

## STARTERS & MEZE



### 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, S)

### Dips with Pita **£8.25**

White bean and fava dip; beetroot hummus, Melizanna Salata and pita  
(G, Se, Sd, Ve, S)

### Greek Horiatiki salad **£9.10**

Mediterranean classic! Ripe tomatoes, crisp cucumbers, feta and olives drizzled with Greek salad dressing  
(D, Sd, Ve)

### Mixed Olives **£5.40**

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)

### Trilogy of Greek Cheeses **£9.50**

Fried halloumi, crumbed Saganaki cheese and phyllo feta with honey and walnuts.  
(D, G, Sd, Mu, N, V)

## 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



### 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 **£9.50**

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 **£8.95**

Lakonian flame-grilled sausage with fire roast pepper sauce and tzatziki.  
(G, 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)

### Kofta Bites **£8.90**

Tender kofta paired with a creamy roasted pepper feta dip  
(G, Sd, S, E)

### Kolokithokeftedes **£8.25**

Crispy fried zucchini balls served with a refreshing tzatziki dip  
(G, D, VS)

## 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, Alc)

### 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, Alc)

### Pidakia **£29.50**

Tender French-trimmed lamb chops marinated in Greek herbs, served with a classic Greek salad, creamy tzatziki and lemon potatoes  
(D, Sd, G)

### 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)

### Moussaka **£21.95**

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 **£20.95**

A delectable variety of aubergines, potatoes and mixed vegetables topped with bechamel sauce with a side of green salad  
(D, G, Sd, V)

## 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)  
(Sd, F, M)

### Greek Gambas **£12.95**

Flamed Ouzo prawns pan-fried in a zesty tomato sauce, feta cheese and aromatic herbs  
(Alc, D, C, Sd)

### Aegean Breeze Mussels **£13.95**

Fresh mussels steamed in white wine, garlic, and parsley. Served in their flavorful broth  
(Alc, M, SD)

## MAINS

### Garides Pasta **£24.95**

Pan-fried prawns flamed with ouzo, tossed in a zesty tomato sauce, feta, and aromatic herbs, served over pasta  
(C, G, E, Alc)

### Line Fish of the day **£25.50**

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, V, S)

### Mykonos Medley **£57.50**

Mussels; fried calamari, kolokithokeftedes, 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, S)

### 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, Ce)

### 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, G)

## SIDES

Garlic bread (G)	<b>£2.95</b>
Cheesy Garlic bread (D, G)	<b>£3.95</b>
Pita bread (G)	<b>£3.00</b>
Side Green Salad (Sd)	<b>£3.50</b>
Side Greek Salad (D, Sd)	<b>£4.50</b>
Chunky Chips	<b>£5.30</b>
Lemon & Oregano Greek Potatoes	<b>£6.35</b>
Mash Potatoes (D)	<b>£4.50</b>
Side Dip	<b>£3.00</b>



**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.