




Welcome to Taverna Opa Delray!

Since 2014, we have proudly served Delray Beach with an authentic Greek dining experience and family-style hospitality. For over 20 years, our legacy of Taverna Opa establishments has set the area standard for delicious Greek fare served with a smile – we’re so happy to share that with you today.

Every visit to our dining room is meant to be shared. Delight in generous portions of fresh seafood, prime meat, vegetable dishes and handmade authentic Greek dishes crafted from imported ingredients, using recipes perfected and passed down through generations. Whether you sit down at our table to enjoy a multi-course meal surrounded by Mykonos-inspired décor, or you join us at the bar for cocktails and appetizers, you’ll always feel like family.

Make sure to check out our exciting Rosé Sunday Brunch offerings, and don’t forget to stop in during daily Happy Hour! Have an upcoming celebration? We have the perfect entertaining space for your group of up to 55 guests in our private dining room.

Thank you for choosing Taverna Opa. We look forward to providing you with a memorable experience you won’t find anywhere outside our family of restaurants.

		
GREEK WHITE WINES		
Moschofilero, Boutari	10	38
White Blend, Gavalas , <i>Santorini</i>	16	62
Sauvignon Blanc, The Black Sheep , <i>Pangeon</i>	9	34
Retsina, Savatiano , <i>Attico</i>	8	27
GREEK RED WINES		
Cabernet Sauvignon, Papaioannou , <i>Korinthia, Greece</i>	10	38
Cabernet Sauvignon, Hatzimihalis	13	45
Merlot/ Syrah, The Black Sheep , <i>Kavala</i>	8	30
WHITE WINES		
Pinot Grigio, Woodbridge by Robert Mondavi , <i>California</i>	7	26
Pinot Grigio, Gabbiano "Promessa" , <i>Italy</i>	8	30
Sauvignon Blanc, The Crossings , <i>Awatere Valley, Marlborough, NZ</i>	9	34
Sauvignon Blanc, Napa Cellars , <i>Napa Valley</i>	10	38
Sauvignon Blanc, Charles Krug , <i>Napa Valley</i>	12	45
Chardonnay, Woodbridge by Robert Mondavi , <i>California</i>	7	26
Chardonnay, Josh Cellars , <i>California</i>	8	30
Chardonnay, Kendall Jackson Vinter's Reserve , <i>California</i>	10	38
Riesling, Chateau Ste. Michelle , <i>Columbia Valley, Washington</i>	7	26
ROSÉ WINES		
Rosé, La Tour Melas , <i>Macedonia, Greece</i>	15	45
Rosé, Josh Cellars , <i>California</i>	8	32
Rosé, Fleurs de Prairie , <i>Languedoc, France</i>	11	38
RED WINES		
Pinot Noir, Josh Cellars , <i>California</i>	9	34
Pinot Noir, Meiomi , <i>California</i>	10	38
Pinot Noir, Belle Glos "Clark & Telephone" , <i>Santa Lucia Highlands, California</i>		55
Cabernet Sauvignon, Woodbridge by Robert Mondavi , <i>California</i>	7	26
Cabernet Sauvignon, Josh Cellars , <i>California</i>	9	34
Cabernet Sauvignon, Bellacosa , <i>North Coast, California</i>	13	47
Cabernet Sauvignon, Charles Krug "Vintage Select" , <i>Napa Valley, California</i>		55
Merlot, Charles Smith "Velvet Devil" , <i>Washington State</i>	9	36
CHAMPAGNE / SPARKLING		
Mimosa	6	
Lunetta, Prosecco , <i>Italy</i>	Split 9	36
Josh, Rosé Prosecco , <i>Italy</i>	10	38
POP by Pommery, Champagne , <i>France</i>	Split 16	
Veuve Clicquot, Yellow Label , Champagne , <i>France</i>		125



