 5

GREEK WRAPS

All served with Greek Fries and Salad

Κοτόπουλο η Χοιρινό Chicken or Pork Wrap 15

Ψητό Αρνί Roasted Lamb Wrap 18

Γυρο Gyro Wrap 16

BURGERS & SANDWICHES

All served with Greek Fries and Salad

Τυρί Μπιφτέκι Cheeseburger 15

THREE BLEND CHEESE, LETTUCE, TOMATO & ONION

Γυρο Μπιφτέκι Gyro Burger 16

FETA, TZATZIKI & ROASTED RED PEPPER

Σάντουιτς Κοτόπουλο Chicken Sandwich 14

KAFTERI, LETTUCE, TOMATO & ONION

GREECE ON YOUR PLATE

Σουβλάκι Πιατέλα Souvlaki Platter 16

2 SOUVLAKI STICKS, CHOICE OF CHICKEN OR PORK,
SERVED WITH SALAD & GREEK FRIES

Κοτόπουλο Λεμονιού Greek Lemon Chicken 19

HALF CHICKEN SERVED WITH LEMON POTATOES & SALAD

Μουσακά Mousaka 19

LAYERS OF ROASTED EGGPLANT, POTATOES, GROUND BEEF,
& HOMEMADE BÉCHAMEL & SALAD

Παστιτσιο Pastitsio 19

LAYERS OF MACARONI & SEASONED GROUND BEEF,
TOPPED WITH HOMEMADE BÉCHAMEL

Ψητό Αρνί Roasted Lamb 26

SLOW COOKED, SERVED WITH LEMON POTATOES & SALAD

Γεμιστά Stuffed Peppers 16

RICE, FRESH HERBS, TOMATOES & EVOO SERVED WITH A SIDE OF LEMON POTATOES

Αρνί Γουβέτσι Lamb Shank 22

BRAISED THEN OVEN ROASTED LAMB SHANK ON A BED OF TOMATO ORZO

CATCH OF THE DAY

Γαρίδες της Σαντορίνης **Santorini Shrimp 26**

SAUTEED WITH A ROASTED TOMATO SAUCE, FETA CHEESE, FRESH GARLIC, & A SPLASH OF WHITE WINE, SERVED WITH RICE AND ASPARAGUS

Γαρίδες **Grilled Prawns 38**

2 U3 PRAWNS GRILLED, TOPPED WITH DICED TOMATOES & LADOLEMENO SAUCE

Ψητός Σολομός **Grilled Salmon 26**

SIMPLY GRILLED AND TOPPED WITH A LADOLEMENO SAUCE, SERVED WITH RICE AND ASPARAGUS

Λυθρίνι **Red Snapper 28**

WHOLE FISH SIMPLY GRILLED, AND TOPPED WITH A LADOLEMENO SAUCE SERVED WITH WILD GREENS AND RICE

Λαβρακι **Branzino 29**

IMPORTED FROM GREECE, GRILLED AND SERVED WITH LEMON POTATOES AND WILD GREENS

Θαλασσινά **Thallasino 47**

2 U3 PRAWNS, MUSSELS, CALAMARI COOKED IN A ROASTED TOMATO GARLIC SAUCE, OUZO, & GREEK ORZO

GRILLED MEATS

Ψητό Χοιρινό **Roast Pork**

(sold by the pound Friday & Saturday) \$12/lb

SLOW ROASTED FOR 6-8 HOURS AND SERVED GREEK FESTIVAL STYLE CHOPPED AND ON A WAX PAPER

Χοιρινή Μπριζόλα **Long Bone Pork Chop 28**

DUROCK PORK CHOP SIMPLY GRILLED TO A MEDIUM TEMPERATURE. SERVED WITH SIDE OF LEMON POTATOES AND ARAKAS

Παϊδάκια **Lamb Chops 32**

MARINATED WITH ROSEMARY, THYME & GARLIC SERVED WITH LEMON POTATOES AND ARAKAS

8 oz Filet 32

GRILLED TO YOUR TEMPERATURE, SERVED WITH LEMON POTATOES AND GRILLED ASPARAGUS

KEBOBS

ALL KEBOBS SERVED WITH RICE PILAF & VEGATABLES

BEEF TENDERLOIN 29

MARINATED WITH FRESH HERBS

CHICKEN BREAST FILET 26

MARINATED IN WHITE WINE, LEMON, GARLIC, AND EVOO

GRILLED SHRIMP 28

MARINATED IN GARLIC, OREGANO, OLIVE OIL

FAMILY STYLE MENUS

