

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.