



## 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

Τζατζικι	<b>TZATZIKI</b> YOGURT, CUCUMBER, GARLIC & DILL
Ταραμοσαλατα	<b>TARAMOSALATA</b> CAVIAR SPREAD
Μελιτζανοσαλατα	<b>MELIZANOSALATA</b> EGGPLANT, LEMON-ORANGE ZEST, GARLIC & PARSLEY
Σκορδαλια	<b>SKORDALIA</b> CREAMY GARLIC POTATO SPREAD
Ντολμαδες	<b>DOLMADES</b> STUFFED GRAPE LEAVES WITH RICE
Φετα & Ελιες	<b>FETA &amp; OLIVES</b> WITH EVOO & OREGANO
Κρυα Ποικιλια	<b>COLD PIKILIA</b> TZATZIKI, TARAMA, MELITZANOSALATA, DOLMADES & OLIVES

### TRADITIONAL HOT MEZE

Κεφτεδες	<b>KEFTEDES</b> GROUND BEEF WITH FRESH HERBS
Σπανακοπιτα	<b>SPANAKOPITA</b> PHYLLO WITH SPINACH & FETA CHEESE
Λουκανικο Χωριατικο	<b>GREEK COUNTRY SAUSAGE</b> SERVED ON A BED OF ROASTED PEPPERS
Πλαταρια	<b>OAK GRILLED WINGS</b> WITH LADOLEMONO
Φιλετακια	<b>FILET TIPS</b> FRESH HERBS, GARLIC, TOMATOES WITH A SPLASH OF RED WINE
Πλευρακια Αρνισια	<b>LAMB RIBS</b> WITH LADOLEMONO
Κεφαλοτυρι	<b>SAGANAKI</b> ON FIRE WITH METAXA BRANDY
Λαγανα	<b>FLATBREAD</b> FLATBREAD, CARMALIZED ONIONS, GOAT CHEESE AND LAMB
Ποικιλια	<b>HOT PIKILIA</b> KEFTEDES, SPANAKOPITA, GRILLED WINGS, LAMB RIBS, AND CALAMARI

### SALADS

Χωριατικη	<b>TRADITIONAL GREEK</b> FRESH RIPE TOMATOES, CUCUMBERS, ONIONS, PEPPERS, KALAMATA OLIVES, FETA, EVOO, VINEGAR & FRESH OREGANO
Σαλατα Οπα	<b>OPA SALAD</b> ROMAINE, TOMATOES, CUCUMBERS, ROASTED VEGETABLES, POTATOES, CHICKPEAS TOPPED WITH GREEK GOAT CHEESE "MANOURI"

Μαρουλι

**MAROULI SALAD**

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

**SOUP**

Αβγολεμονο

**AVGOLEMONO**

TRADITIONAL LEMON CHICKEN RICE SOUP

**SEAFOOD MEZE**

Καραβιδες

**PRAWN SAGANAKI**

2 LARGE PRAWNS BROILED IN WINE GARLIC SAUCE

Καλαμαρι

**CRISPY CALAMARI**

CRISPY FRIED WITH LEMON

Χταποδι

**OCTOPUS**

GRILLED OVER AN OAKWOOD FIRE

Μυδια με Ουζο

**MUSSELS AND OUZO**

GARLIC CHOPPED TOMATO, BASIL & OREGANO

Γαριδες

**SAUTÉ SHRIMP**

SAUTEED IN TOMATO, GARLIC, DILL & WHITE WINE

Χτενιδια

**SAUTÉ SCALLOPS**

SAUTEED IN TOMATO, GARLIC, DILL & WHITE WINE

Καβουροποδαρα

**CRAB LEGS**

SAUTEED IN LEMON, GARLIC, DILL & WHITE WINE

**VEGETABLE MEZE**

Πιπεριες

**ROASTED PEPPERS**

GARLIC, FRESH HERBS & EVOO

Σπαραγγια

**SAUTÉED ASPARAGUS**

CHOPPED TOMATO, GARLIC & SPLASH WINE

Κολοκυθακια

**CRISPY ZUCCHINI**

SPRINKLED WITH VLAHOTIRI CHEESE

Χορτα

**STEAMED WILD GREENS**

STEAMED AND TOPPED WITH OLIVE OIL LEMON

Σρανακορυζο

**SPINACH RICE**

SLOW COOKED SPINACH WITH RICE

Πατατες Λεμονατες

**LEMON POTATOES**

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

Πατατες Τιγανιτες

**OPA FRIES**

SEASONED WITH OREGANO, SALT, TOPPED WITH KASERI CHEESE

Μπριαμ

**YIAYIA'S VEGETABLES**

SEASONAL VEGETABLES

**GREECE ON YOUR PLATE**

Πασιτισιο

**PASTITSIO**

“THE GREEK LASAGNA”

