

~ Opa Dinner Menu

Cold Appetizers

Considered the most important course in Greek Dining as they "Awaken the Appetite"

Taramosalata 8.00

Red caviar whipped to a light mousse with lemon & extra virgin olive oil.

Melitzanosalata 8.00

Freshly roasted eggplant is blended with garlic, potatoes & olive oil.

Tzatziki 8.00

A creamy yogurt-cucumber-garlic spread flavored with lemon & pepper.

Skordalia 7.00

Smooth garlic-potato spread. blended with extra virgin olive oil.

Feta Cheese 9.00

Served with virgin olive oil, oregano & kalamata olives.

Cold Octopus 12.00

Served in light olive oil marinade.

Gigantes 6.00

Lima beans baked in a tomato-herb sauce.

Hummus 7.00

Pureed chick peas flavored with special Opa seasonings.

Shrimp Cocktail 13.00

Hot Appetizers

Famous "OPA" Flaming Saganaki 9.00

Baked Kefalograviera cheese.

Octopus 12.00

Grilled octopus marinated in Red Wine & charcoal grilled.

Pan Fried Calamari 9.00

Tender squid is lightly fried & served with our zesty homemade cocktail sauce.

Shrimp Scampi 14.00

Greek style with garlic herbs & spices.

Marides 9.00

fresh baby smelts in season.

Keftedakia 9.00

Tender meatballs.

Spanakopita 8.00

Layers of crisp filo dough filled with spinach, feta cheese & fresh herbs.

Tiropitakia 8.00

Wrapped crisp filo dough filled with feta cheese.

Dolmades 9.00

Grape leaves stuffed with rice, ground meat & herbs

Loukaniko 9.00

Grilled Greek sausage.

Soups - Made Fresh Daily

Avgolemono - Daily 7.00

Our homemade egg & lemon chicken with rice.

Fakyes - Tuesday & Thursday 7.00

Lentil & tomato soup, add vinegar or olive oil for a traditional twist.

Fasolada - Wednesday & Friday 7.00

Navy bean soup flavored with tomato & greek herbs.

Pasta - Friday, Saturday & Sunday 9.00

Tripe soup

Salates - Salads

Athenian Traditional Salad 8.00

A fine selection of mixed lettuce, feta cheese, blended in olive oil & vinegar.

Horiatiki Village Salad 9.00

Fresh vine tomatoes, onions, feta cheese, cucumbers & Greek olives.

Romaine Lettuce 8.50

Fresh cuts of romaine lettuce garnished with the flavors of Greece, feta cheese, olive oil, vinegar & scallions.

Horta 7.00

Steamed greens with virgin olive oil & lemon dressing.

Traditional OPA Favorites

Authentically Made Every Day / That's the OPA Way

Kota 18.00

Half chicken riganati baked with our extra virgin olive oil, herbs and spices, served with rice & potatoes or baked vegetables.

Combination Plate 24.00

Roast leg of lamb, mousaka, dolmades, meatballs, vegetables & potatoes.

Mousaka 18.00

Eggplant, potato, spiced ground beef & bechamel sauce.

Pastichio 18.00

Baked pasta, ground meat & cheese casserole with bechamel sauce.

Dolmades 18.00

Tender grape leaves stuffed with rice, ground meat & herbs.

Vegetarian Plate 18.00

An assortment of vegetables, spanakopita, yalangi & oven-baked potatoes.

Spanakopita 18.00

Layers of crisp filo dough filled with spinach, feta cheese & fresh herbs.

Roasted Leg of Lamb 24.00

Slices of lean lamb covered with our special OPA au jus sauce.

Kokkinisto 24.00

Lamb or beef braised in our special Opa tomato sauce.

Youvarelakia 18.00

Beef meatballs stewed in our special sauce.

Makaronada Me Kota 19.00

An OPA favorite with chicken & Greek macaronia.

From the Broiler**Chicken Shishkabob 19.00**

Tender chunks of marinated chicken breast skewered with vegetables.

Opa Kota 19.00

Chicken breast marinated in olive oil, herbs & spices.

Filet Mignon 28.00

Served with oven-roasted potatoes, vegetables & rice.

Colorado Lamb Chops 29.00

Tender & juicy, broiled to perfection.

Beef Tenderloin Shishkabob 25.00

Beef tenderloin pieces grilled to perfection.

Brizola 28.00

Rib-eye steak charcoal grilled to perfection.

Center Cut Pork Chops 22.00

Juicy chops grilled to perfection.

Souvlaki; Lamb or Pork 24.00

Lean & tasty shishkabob.

Psaria - Seafood**Sinagrada (when available) M / P**

Delicate red snapper served with virgin olive oil, lemon & oregano dressing.

Tsipoura Porgy (when available) m/p

This superb mediterranean fish is dressed with virgin olive oil, lemon & oregano.

Solomos 22.00

Grilled filet of salmon delicately cooked & served with lemon & olive oil sauce.

Halibut 28.00

Broiled to perfection with lemon flavor & Greek spices.

Opa Scampi 28.00

Generous portion of shrimp baked with garlic sauce.

Andrea's Garides 29.00

Shrimp baked in tomato-garlic sauce in a blanket of crumbled feta cheese.

Bacalao 24.00

Dried cod fish pan-fried & served with garlic spread (scordalia).

Lobster Tail m/p

Ten ounce lobster tail prepared to perfection.

OPA Chef Specials

Youvetsi Monday, Wednesday & Sunday 24.00

Beef or lamb baked in a clay pot with orzo pasta & tomato.

Laxanodolmades Monday, Wednesday 19.00

Stuffed cabbage.

Hilopites Tuesday & Thursday 24.00

Greek noodles - beef or lamb.

Gemista Tuesday & Thursday 18.00

Stuffed tomatoes & peppers.

Fricase with Lamb Wednesday & Friday 26.00

Stifado with Beef Friday & Saturday 24.00

Arni Friday, Saturday & Sunday 26.00

Oven roasted lamb.

Create Your Own Personalized Dinner & Children's Menu

Choose two of the following 1/2 orders to make your own combination 24.00

Children under 10 can choose just one 12.00

Mousaka

Baked eggplant.

Dolmades

Stuffed grape leaves.

Gyros

Beef with lamb or chicken.

Pastitsio

Greek lasagna.

Spanakopita

Filo stuffed with spinach & feta cheese

Chicken Riganati One Quarter Portion

Tender baked chicken.

Desserts

Baklava 6.00

A Greek dessert of honey & nuts all blended together in a delicious filo layers.

Galactobouriko 6.00

Greek custard dessert made with filo.

Risogalo 5.00

Greek rice pudding.

Kataifi 7.00

Shredded filo pastry.

Spanakopita

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