

CATCH OF THE DAY

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

GREECE ON YOUR PLATE

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

WOOD FIRE GRILLED

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

KEBOBS

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

SOUVLAKI PLATTERS

GYRO	19
CHICKEN	19
PORK	19
<i>Pita Bread, Salad, Tzatziki, Fries</i>	

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 \$55 - 2HOURS/PERSON



"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
TAMOSALATA 🌿	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	25
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, Pita	
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
Grilled 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