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

Μουσακας

**MOUSAKA**

“THE GREEK FLAG”

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

Πιπεριες Γεμιστες

**STUFFED PEPPERS**

GROUND BEEF, RICE & FRESH HERBS

Γιουβετσι

**LAMB SHANK**

SLOW COOKED IN A TOMATO SAUCE ON A BED OF ORZO

Κλεφτικο

**SLOW ROASTED LAMB**

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

**SOUVLAKI PLATTERS**

Γυρος

**GYRO PLATTER**

Κοτοπουλο

**CHICKEN SOUVLAKI PLATTER**

Χοιρινο

**SOUVLAKI PLATTER**

Λαχανικα

**VEGGIE PLATTER**

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

**WOOD FIRED MEATS**

Παιδακια

**LAMB CHOPS**

MARINATED WITH FRESH HERBS & GARLIC

Κοτοπουλο Λεμονατο

**LEMON CHICKEN**

HALF CHICKEN SEASONED WITH OREGANO & FRESH HERBS

Κοτα με Καπαρι

**CHICKEN CAPER**

GRILLED CHICKEN BREAST WITH A LEMON CAPER SAUCE, SERVED WITH SPINACH RICE AND ASPARAGUS

Μπριζολα Χοιρινη

**OAK GRILLED PORK LOIN**

FLAVORED WITH MAMA'S HERBS

Μπριζολα

**RIBEYE STEAK**

MOST TASTY

Μοσχαρασια Φιλετα

**FILET MIGNON**

MOST TENDER

Φιλετο με Αστακο

**SURF & TURF**

FILET MIGNON WITH LOBSTER TAIL SERVED WITH RICE AND YIAYIAS VEGETABLES

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

**KEBOBS**

Κοτοπουλο

**CHICKEN**

MARINATED WITH GARLIC

Μοσχαρασιο

**BEEF TENDERLOIN**

MARINATED WITH FRESH HERBS

Αρνι

**LAMB**

MARINATED WITH GARLIC, OREGANO

Γαριδες

**SHRIMP**

MARINATED WITH LEMON ORANGE ZEST, GARLIC, DILL AND WHITE WINE

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

**FRESH CATCH**

Σιναγριδα

**KEY WEST SNAPPER**

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

Σολομος

**NORTH PACIFIC SALMON**

BROILED WITH WHITE WINE DILL GARLIC CITRUS SAUCE SERVED WITH WILD GREENS AND RICE

Λαβρακι

**CHILLEAN SEABASS**

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

Ροφος Πλακι

**GROUPEL PLAKI**

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

Σαντορινι Γαριδες

**SANTORINI SHRIMP**

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

Νισιοτικο

**NISIOTIKO**

"GREEK PAELLA"

SHRIMP, SCALLOPS, CALAMARI, MUSSELS, OVER RICE  
TOPPED WITH GOAT CHEESE "MANOURI", FETA, CHOPPED  
TOMATO SPLASHED WITH WHITE WINE

Θαλασσινο

**THALLASINO**

"SEAFOOD SAMPLER"

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

Αστακος

**TWIN MAIN LOBSTER**

BAKED IN LEMON BUTTER GARLIC SAUCE WITH SPLASH OF  
WHITE WINE

## KIDS MENU

Κοτα

**CHICKEN TENDERS**

SERVED WITH OPA FRIES

Πιτσα

**OPA PIZZA**

CHEESE PIZZA

## DESSERTS

Οπα Εκμεκ

**OPA EKMEK** "SIGNATURE DESSERT"

"KANTAIFI" SHREDDED FILO DOUGH, WALNUTS, CUSTARD  
CREAM AND WHIPPED TOPPING

Μπακλαβα

**BAKLAVA**

WALNUTS, CINNAMON, CLOVES & HONEY

Γαλακτομπουρεκο

**GALAKTOBOUREKO**

HONEY PHYLLO FILLED WITH CUSTARD

Καρυδοπιτα

**WALNUT CAKE**

AROMATIC HONEY SYRUP

Ριζογαλο

**CREAMY RICE PUDDING**

WITH VANILLA & CINNAMON

Γιαουρτι με Μελι

**YOGURT WITH HONEY**

**& WALNUTS**

IT'S GREEK TO ME!!

