

"Opa" is a code word that conveys the festive Greek spirit. At Taverna Opa, every day is a celebration of good food and wine.



We invite you to join in our celebration.
This menu is created to share.
Enjoy!

TRADITIONAL COLD MEZE

PITA BREAD	1
TZATZIKI	8
Greek Yogurt, Garlic, Cucumber, Fennel, Olive Oil, Dill	
TARAMOSALATA	10
Whipped Carp Roe, Sourdough Bread, Olive Oil, Lemon	
MELITZANOSALATA	8
Roasted Eggplant, Red Peppers, Orange Zest, Garlic, Parsley, Olive Oil	
KAFTERI	8
Spicy Feta, Greek Yogurt, Olive Oil	
FETA & OLIVES	9
Imported Feta, Marinated Kalamata Olives	
DOLMADES	12
Stuffed Grape Leaves with Rice, Herbs, Lemon Sauce	
GIGANTES BEANS	12
Giant Lima Butter Beans, Olive Oil, Red Onion, Lemon, Dill	
OPA COLD PIKILIA SAMPLER	25
Tzatziki, Melitzanosalata, Taramosalata, Kafteri, Dolmades, Olives, Pita	

SEAFOOD MEZE

OCTOPUS	21
Grilled, Olive Oil, Red Wine Vinegar, Onions, Capers, Oregano	
OUZO MUSSELS	18
Ouzo, Fennel, Scallions, Garlic, Fresh Orange, Lemon	
CALAMARI	14
Fried, Roasted Pepper Aioli, Lemon	
SMELTS	14
Crispy Fried, Tzatziki, Lemon	
SCALLOPS	18
Pan Seared, Spinach, Feta	
GAVROS	11
Marinated White Anchovies, Olive Oil	
OPA SHRIMP	12
Roasted Tomato, Feta	
LA BOMBA PRAWN	24
Grilled, Ladolemono Sauce	

SALADS

	TRADITIONAL GREEK	14/27
	Tomatoes, Cucumbers, Red Onions, Green&Red Peppers, Kalamata Olives, Sheep's Milk Feta, Capers, Opa Dressing, Olive Oil, Red Wine Vinegar	
MEDITERRANEAN	15	
Mixed Greens, Tomato, Cucumbers, Walnuts, Dried Figs, Dried Cranberries, Clementines, Goat Chesse		
CRETAN POTATO SALAD	11	
Potatoes, Capers, Scallions, Dill, red onions, Olive Oil, Lemon		
	PRASINI	14
	Organic Arugula, Romaine Lettuce, Scallion, Dill, Shaved Sheep's Milk Cheese, Lemon, Olive Oil	
	OPA SALAD	25
	Shrimp, Octopus, Calamari, Mixed Greens, Romaine Lettuce, Tomatoes, Cucumbers, Grilled Peppers, Asparagus, Lemon Dressing	

*ADD CHICKEN, PORK OR GYRO \$6 * ADD SHRIMP (3 PIECES) \$9 * ADD SALMON \$9

TRADITIONAL HOT MEZE

SAGANAKI KEFALOTYRI	12
Flaming Cheese with Brandy	
GRILLED HALOUMI & TOMATO	14
Cypriot Haloumi, Tomato, Basil, Balsamic Glaze	
SPANAKOPITA	10
Spinach, Feta, Leeks, Herbs, Baked in Phyllo	
LAMB RIBS	20
Slow Cooked, Ladolemono Sauce	
KEFTEDES	14
Ground Beef and Lamb, Fresh Herbs & Seasoning	
BEEF TENDERLOIN TIPS	18
Oregano, Ladolemono Sauce	
LOUKANIKO	14
Greek pork Sausage, Grilled Peppers	

VEGETABLE MEZE

BEETS	14
Manouri (Goat Cheese) Crema, Arugula, Olive Oil	
OPA CHIPS	14
Crispy Zucchini, Grated Kefalotyri Cheese, Tzatziki	
OPA EGGPLANT	14
Imported Feta, Onions, Tomatoes	
GRILLED PEPPERS	9
Olive Oil, Vinegar	
LEMON POTATOES	7
Baked with Mizithra Cheese, Herbs, Olive Oil, Garlic, Oregano	
HORTA (STEAMED SWISS CHARD GREENS)	8
Olive Oil, Lemon	
OPA FRIES	7
Imported Crumbled Feta, Oregano	
YIAYIA'S VEGGIES	7
Mixed Seasonal Vegetables, Olive Oil, Fresh Tomato Sauce	




CATCH OF THE DAY

LAVRAKI (BRANZINO) Grilled, Ladolemono Sauce. Imported from Greece	33
WHOLE SNAPPER Grilled or Deep Fried, Ladolemono Sauce	35
SANTORINI SHRIMP Sautéed, Roasted Tomatoes, Feta, Garlic, Rice Pilaf, Asparagus	28
GROUPER FILLET Lightly breaded, Pan Seared, Olive Oil Lemon Sauce, Cretan Potato Salad	27
SALMON Grilled, Caper Dill Citrus Sauce, Rice Pilaf, Asparagus	29
CHILEAN SEABASS Pan Seared, Sautéed Spinach, Lemon Potatoes	39
THALASSINO  Shrimp, Mussels, Roasted Tomato Sauce, Orzo	38
SEAFOOD PLATTER (FOR 2)  U3 Prawns, Mussels, Calamari, Scallops, Roasted Tomato Sauce, Orzo	68