ALL DRINKS \$12

ACROPOLIS MARTINI

Tito's Handmade Vodka, Watermelon Liqueur, Soho Lychee Liqueur

OPA FILAKIA MARTINI

*Ketel One Peach & Orange Blossom Vodka, Triple Sec,
Peach nectar, agave, fresh lime juice*

MYKONOS MARTINI

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

ATHENIAN SPRITZ

Ottos Greek Vermouth, Prosecco, Tonic

SANTORINI FRESH

Gray Whale Gin, muddled lemon, lime & agave topped with tonic

APHRODITES REVENGE

*Absolut Vodka, fresh watermelon, mint, fresh squeezed lemon lime juice
and a splash of Amita Greek peach juice*

FOUNTAIN OF YOUTH

Effen Raspberry Vodka, Agave, Muddled blueberry, and muddled lemon

GREEK MOJITO

Skinos Greek Mastiha, Bacardi Rum muddled lemon & mint

MIAMI MOJITO

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

BLUEBERRY MARGARITA

*Teremana Blanco Tequila, Blueberries, and fresh squeeze of lime,
shaken and topped with lemonade*

WATERMELON MARGARITA

Espolon Blanco Tequila, agave, muddled fresh watermelon, mint and fresh squeezed lemon

OLD FASHIONED

*High West Double Rye, Muddled Cherry and Orange, aromatic bitters,
orange bitters, Amita Greek Sour Cherry juice*