Σοκολατινα

**SOKOLATINA**

CHOCOLATE INDULGENCE



## LUNCH SPECIALS 11:00 A.M.-3:00 P.M.

### SALADS

#### TRADITIONAL GREEK

FRESH RIPE TOMATOES, CUCUMBERS, ONIONS, PEPPERS, KALAMATA OLIVES, FETA, EVOO, VINEGAR & FRESH OREGANO

#### OPA SALAD

ROMAINE, TOMATOES, CUCUMBERS, ROASTED VEGETABLES, POTATOES, CHICKPEAS TOPPED WITH GREEK GOAT CHEESE "MANOURI"

#### MAROULI SALAD

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

CHICKEN \$4 GYRO \$4 BEEF \$4  
SALMON \$4 SHRIMP (3 PIECES) \$5

#### AVGOLEMONO SOUP

TRADITIONAL LEMON CHICKEN RICE SOUP

### PIKILIES-SAMPLER PLATTERS

#### COLD PIKILIA

TZATZIKI, TARAMA, MELITZANOSALATA, DOLMADES & OLIVES

#### HOT PIKILIA

KEFTEDES, SPANAKOPITA, GRILLED WINGS, LAMB RIBS, AND CALAMARI

### SOUVLAKI PLATTERS

ADD SOUP OR SMALL SALAD FOR \$3

#### GYRO PLATTER

#### CHICKEN SOUVLAKI PLATTER

#### SOUVLAKI PLATTER

#### VEGGIE SOUVLAKI PLATTER

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

### GREECE ON YOUR PLATE

ADD SOUP OR SMALL SALAD FOR \$3

#### PASTITSIO "THE GREEK LASAGNA"

LAYERED THICK MACARONI, AROMATIC GROUND BEEF TOPPED WITH A HOMEMADE BÉCHAMEL

#### MOUSAKA "THE GREEK FLAG"

LAYERS OF ROASTED EGGPLANT, POTATOES, AND GROUND BEEF TOPPED WITH A CREAMY BÉCHAMEL

#### STUFFED PEPPERS

RICE AND FRESH HERBS

#### LAMB SHANK

SLOW COOKED IN A TOMATO SAUCE ON A BED OF ORZO

#### SLOW ROASTED LAMB

MARINATED IN HERBS AND GARLIC, SLOW ROASTED FLAVOR THAT ONLY COMES FROM MEAT COOKED ON THE BONE, SERVED WITH LEMON POTATOES AND YIAYIA'S VEGGIES

### WOOD FIRED MEATS

ADD SOUP OR SMALL SALAD FOR \$3

#### LAMB CHOPS

MARINATED WITH FRESH HERBS AND GARLIC

#### LEMON CHICKEN

1/2 CHICKEN SEASONED WITH OREGANO & HERBS

#### CHICKEN BROCHETTE

MARINATED WITH GARLIC

#### OAK GRILLED PORK LOIN

FLAVORED WITH MAMA'S HERBS

ALL OF THE ABOVE ARE SERVED WITH LEMON POTATOES AND YIAYIA'S VEGGIES

### FRESH CATCH

ADD SOUP OR SMALL SALAD FOR \$3

#### NORTH PACIFIC SALMON

BROILED WITH WHITE WINE, DILL, GARLIC CITRUS SAUCE, SERVED WITH WILD GREENS AND RICE

#### ROFOS PLAKI

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

#### SANTORINI SHRIMP

SAUTEED SHRIMP WITH CHOPPED TOMATO, GREEK GOAT CHEESE "MANOURI", OREGANO OVER SPINACH RICE SERVED WITH YIAYIA'S VEGETABLES