Our family style platters are designed to be shared and experience the many flavors of our Greek cuisine.

Athena \$30 per Person

Salad
Horiatiki (traditional greek salad).
Cold Pikilia
Melitzanosalata, tzatziki, kafteri, dolmades, & olives.
Saganaki
Flaming cheese with brandy
Meat Platter
Beef tenderloin kebob, chicken kebob, & pork tenderloin
Roasted lemon potatoes and rice pilaf

Apollo \$35 per Person

Salad
Horiatiki (traditional greek salad).
Cold Pikilia
Melitzanosalata, tzatziki, kafteri, dolmades, & olives.
Hot Pikilia
Spanakopita, keftedes, calamari, pork & chicken souvlaki stick
Saganaki
Flaming cheese with brandy.
Meat Platter
Lamb chops, beef tenderloin kebob, chicken kebob, & pork tenderloin.
Roasted lemon potatoes and rice pilaf

Aphrodite \$40 per Person

Salad
Horiatiki (traditional greek salad).
Cold Pikilia
Melitzanosalata, tzatziki, kafteri, dolmades, & olives.
Hot Pikilia
Spanakopita, keftedes, calamari, pork & chicken souvlaki stick
Saganaki
Flaming cheese with brandy.
One Prawn per Person
Grilled, topped with ladolemono sauce.
Meat Platter
Lamb chops, beef tenderloin kebob, chicken kebob, & pork tenderloin
Roasted lemon potatoes and rice pilaf

Zeus \$45 per Person

Salad
Horiatiki (traditional greek salad).
Cold Pikilia
Melitzanosalata, tzatziki, kafteri, dolmades, & olives.
Saganaki
Flaming cheese with brandy.
Hot Pikilia
Spanakopita, keftedes, calamari, pork & chicken souvlaki stick
Meat Platter
Lamb chops, beef tenderloin kebob, chicken kebob, & pork tenderloin
Seafood Platter
Prawns, mussels, calamari, scallops, roasted tomato garlic sauce, white wine & greek pasta.
Roasted lemon potatoes and rice pilaf



ALL DRINKS \$12

ACROPOLIS MARTINI

Ketel One Vodka, Watermelon Liqueur, Soho Lychee Liqueur

OPA FILAKIA MARTINI

Ketel One Peach & Orange Blossom Vodka, Triple Sec, Arnita Greek peach juice, agave, fresh lime juice

MYKONOS MARTINI

Ketel Citron Vodka, Pomegranate Liqueur, Triple Sec, and fresh lime juice

SKINOS FRESH

Mastiha Liqueur, Tanqueray Gin, Cucumber, Mint, Agave, and fresh squeezed Lemon

OPA LEMONADE

Mastiha Liqueur, Muddled lemon, and mint shaken

APHRODITES REVENGE

Kettle One Vodka, fresh watermelon, mint, fresh squeezed lemon lime juice and a splash of Arnita Greek peach juice shaken and strained over large ice cubes

FOUNTAIN OF YOUTH

Absolut Acai Vodka, Agave, muddled blueberries and lemon

GREEK MOJITO

Raki, Muddled lime and mint brown sugar and Arnita Greek Sour cherry juice

MIAMI MOJITO

Bacardi Rum, muddled mint, muddled lime, strawberry puree, and soda

BLUEBERRY MARGARITA

Casamigos Tequila, Blueberries, and fresh squeeze of lime, shaken and topped with lemonade

