

# OPA

IS A PASSWORD 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. EXPERIMENT AND ENJOY!!!!

## TRADITIONAL COLD MEZE

### **TZATZIKI** 5

OUR HOMEMADE GREEK STRAINED YOGURT, CUCUMBER, GARLIC,  
DILL, & EVOO

### **TARAMOSALATA** 5

LEMONY COD ROE DIP

### **MELIZANOSALATA** 5

EGGPLANT, LEMON-ORANGE ZEST, GARLIC & ONION

### **HUMMUS** 5

CHICKPEAS, OLIVE OIL, GARLIC, AND SEA SALT

### **SKORDALIA** 5

CREAMY GARLIC POTATO SPREAD

### **FETA & OLIVES** 6

OLIVE OIL & OREGANO

### **COLD PIKILIA** 15

TZATZIKI, TARAMA, MELITZANOSALATA, DOLMADES & OLIVES

## TRADITIONAL HOT MEZE

**LAMB RIBS 10**  
WITH LADOLEMONO

**KEFTEDES 5**  
GREEK MEATBALLS, GROUND BEEF WITH FRESH HERBS

**SPANAKOPITA 6**  
PHYLLO WITH SPINACH & FETA CHEESE

**GREEK COUNTRY SAUSAGE 6**  
SERVED ON A BED OF ROASTED PEPPERS

**OAK GRILLED WINGS 8**  
WITH LADOLEMONO

**FILET TIPS 9**  
SAUTEED WITH FRESH HERBS, GARLIC & TOMATOES WITH A SPLASH OF RED WINE

**SAGANAKI 9**  
ON FIRE WITH METAXA BRANDY

**HOT PIKILIA 19**  
KEFTEDES, SPANAKOPITA, GRILLED WINGS, LAMB RIBS, AND CALAMARI

## **SALADS**

**TRADITIONAL GREEK 8**  
FRESH VINE RIPE TOMATOES, CUCUMBERS, ONIONS, PEPPERS, KALAMATA OLIVES, FETA, EVOO, VINEGAR & FRESH OREGANO

**CRETAN SALAD 9**  
A MIX OF BABY SPINACH, RADICCHIO, ARUGULA, CABBAGE, CHOPPED TOMATOES AND KASSERI CHEESE IN A BALSAMIC VINAIGRETTE

**OPA SALAD 9**  
ROMAINE, VINE RIPE TOMATOES, CUCUMBERS, ROASTED VEGETABLES, POTATOES, CHICKPEAS TOPPED WITH GOAT CHEESE "MANOURI"