### KIDS MENU

#### CHICKEN TENDERS

SERVED WITH OPA FRIES

#### OPA PIZZA

CHEESE PIZZA

### DESSERTS

#### OPA EKMEK "SIGNATURE DESSERT"

"KANTAIFI" SHREDDED FILO DOUGH, WALNUTS, CUSTARD CREAM AND WHIPPED TOPPING

#### BAKLAVA

WALNUTS, CINNAMON, CLOVES & HONEY

#### GALAKTOBOUREKO

HONEY PHYLLO FILLED WITH CUSTARD

#### WALNUT CAKE

AROMATIC HONEY AND SYRUP

#### CREAMY RICE PUDDING

WITH VANILLA & CINNAMON

#### YOGURT WITH HONEY

#### & WALNUTS

#### SOKOLATINA



## PRICE LIST

BOTTLED DOMESTIC BEER  
BOTTLED IMPORTED BEER  
CALL DRINKS  
PREMIUM DRINKS  
SUPER PREMIUM DRINKS  
SHOOTERS  
OUZO  
MARTINIS  
WINE BY THE GLASS  
BOTTLED WATER  
SANGRIA PITCHER  
MOJITO PITCHER  
OUZO BOTTLE  
ZORBA BOTTLE  
PREMIUM BOTTLE  
SUPER PREMIUM BOTTLE

## BAR PACKAGE

PREMIUM LIQUORS-IMPORTED AND DOMESTIC BEERS-HOUSE WINES-  
SODAS-JUICES-BOTTLED WATER-OUZO-MARTINIS  
MINIMUM OF 2 HOURS

## BEER AND WINE PACKAGE

IMPORTED AND DOMESTIC BEERS-HOUSE WINES-SODAS-JUICES-  
BOTTLED WATER  
MINIMUM OF 2 HOURS

**TOAST “YIAMAS”!  
DANCE ON THE TABLE!  
FEEL LIKE ZORBA!**

Above prices do not include tax or service charge. Prices are approximations.  
Actual prices are subject to specific alcohol content.  
Beverage service to a guest may be suspended.  
Prices are subject to change.



AVAILABLE FOR PARTIES 30 OR MORE  
 - CHOOSE ANY 5 -

- **VARIETY OF DIPS WITH PITA BREAD** (TZATZIKI, TARAMA, MELITZANOSALATA)
- **DOLMADAKIA** (STUFFED GRAPELEAVES)
- **CRISPY ZUCCHINI CHIPS**
- **OPA FRIES** (TOPPED WITH KEFALOTIRI CHEESE)
- **SPANAKOPITA** (SPINACH PIE)
- **TIROPITA** (CHEESE PIE)
- **SAGANAKI *OPA!*** (TRADITIONAL FLAMING CHEESE)
- **KEFTEDES** (GROUDBEEF MEATBALLS)
- **GREEK BRUCHETTA** (CHOPPED TOMATO AND FETA ON CRISPY PITA BREAD)
- **LAGANA** (LAMB AND GOAT CHEESE FLATBREAD)
- **COUNTRY STYLE SAUSAGE WITH ROASTED PEPPERS**
- **OAKGRILLED WINGS**
- **GRILLED CHICKEN SKEWER WITH TZATZIKI**
- **SOUVLAKI SKEWER WITH TZATZIKI**
- **BEEF TENDERLOIN SKEWER WITH TZATZIKI**
- **GRILLED GYRO MEAT WITH TZATZIKI**
- **WOOD FIRE RIBS**
- **LAMB CHOPS**
- **CRISPY CALAMARI WITH OUR HOMEMADE TOMATO SAUCE**
- **GRILLED OCTOPUS**
- **LARGE PRAWNS BROILED IN A GARLIC WINE SAUCE**
- **LARGE SHRIMP TOPPED WITH CHOPPED TOMATO AND FETA**
- **SAUTEED SCALLOPS WITH GARLIC TOMATO SAUCE**
- **IMPORTED GREEK CHEESES WITH PITA CHIPS**

***DRINK-MEZE-CELEBRATION!***

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Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish,  
 or eggs may increase your risk of foodborne illness.