WOOD FIRE GRILLED

LAMB CHOPS Marinated with Thyme, Rosemary, Garlic, Lemon Potatoes, Vegetables	37
CHICKEN ARTICHOKE Grilled Chicken, Lemon Capers Artichoke Sauce, Rice Pilaf, Spinach Feta	23
PORK CHOP Heritage Pork, Peppers, Fries	27
BLACK ANGUS RIBEYE 16oz Black Angus Choice, Lemon Potatoes, Yogurt Horseradish Sauce	39
FILET MIGNON 8oz Grilled, Lemon Potatoes, Asparagus	36
OPA SURF & TURF 4oz Filet Mignon, La Bomba Prawn, Lemon Potatoes, Asparagus	42
MOUNTAIN OF LAMB 15 Pieces of Lamb Chops, Lemon Potato	125
MEAT PLATTER (FOR 2) Lamb Chops, Chicken Kebob, Beef Tenderloin Kebob, Pork Souvlaki, Pork Greek Sausage, Lemon Potatoes, Rice Pilaf	75

GREECE ON YOUR PLATE

ROASTED GRASS-FED LAMB Braised, Thyme, Rosemary, Oregano, Lemon Potatoes	31
FREE RANGE LEMON CHICKEN Roasted Half Chicken, Lemon Potatoes	23
PASTITSIO  Layers of Macaroni, Seasoned Ground Beef, Creamy Bechamel	23
MOUSSAKA  Layers of Roasted Eggplant, Potatoes, Seasoned Ground Beef, Creamy Bechamel	24
STUFFED PEPPERS  Rice, Fresh Herbs, Tomatoes, Olive Oil	18

KEBOBS

BEEF TENDERLOIN Marinated, Fresh Herbs, Rice Pilaf, Lemon Potatoes	35
LAMB Tzatziki, Pita, Onions, Tomatoes, Fries	29
SHRIMP Marinated, Garlic, Oregano, Olive Oil, Roasted Peppers, Rice Pilaf, Lemon Potatoes	26
CHICKEN Marinated, Fresh Herbs, Rice Pilaf, Lemon Potatoes	25

SOUVLAKI PLATTERS

GYRO	19
CHICKEN	19
PORK	19
Pita Bread, Salad, Tzatziki, Fries	

FOR 4 OR MORE GUESTS

FAMILY STYLE MENUS

These menus are designed to be shared FAMILY STYLE, just like we do in Greece.
Experience the flavors of Greece in an authentic manner, found only at Taverna Opa. Enjoy the delicious food and authentic atmosphere!!!

APOLLO

GREEK SALAD
COLD PIKILIA
HOT PIKILIA Lamb Ribs, Fried Calamari, Spanakopita, Keftedes
CHEESE SAGANAKI
MEAT PLATTER Lamb Chops, Beef Tenderloin Kebob, Chicken Kebob & Pork Souvlaki, Lemon Potatoes & Rice Pilaf.

\$45 PER PERSON

APHRODITE

GREEK SALAD
COLD PIKILIA
HOT PIKILIA
CHEESE SAGANAKI
ONE PRAWN per person
MEAT PLATTER Lamb Chops, Beef Tenderloin Kebob, Chicken Kebob & Pork Souvlaki, Lemon Potatoes & Rice Pilaf.

\$50 PER PERSON

ZEUS

GREEK SALAD
COLD PIKILIA
HOT PIKILIA
CHEESE SAGANAKI
MEAT PLATTER Lamb Chops, Beef Tenderloin Kebob, Chicken Kebob & Pork Souvlaki, Lemon Potato & Rice Pilaf
SEAFOOD PLATTER Bomba Prawns, Mussells, Calamari, Scallops, Tomato Garlic Sauce, Orzo

\$60 PER PERSON

OPEN BAR \$55 - 2HOURS/PERSON

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MELITZANOSALATA	8
Roasted Eggplant, Red Pepper, Orange Zest, Garlic, Parsley, Olive Oil	
KAFTERI	8
Imported Feta, Greek Yogurt, Olive Oil, Hot Peppers	
FETA & OLIVES	9
Imported Feta with Marinated Kalamata Olives	
DOLMADES	12
Stuffed Grape Leaves with Rice, Herbs & Lemon	
GIGANTES BEANS	12
Giant Lima Butter Beans, Olive Oil, Red Onion, Dill, Lemon	
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Tzatziki, Taramosalata, Melitzanosalata, Kafteri, Olives, Dolmades, Pita	

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Fried, Roasted Pepper Aioli, Lemon	
SMELTS	14
Crispy Fried, Lemon, Tzatziki	
SCALLOPS	18
Pan Seared, Spinach, Feta, Diced Tomato	
GAVROS	11
Marinated White Anchovies, Olive Oil	
OPA SHRIMP	12
Roasted Tomato, Feta	
LA BOMBA PRAWN	24
Grilled, Ladolemono Sauce	

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Potatoes, Capers, Scallions, Dill, Red Onions, Olive Oil , Lemon	

PRASINI	14
Organic Arugula, Romaine Lettuce, Scallions, Dill, Shaved Sheep's Milk Cheese, Lemon & Olive Oil	
OPA SALAD	25
Shrimp, Octopus, Calamari, Romaine Lettuce, Tomatoes, Cucumbers, Grilled Peppers, Asparagus, Lemon Dressing	

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Oregano, Ladolemono Sauce	
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Greek Pork Sausage, Grilled Peppers	

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OPA EGGPLANT	14
Imported Feta, Onions, Tomatoes	
GRILLED PEPPERS	9
Olive Oil, Vinegar	
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Baked with Mizithra Cheese, Herbs, Olive Oil, Garlic, Oregano	
OPA FRIES	7
Imported Crumbled Feta, Oregano	
HORTA (STEAMED SWISS CHARD)	8
Olive Oil, Lemon	
YIAYIA'S VEGGIES	7
Mixed Seasonal Vegetables, Olive Oil, Fresh Tomato Sauce	

FIRST ORDER OF HUMMUS IS COMPLIMENTARY, ADDITIONAL ORDERS ARE \$3