

~ Opa Lunch Menu

Cold Appetizers

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

Taramosalata 6.00

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

Melitzanosalata 6.00

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

Tzatziki 6.00

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

Skordalia 6.00

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

Feta Cheese 8.00

Served with virgin olive oil, oregano & kalamata olives.

Cold Octopus 10.00

Served in light olive oil marinade.

Gigantes 5.00

Lima beans baked in a tomato-herb sauce.

Hummus 6.00

Pureed chick peas flavored with special Opa seasonings.

Shrimp Cocktail 13.00

Hot Appetizers

Famous "OPA" Flaming Saganaki 9.00

Baked Kefalograviera cheese.

Octopus 10.00

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 13.00

Greek style with garlic herbs & spices.

Marides 8.00

Fresh baby smelts in season.

Keftedakia 8.00

Tender meatballs.

Spanakopita 7.00

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

Tiropitakia 7.00

Wrapped crisp filo dough filled with feta cheese.

Dolmades 8.00

Grape leaves stuffed with rice, ground meat & herbs

Loukaniko 8.00

Grilled Greek sausage.

Soups - Made Fresh Daily

Avgolemono - Daily 6.00

Our homemade egg & lemon chicken with rice.

Fakyes - Tuesday & Thursday 6.00

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

Fasolada - Wednesday & Friday 6.00

Navy bean soup flavored with tomato & greek herbs.

Pasta - Friday, Saturday & Sunday 7.00

Tripe soup

Salates - Salads

Athenian Traditional Salad 7.00

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.

Athenian Chicken Salad 13.00

Fresh romaine lettuce in Greek tradition of feta, virgin olive oil, vinegar & garnished with generous chicken breast strips.

Romaine Lettuce 8.00

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

Horta 6.00

Steamed greens with virgin olive oil & lemon dressing.

Traditional "OPA" Greek Sandwiches

Served With Greek Fries & Salad

Beef & Lamb Gyros Sandwich 9.50

Chicken Souvlaki Sandwich 9.50

Beef, Lamb, or Chicken Souvlaki Sandwich 9.50

Traditional OPA Favorites

Authentically Made Every Day / That's the OPA Way

Gyros Plate 14.00

Slices of ground beef & lamb seasoned with herbs & spices or slices of chicken with same seasonings.

Kota 14.00

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

Combination Plate 18.00

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

Mousaka 15.00

Eggplant, potato, spiced ground beef & bechamel sauce.

Pastichio 15.00

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

Dolmades 15.00

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

Vegetarian Plate 14.00

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

Spanakopita 13.00

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

Roasted Leg of Lamb 18.00

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

Kokkinisto 18.00

Lamb or beef braised in our special Opa tomato sauce.

Youvarelakia 15.00

Beef meatballs stewed in our special sauce.

Makaronada With Chicken 16.00

Grecian style pasta & cheese flavored with tomato sauce.

Makaronada With Meat Sauce 14.00**From the Broiler****Chicken Shishkabob 15.00**

Tender chunks of marinated chicken breast skewered with vegetables.

Opa Kota 15.00

Chicken breast marinated in olive oil, herbs & spices.

Filet Mignon 21.00

Served with oven-roasted potatoes, vegetables & rice.

Colorado Lamb Chops 24.00

Tender & juicy, broiled to perfection.

Beef Tenderloin Shishkabob 18.00

Beef tenderloin pieces grilled to perfection.

Brizola 21.00

Rib-eye steak charcoal grilled to perfection.

Center Cut Pork Chops 17.00

Juicy chops grilled to perfection.

Souvlaki; Lamb or Pork 17.00

Lean & tasty shishkabob.

Psaria - Seafood**Sinagrida (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 17.00

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

Halibut 21.00

Broiled to perfection with lemon flavor & Greek spices.

Opa Scampi 20.00

Generous portion of shrimp baked with garlic sauce.

Andrea's Garides 22.00

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

Bacalao 16.00

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 18.00**

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

Laxanodolmades Monday, Wednesday 16.00

Stuffed cabbage.

Hilopites Tuesday & Thursday 18.00

Greek noodles - beef or lamb.

Gemista Tuesday & Thursday 15.00

Stuffed tomatoes & peppers.

Fricase with Lamb Wednesday & Friday 19.00**Stifado with Beef Friday & Saturday 17.00****Arni Friday, Saturday & Sunday 21.00**

Oven roasted lamb.

Create Your Own Personalized Dinner & Children's Menu

Choose two of the following 1/2 orders to make your own combination 22.00

Children under 10 can choose just one 11.00

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.

Galactouriko 6.00

Greek custard dessert made with filo.

Risogalo 5.00

Greek rice pudding.

Kataifi 7.00

Shredded filo pastry.