All party packages must be reserved in advanced



## TAVERNA OPA MEZE MENU



- CHOOSE ANY 5 -

- VARIETY OF DIPS WITH PITA BREAD (tzatziki, tarama, melitzanosalata)
- DOLMADAKIA (stuffed grape leaves)
- KOLOKITHAKIA (crispy zucchini chips)
- OPA FRIES (topped with kefalotiri cheese)
- SPANAKOPITA (spinach pie)
- TIROPITA (cheese pie)
- SAGANAKI OPA! (traditional flaming cheese)
- KEFTEDES (ground beef meatballs)
- GREEK BRUCHETTA (chopped tomato and feta on crispy pita bread)
- LAGANA (lamb and goat cheese flatbread)
- LOUKANIKO HORIATIKO (country style sausage with roasted peppers)
- CRISPY CALAMARI (with our homemade tomato sauce)
- OCTOPUS (grilled over an oakwood fire)
- GRILLED GYRO MEAT (with tzatziki)
- WOOD FIRE RIBS (with ladolemono)
- GRILLED GYRO MEAT (with tzatziki)
- PLATARIA (oakgrilled wings)
- GRILLED CHICKEN SKEWER (with tzatziki)
- SOUVLAKI SKEWER (with tzatziki)
- \*BEEF TENDERLOIN SKEWER (with tzatziki)
- \*LAMB CHOPS (marinated with fresh herbs and garlic)
- \*LARGE PRAWNS (broiled in garlic wine sauce)
- \*LARGE SHRIMP (topped with chopped tomatoes and feta)
- \*SAUTEED SCALLOPS (with garlic tomato sauce)
- \*IMPORTED GREEK CHEESES (with pita chips)

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## \$ 30 per person

### COLD APPETIZERS PLATTER

Melitzanosalata Eggplant dip  
 Tzatziki Garlic yogurt dip  
 Tarama Caviar dip  
 Dolmades Stuffed grape leaves

### SALAD

Horiatiki traditional Greek salad  
 Cucumbers, vine ripe tomatoes, red onions, green  
 and red peppers, kalamata olives, creamy barrel feta,  
 extra virgin olive oil, oregano

### HOT APPETIZERS PLATTER

Spanakopita Spinach pie  
 Keftedes Ground beef with fresh herbs  
 Calamari Crispy fried with lemon  
 Lamb Ribs with lemon oregano sauce  
 Oak Grilled Chicken Wings

### MEAT PLATTER

Lamb Chops marinated with fresh herbs  
 Chicken Brochette marinated with Greek Spices  
 Beef Tenderloin Brochette most tender  
 Oak Grilled Pork Loin most tasty

To complete your evening a variety of Greek desserts may be  
 added for an additional \$5.00 per person.

The entrees are served in platters along with our roasted lemon potatoes and seasonal vegetables.  
 \*Menu includes all of the above items. It is designed to be shared & experience the many flavors of Greek Cuisine.

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 your risk of foodborne illness. All party packages must be reserved in advanced



## \$ 40 per person

### COLD APPETIZERS PLATTER

Melitzanosalata Eggplant dip  
Tzatziki Garlic yogurt dip  
Tarama Caviar dip  
Dolmades Stuffed grape leaves

### SALAD

Horiatiki traditional Greek salad  
Cucumbers, vine ripe tomatoes, red onions, green  
and red peppers, kalamata olives, creamy barrel feta,  
extra virgin olive oil, oregano

### HOT APPETIZERS PLATTER

Spanakopita Spinach pie  
Keftedes Ground beef with fresh herbs  
Calamari Crispy fried with lemon  
Lamb Ribs with lemon oregano sauce  
Oak Grilled Chicken Wings

### MEAT PLATTER

Lamb Chops marinated with fresh herbs  
Chicken Brochette marinated with Greek Spices  
Beef Tenderloin Brochette most tender  
Oak Grilled Pork Loin most tasty

### SEAFOOD PLATTER

Lobster Tail  
Shrimp, Scallops, Mussels, Calamari  
Alaskan King Crab Legs, and The Fish of The Day  
in a tomato lemon garlic sauce

Adding Prawns for an extra \$ 7.00 per person  
will add a nice touch to the seafood portion of this menu.

To complete your evening a variety of Greek desserts  
may be added for an additional \$ 5.00 per person.

The entrees are served in platters along with our roasted lemon potatoes and seasonal vegetables.  
\*Menu includes all of the above items. It is designed to be shared & experience the many flavors of Greek Cuisine.

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