

"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 designed to be shared.
Enjoy!

TRADITIONAL COLD MEZE

PITA 🌾	1
TZATZIKI Greek Yogurt, Garlic, Cucumber, Fennel, Olive Oil, Dill	8
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, Rice, Herbs, Lemon Sauce	
GIGANTES BEANS 🍃	12
Giant Lima Butter Beans, Olive Oil, Red Onions, Lemon, Dill	
OPA COLD PIKILIA SAMPLER 🌾	25
Tzatziki, Melitzanosalata, Taramasalata, Kafteri, Dolmades, Olives, Pita	

SEAFOOD MEZE

OCTOPUS	22
Grilled, Olive Oil, Red Wine Vinegar, Onions, Capers, Oregano	
OUZO MUSSELS	18
Ouzo, Fennel, Scallion, Garlic, Fresh Orange, Lemon	
CALAMARI 🌾	15
Fried, Roasted Pepper Aioli, Lemon	
SMELTS 🌾	15
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	

SALADS

TRADITIONAL GREEK 15/28

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, Tomatoes, Cucumbers, Walnuts, Dried Figs, Goat Cheese, Dried Cranberries, Clementines	
CRETAN POTATO SALAD 🍃	11
Potatoes, Capers, Scallions, Dill, Red Onions, Olive Oil , Lemon	

PRASINI	14
Organic Arugula, Lettuce, Scallions, Dill, Fennel, Shaved Sheep's Milk Cheese, Lemon & Olive Oil	
OPA SALAD	27
Shrimp, Octopus, Calamari, Romaine Lettuce, Mix Greens, 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	13
Flaming Cheese with Brandy	
GRILLED HALLOUMI & TOMATOES	14
Cypriot Halloumi, Tomatoes, Basil, Balsamic Vinegar	
SPANAKOPITA 🌾	10
Spinach, Feta, Leeks, Herbs, Baked in Phyllo	
LAMB RIBS	20
Slow Cooked, Ladolemono Sauce	
KEFTEDES 🌾	14
Ground Beef and Lamb, Fresh Herbs	
BEEF TENDERLOIN TIPS	18
Oregano, Ladolemono Sauce	
GRILLED CALF LIVER	14
Onions	
SARMA (STUFFED CABBAGE)	10
Ground Beef, Rice & Herbs, Feta Sauce	

VEGETABLE MEZE

BEETS	14
Yogurt, Walnuts, Clementines, Sheep's Milk Chesse	
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	
OPA FRIES	7
Imported Crumbled Feta, Oregano	
HORTA (STEAMED SWISS CHARD) 🍃	9
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

CATCH OF THE DAY

LAVRAKI (BRANZINO)	34
Grilled, Ladolemono Sauce. Imported Fresh from Greece	
WHOLE SNAPPER	37
Grilled or Deep Fried, Ladolemono Sauce	
TSIPOURA (DORADO)	37
Grilled, Ladolemono Sauce	
SANTORINI SHRIMP	28
Sautéed, Roasted Tomatoes, Feta, Garlic, Rice Pilaf, Asparagus	
GROUPER FILLET 	29
Lightly Breaded, Pan-Seared, Olive Oil Lemon Sauce, Cretan Potato Salad	
SALMON	29
Grilled, Caper Dill Citrus Sauce, Rice Pilaf, Asparagus	
CHILEAN SEABASS	39
Pan-Seared, Sautéed Spinach, Lemon Potatoes	
THALASSINO 	38
Shrimp, Mussels, Roasted Tomato Sauce, Orzo	
SEAFOOD PLATTER (FOR 2) 	68
U3 Prawns, Mussels, Calamari, Scallops, Roasted Tomato Sauce, Orzo	

WOOD FIRE GRILLED

LAMB CHOPS	37
Marinated with Thyme, Rosemary, Lemon Potatoes, Vegetables	
CHICKEN ARTICHOKE	24
Grilled Chicken, Lemon Capers Artichoke Sauce, Rice Pilaf, Spinach Feta	
PORK CHOP	27
Heritage Pork, Peppers, Fries	
BLACK ANGUS RIBEYE	40
16oz Black Angus Choice, Lemon Potatoes, Yogurt Horseradish Sauce	
FILET MIGNON	37
8oz Grilled, Lemon Potatoes, Asparagus	
OPA SURF & TURF	42
4oz Filet Mignon, La Bomba Prawn, Lemon Potatoes, Asparagus	
MOUNTAIN OF LAMB	125
15 Pieces of Lamb Chops, Lemon Potatoes	
MEAT PLATTER (FOR 2)	75
Lamb Chops, Chicken Kebob, Beef Tenderloin Kebob, Pork Souvlaki, Lemon Potatoes, Rice Pilaf	

GREECE ON YOUR PLATE

ROASTED GRASS-FED LAMB	31
Braised, Thyme, Rosemary, Oregano, Lemon Potatoes	
FREE RANGE LEMON CHICKEN	23
Roasted Half Chicken, Lemon Potatoes	
PASTITSIO 	24
Layers of Macaroni, Seasoned Ground Beef, Creamy Bechamel	
MOUSSAKA 	25
Layers of Roasted Eggplant, Potatoes, Seasoned Ground Beef, Creamy Bechamel	
STUFFED PEPPERS 	19
Rice, Fresh Herbs, Tomatoes, Olive Oil	

KEBOBS

BEEF TENDERLOIN	36
Marinated, Fresh Herbs, Rice Pilaf, Lemon Potatoes	
LAMB	29
Tzatziki, Pita, Onions, Tomatoes, Fries	
SHRIMP	26
Marinated, Garlic, Oregano, Olive Oil, Roasted Peppers, Rice Pilaf, Lemon Potatoes	
CHICKEN	26
Marinated, Fresh Herbs, Rice Pilaf, Lemon Potatoes	

SOUVLAKI PLATTERS

GYRO	21
CHICKEN	21
PORK	21
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 Potatoes & Rice Pilaf
- SEAFOOD PLATTER
U3 Prawns, Mussels, Calamari, Scallops, Tomato Garlic Sauce, Orzo

\$60 PER PERSON

OPEN BAR \$60 - 2HOURS/PERSON