**MAROULI SALAD 7**

ROMAINE, SCALLIONS, DILL TOPPED WITH GREEK BARREL FETA, EVOO  
& FRESH LEMON DRESSING

## SOUP

### AVGOLEMONO 5

TRADITIONAL LEMON CHICKEN RICE SOUP

\*EVOO: EXTRA VIRGIN OLIVE OIL

## SEAFOOD MEZE

### OCTOPUS 10

GRILLED OVER AN OAKWOOD FIRE

### CRISPY CALAMARI 8

CRISPY FRIED WITH LEMON

### MUSSELS AND OUZO 9

GARLIC CHOPPED TOMATO, BASIL & OREGANO

### SAUTE SHRIMP 10

SAUTEED IN TOMATO, GARLIC, DILL & WHITE WINE

### SAUTE SCALLOPS 10

SAUTEED IN TOMATO, GARLIC, DILL & WHITE WINE

### CRAB LEGS 15

SAUTEED IN LEMON, GARLIC, DILL & WHITE WINE

## VEGETABLE MEZE

### CRISPY ZUCCHINI 7

SPRINKLED WITH KASSERI CHEESE

### ROASTED PEPPERS 6

GARLIC, FRESH HERBS & EVOO

### SAUTÉED ASPARAGUS 7

CHOPPED TOMATO, GARLIC & SPLASH OF WINE

**STEAMED WILD GREENS 5**

STEAMED AND TOPPED WITH OLIVE OIL & LEMON

**SPINACH RICE 4**

SLOW COOKED WITH SPINACH & LEAKS

**LEMON POTATOES 4**

OVEN-COOKED IN HERBS, LEMON, GARLIC, OLIVE OIL

**OPA FRIES 4**

SEASONED WITH OREGANO, SALT, TOPPED WITH KASSERI CHEESE

**YIAYIA'S VEGETABLES 6**

SEASONAL VEGETABLES

## **SOUVLAKI PLATTERS**

**GYRO PLATTER 15**

**CHICKEN SOUVLAKI PLATTER 15**

**SOUVLAKI PLATTER 15**

**VEGGIE PLATTER 15**

*ON PITA, TZATZIKI SAUCE, LETTUCE, TOMATOES, ONIONS, SERVED WITH GREEK FRIES*

## **WOOD FIRED MEATS**

**LAMB CHOPS 23**

MARINATED FOR 36 HOURS WITH FRESH HERBS & GARLIC

**CHICKEN ARTICHOKE 16**

ALL NATURAL CHICKEN BREAST WITH CREAMY LEMON CAPER ARTICHOKE SAUCE, SERVED WITH SPINACH RICE

**LEMON CHICKEN 15**

ALL NATURAL HALF CHICKEN SEASONED WITH OREGANO & FRESH HERBS

**OAK GRILLED PORK LOIN** 17  
FLAVORED WITH MAMA'S HERBS

**RIBEYE STEAK** 22  
16 OZ. CUT USDA BLACK ANGUS, ESPECIALLY TENDER & FLAVORFUL

**FILET MIGNON** 25  
10 OZ. TENDER FILET MEDALLIONS

**SURF & TURF** 29  
5 OZ. FILET MIGNON AND A 6OZ. LOBSTER TAIL, SERVED WITH SPINACH RICE, LEMON POTATOES & ASPARAGUS

**PORTERHOUSE** 36  
22OZ. CUT USDA BLACK ANGUS, COMBINES THE RICH FLAVOR OF A STRIP WITH THE TENDERNESS OF A FILET

*ALL OF THE ABOVE ARE SERVED WITH LEMON POTATOES AND YIAYIAS VEGETABLES*

## **KEBOBS**

**CHICKEN** 17  
ALL NATURAL CHICKEN BREAST LIGHTLY MARINATED IN FRESH HERBS

**BEEF TENDERLOIN** 18  
MARINATED WITH FRESH HERBS

**LAMB TENDERLOIN** 18  
MARINATED WITH GARLIC, OREGANO

**SHRIMP** 18  
MARINATED WITH LEMON ORANGE ZEST, GARLIC, DILL AND WHITE WINE

*ALL OF THE ABOVE ARE SERVED WITH LEMON POTATOES AND YIAYIAS VEGGIES*

# TRADITIONAL GREEK

## **KLEFTIKO** 19

LAMB SLOW ROASTED IN PARCHMENT PAPER WITH CARROTS, POTATOES, ROSEMARY, WHOLE GARLIC AND GREEK CHEESE

## **SLOW ROASTED LAMB** 19

LAMB SHOULDER MARINATED IN HERBS AND GARLIC WITH ADDED FLAVOR THAT COMES FROM MEAT COOKED ON THE BONE. SERVED WITH LEMON POTATOES AND YIAYIA'S VEGETABLES

## **LAMB SHANK** 18

BRAISED LAMB SHANKS, SLOWLY SIMMERED WITH FRESH ROSEMARY, GARLIC, CARROTS, TOMATOES AND RED WINE

## **MOUSAKA** 14

LAYERS OF ROASTED EGGPLANT, POTATOES, GROUND BEEF TOPPED WITH CREAMY BECHAMEL

## **PASTITSIO** 13

LAYERED THICK MACARONI, AROMATIC GROUND BEEF TOPPED WITH HOMEMADE CREAMY BECHAMEL

## **STUFFED PEPPERS** 13

RICE & FRESH HERBS

## **BOUREKI** 14

"SIGNATURE VEGETARIAN"

LAYERS OF POTATO AND ZUCCHINI WITH A BLEND OF SOFT GREEK CHEESE AND A HINT OF MINT

# FRESH CATCH

## **KEY WEST SNAPPER** 23

GRILLED, TOPPED WITH LEMON CAPER SAUCE AND SERVED WITH WILD GREENS AND RICE

## **TUNA** 23

SUSHI GRADE AHI TUNA GRILLED GREEK STYLE TOPPED WITH CHOPPED TOMATO, GARLIC, BASIL AND FRESH OREGANO SERVED

WITH WILD GREENS AND RICE

**WILD CAUGHT SALMON** 19

“SEASONAL CAUGHT”, GRILLED WITH WHITE WINE DILL GARLIC CITRUS SAUCE, SERVED WITH WILD GREENS AND RICE

**CHILEAN SEABASS** 24

GRILLED WITH GARLIC, DILL AND LEMON-ORANGE ZEST, SERVED WITH WILD GREENS AND RICE

**GROUPEL PLAKI** 19

BAKED WITH TOMATOES, ONIONS, GARLIC, PARSLEY, WHITE WINE, SERVED WITH WILD GREENS AND RICE

**SANTORINI SHRIMP** 23

SAUTEED SHRIMP WITH CHOPPED TOMATO, GREEK GOAT CHEESE “MANOURI”, OREGANO OVER SPINACH RICE

**NISIOTIKO** “GREEK PAELLA” 29

SHRIMP, SCALLOPS, CALAMARI, MUSSELS, SAUTEED IN CHOPPED TOMATO AND GARLIC, OVER RICE TOPPED WITH GREEK GOAT CHEESE “MANOURI”

**THALLASINO** “SEAFOOD SAMPLER” 36

LOBSTER TAIL, SHRIMP, SCALLOPS, MUSSELS, CALAMARI, KING CRAB LEGS AND FISH OF THE DAY IN TOMATO-GARLIC SAUCE WITH WHITE WINE

## KIDS MENU

**CHICKEN TENDERS** 9

SERVED WITH OPA FRIES

**OPA MACARONI** 9

MACARONI AND CHEESE

## DESSERTS

**OPA EKMEK** “SIGNATURE DESSERT” 6

“KANTAIFI” SHREDDED FILO DOUGH, WALNUTS, CUSTARD CREAM

AND WHIPPED TOPPING

**BAKLAVA 6**

WALNUTS, CINNAMON, CLOVES & HONEY

**GALAKTOBOUREKO 6**

HONEY PHYLLO FILLED WITH CUSTARD

**WALNUT CAKE 6**

AROMATIC HONEY SYRUP

**YOGURT WITH HONEY & WALNUTS 6**

HOMEMADE STRAINED GREEK YOGURT

**SOKOLATINA 7**

CHOCOLATE INDULGENCE