TRADITIONAL COLD MEZE

Tzatziki 7

GREEK YOGURT, CUCUMBER, GARLIC, EVOO & DILL

Melitzanosalata 7

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

Tirokafteri 7

IMPORTED FETA, ROASTED PEPPERS, GREEK YOGURT & EVOO

Dolmades 8

GRAPE LEAVES, RICE, AND HERBS

Feta and Olives 7

IMPORTED FETA WITH MARINATED KALAMATA OLIVES

Opa Cold Sampler 18

TZATZIKI, MELITZANOSALATA, TIROKAFTERI, DOLMADES, KALAMATA OLIVES

**FIRST ORDER OF PITA AND HUMMUS ARE COMPLIMENTARY, ADDITIONAL ORDERS \$3
PITA BREAD \$1 (PER PIECE)**

VEGETABLE MEZE

Grilled Asparagus 7

SERVED WITH ROASTED TOMATO SAUCE

Yiayia's Veggies 6

FRESH GREEN BEANS, YELLOW SQUASH, ROASTED PEPPERS, GARLIC & ROASTED TOMATOES

Lemon Potatoes 6

LEMON, GARLIC, OLIVE OIL, OREGANO, AND HERBS

Opa Fries 6

GRATED KEFALOTIRI CHEESE, GARLIC, OREGANO

Opa Chips 8

CRISPY ZUCCHINI, SERVED WITH GRATED KEFALOTIRI CHEESE

Opa Eggplant 9

BAKED WITH IMPORTED FETA CHEESE, ONIONS, AND TOMATOES

Wild Greens 6

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

TRADITIONAL HOT MEZE

Saganaki 9

GREEK FLAMING KEFALOTIRI CHEESE WITH BRANDY

Keftedes 7

GROUND BEEF, WITH FRESH HERBS & SEASONINGS

Greek Tacos 7

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

Souvlaki 6

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

Spanakopita 8

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

Oak Grilled Wings 7

TOSSED IN LEMON GARLIC SAUCE

Baby Back Lemon Ribs 8

SLOW COOKED AND TOSSED IN LEMON & OLIVE OIL

Opa Hot Sampler 19

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

Fried Calamari 12

LIGHTLY BATTERED, SEASONED AND SERVED WITH LEMON

Grilled Calamari 12

SERVED WITH MIXED GREENS, DICED TOMATOES, CITRUS DRESSING

Grilled Octopus 17

CHAR GRILLED, SERVED ON A BED OF GREENS WITH EVOO AND RED WINE VINEGAR

Ouzo Mussels 13

ROASTED TOMATO SAUCE, FRESH BASIL & GARLIC

Opa Shrimp 13

ROASTED TOMATO SAUCE, GARLIC, FRESH BASIL, OLIVE OIL, WHITE WINE & GOAT CHEESE

Scallops 14

PAN SEARED, SERVED WITH FRESH SPINACH, FETA & ORZO

SOUP

Chicken Avgolemeno 6

SALADS

Traditional Greek 12

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

Greek Kale 12

KALE GREENS, MIXED WITH CHICKPEAS, FETA CHEESE,
CHOPPED TOMATOES, CUCUMBERS, PEPPERS

Watermelon & Feta 10

WATERMELON, FETA CHEESE, CUCUMBER, RED ONIONS, KALAMATA OLIVES, MINT

Harvest Salad 13

MIXED GREENS, TOMATOES, CUCUMBERS, ASPARAGUS, GRILLED
VEGETABLES, CHICKPEAS, DRIED CRANBERRIES & FIGS

Opa Salad 18

SHRIMP, CALAMARI, OCTOPUS, LETTUCES, TOMATOS,
CUCUMBERS, GRILLED VEGGIES, & ASPARAGUS

Protein Additions To Any Salad

Chicken 6 • Gyro 6 • Shrimp (2 pieces) 6 • Salmon 9

GREEK WRAPS

Served with Greek Fries and Salad

Gyro Wrap 15

Roasted Lamb Wrap 16

Chicken or Pork Wrap 15

BURGERS & SANDWICHES

All served with Greek Fries and Salad

Cheeseburger 13

THREE BLEND CHEESE, LETTUCE, TOMATO & ONION

Gyro Burger 14

FETA, TZATZIKI & ROASTED RED PEPPER, TOPPED WITH GYRO SLICES

Chicken Breast 13

LETTUCE, TOMATO & ONION, ROASTED PEPPER GARLIC SAUCE

Fried Grouper 14

LETTUCE TOMATOES, ROASTED PEPPER GARLIC SAUCE

GREECE ON YOUR PLATE

Souvlaki Platter 16

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

Stuffed Peppers 15

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

Lemon Chicken 17

HALF CHICKEN SERVED WITH LEMON POTATOES & SALAD

Mousaka 17

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

Roasted Lamb 24

SLOW COOKED, SERVED WITH LEMON POTATOES & SALAD

Lamb Shank 23

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

CATCH OF THE DAY

Santorini Shrimp 24

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

Grilled Salmon 24

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

Grouper 26

PAN FRIED, SAUTEED IN WINE GARLIC BUTTER, CAPPER SAUCE,
SERVED WITH LEMON POTATOES ASPARAGUS

Snapper 29

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

Branzino 29

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

Thallasino (for 2) 46

PRAWNS, SCALLOPS, MUSSELS, SHRIMP, CALAMARI COOKED IN A ROASTED
TOMATO GARLIC SAUCE, WHITE WINE & GREEK ORZO

WOOD FIRE GRILLED

Lamb Chops 29

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

Grilled Chicken Breast 19

TOPPED WITH LADOLEMONO SAUCE & OREGANO, SERVED WITH LEMON POTATOES & VEGETABLES

Filet Mignon 31

8oz, GRILLED TO YOUR TEMPERATURE, SERVED WITH LEMON POTATOES AND GRILLED ASPARAGUS

Opa Surf & Turf 38

8 oz FILET MIGNON, SHRIMP, SERVED WITH LEMON POTATOES,
ASPARAGUS & GARNISHED WITH DICED TOMATOES

Meat Plater 59

LAMB CHOPS, CHICKEN KEBOB, BEEF TENDERLOIN KEBOB,
PORK, SERVED WITH LEMON POTATOES & RICE

KEBOBS

ALL KEBOBS SERVED WITH RICE PILAF & VEGETABLES

Beef Tenderloin 29

MARINATED WITH FRESH HERBS

Grilled Chicken 23

MARINATED IN WHITE WINE, LEMON, GARLIC, AND EVOO

Grilled Shrimp 24

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