WATERMELON MARGARITA

Casamigos Tequila, agave, muddled fresh watermelon, mint and fresh squeezed lemon

BULLET RYE OLD FASHIONED

Bullet Rye, Muddled Cherry and Orange, aromatic bitters, orange bitters, Arnita Greek Sour Cherry juice, Topped with soda

WHITE WINES

		
Pinot Grigio, Beringer Vineyard , California	7	26
Pinot Grigio, Gabbiano "Promessa" , Italy	9	32
Pinot Grigio, Santa Margherita , Italy		56
Sauvignon Blanc, Matua , Marlborough, New Zealand	9	32
Sauvignon Blanc, Sterling Vineyards , Napa Valley	12	39
Chardonnay, Josh Cellars , California	8	30
Chardonnay, Chateau St. Jean , California	10	38
Riesling, Chateau Ste. Michelle , Columbia Valley, Washington	9	32



ROSÉ WINES

Rosé, Josh Cellars , California	9	32
Rosé, Maison de Grand Esprit "Magique" , Cotes de Provence, France		
Rosé, La Tour Melas , Greece	11	42
Rosé, Minuty M , Cotes de Provence, France	13	50
Rosé, Minuty 281 , Cotes de Provence, France		175
Rosé, Miraval , Cotes de Provence, France		62
Rosé, Miraval , Cotes de Provence, France 1.5 Liter Bottle		135
Magnum Rosé, Minuty M , Cotes de Provence, France 1.5 Liter Bottle		96
3 Liter Rosé, Minuty 281 , Cotes de Provence, France		595

RED WINES

Pinot Noir, Josh Cellars , California	10	39
Pinot Noir, Meiomi , California	11	42
Pinot Noir, Belle Glos "Las Alturas" , Santa Lucia Highlands, California		54
Cabernet Sauvignon, Beringer Vineyard , California	7	26
Cabernet Sauvignon, Josh Cellars , California	9	34
Cabernet Sauvignon, Uppercut , California	12	46
Cabernet Sauvignon, Jordan , Sonoma, California		80
Red Blend, 19 Crimes , Australia	10	38
Merlot, Chateau St. Jean , California	9	32

GREEK WHITE WINES

		
Retsina, Savvatiano , Attica	7	27
Moschofilaro, Mantinia , Arcadia	10	39
White Blend, Avantis , Evia	12	46
White Blend, Gavalas , Santorini	16	54
Sauvignon Blanc, The Black Sheep , Pangeon	13	46
Sauvignon Blanc, Milia , Tetramythos	11	38
Chardonnay, Queen of Hearts , Lazaridis	9	32
Chardonnay, Lion D'ior , Lazaridis	10	35

GREEK RED WINES

Pinot Noir, Papaiaonnou , Organic Grapes Nemea	17	56
Syrah Blend, Nostos , Organic Grapes Crete	12	45
Aggioritiko, Aivalis , Nemea	12	42
Xinomavro, Naoussea , Nousse	11	38
Cabernet Sauvignon, Tetramythos	9	32
Cabernet Sauvignon, Lion D'ior , Drama	11	38
Cabernet Sauvignon, Hatzimihalis	15	49
Cabernet Sauvignon/Merlot Blend, Chateau Red , Kavala	12	46
Cabernet/Aggioritiko, Katogi Averoff , Metsovo	12	42
Merlot/Syrah, The Black Sheep , Kavala	13	46

CHAMPAGNE/SPARKLING

Lunetta, Prosecco, Italy	Split 12	43
Pop by Pommery, Champagne, France	Split 16	
Pop by Pommery, Rosé, Champagne, France	Split 16	
Veuve Clicquot, Yellow Label, Champagne, France		135
Dom Perignon Luminous, Collection Millesimal Brut, France		325