



WWW.OPAORLANDO.COM

**OPA! ENJOY THE CLOSEST EXPERIENCE  
ONE CAN TO THE LIGHTEARTED SOUL OF GREECE.**

Taverna Opa Orlando welcomes you to loosen your ties, and have an unforgettable experience while enjoying great food and entertainment. We offer an assortment of traditionally prepared dishes of fresh seafood, premium cut meats, and a unique wine selection to complement our menu. Our unique take on dining incorporates celebration and good times to our delicious Mediterranean menu. We encourage you to participate! Jump in the Zorba, our traditional line dance, or dance alongside the belly dancer while a confetti of napkins surrounds you. As the hours pass the night transcends to a more sophisticated nightlife, led by our live DJ spinning a variety of Greek, Spanish, and Top 40 hits.

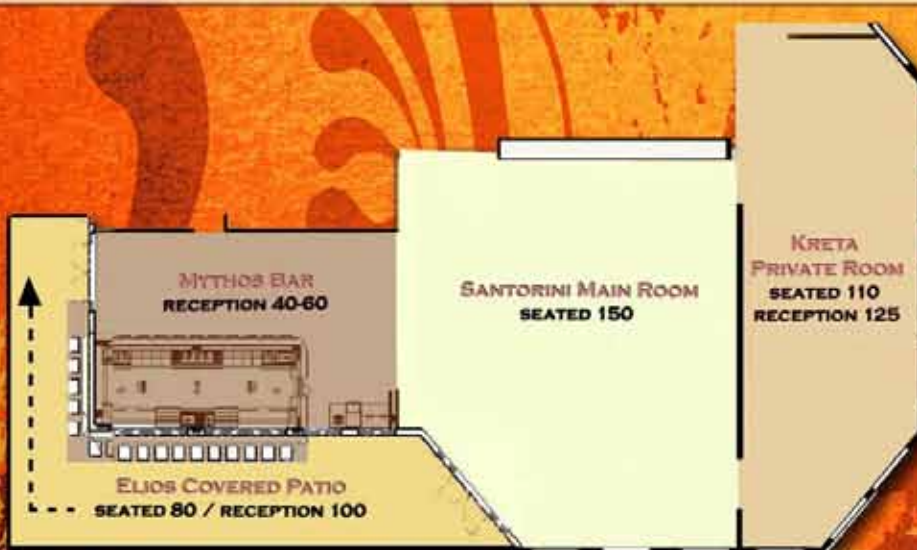
Fresh seafood and steak along with our nightly entertainment has made Taverna Opa the top destination dining venue in Orlando. Remember, the night's not over until the ouzo runs out!

SCOTT JOSEPH | SENTINEL RESTAURANT CRITIC SAYS, "FOR ALL ITS EMPHASIS ON HAVING FUN, IT IS QUITE SERIOUS ABOUT ITS FOOD."

**FEATURES:**

- ~LUNCH, DINNER, LATE DINING AND BAR SERVICE
- ~AVAILABILITY FOR CORPORATE OR SOCIAL FUNCTIONS:
- ~NIGHTLY ENTERTAINMENT OF BELLY DANCING AND LIVE DJ
- ~OUTDOOR COOLED/HEATED COVERED PATIO
- ~WALKING DISTANCE FROM CONVENTION CENTER
- ~CLOSE PROXIMITY TO ALL MAJOR CONVENTION HOTELS

9101 INTERNATIONAL DRIVE #2240, ORLANDO, FL 32819  
TEL: 407.351.8660 / FAX: 407.351.8661 / GROUP SALES: 407.370.6772



**TOTAL CAPACITY (IN/OUT) SEATED 380 / RECEPTION 500**  
\*AVAILABLE MICROPHONE, PROJECTOR



## ACROPOLIS

\$60 per person++

### Cold Appetizers Platter

Melitzanosalata *eggplant, lemon, orange zest, garlic, onion and parsley*

Tzatziki *homemade Greek strained yogurt, cucumber, garlic, dill and EVOO*

Tarama *lemony cod roe dip*

Dolmades *grape leaves stuffed with rice, infused with herbs*

### Salad

Horiatiki "Traditional Greek Salad"

*cucumbers, vine ripe tomatoes, red onions, green and red peppers, kalamata olives, creamy barrel feta, extra virgin olive oil, fresh oregano*

### Hot Appetizers Platter

Spanakopita *spinach and feta cheese wrapped in phyllo*

Keftedes *ground beef with fresh herbs*

Calamari *crispy fried with lemon*

Lamb Ribs *topped with creamy garlic lemon sauce*

Oak Grilled Chicken Wings *topped with creamy lemon oregano sauce*

Saganki *OPA! vlachotiri cheese flamed table side with brandy*

### Choice of Entrée

Surf and Turf

*5oz filet with 7 oz lobster tail*

*served with spinach rice, lemon potatoes and asparagus*

Lamb Chops

*domestic cut, marinated for 36 hours with fresh herbs and garlic*

*served with lemon potatoes and Yiayia's vegetables*

Chicken Artichoke

*All natural chicken breast with a creamy lemon caper artichoke sauce*

*served with spinach rice*

Chilean Seabass

*grilled with garlic, dill and lemon-orange zest,*

*served with wild greens and spinach rice*

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

All party packages must be reserved in advance. Above pricing does not include taxes or service charge. Prices are subject to change  
Notice: Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

# TAVERNA *opa*

## HERCULES



**\$50 per person++**

### Cold Appetizers Platter

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Tzatziki *homemade Greek strained yogurt, cucumber, garlic, dill and EVOO*

Tarama *lemony cod roe dip*

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### Choice of Entrée

**Ribeye Steak**

*16 oz cut USDA Black Angus especially tender and flavorful served with lemon potatoes and Yiayia’s vegetables*

**Slow Roasted Lamb**

*marinated in herbs and garlic with added flavors that only come from meat cooked on the bone served with lemon potatoes and Yiayia’s vegetables*

**Chicken Brochette**

*all natural chicken breast lightly marinated in fresh herbs served with lemon potatoes and spinach rice*

**Wild Caught Salmon**

*grilled with white wine, dill, garlic citrus sauce served with wild greens and spinach rice*

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ZEUS



PICTURE FEATURES UPGRADED MENU

\$40 per person++

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Oak Grilled Chicken Wings *topped with creamy lemon oregano sauce*

## Meat Platter

Lamb Loin *lean and full of flavor, the most tender cut of lamb*

Chicken Brochette *all natural chicken breast*

Beef Tenderloin Brochette *tender filet medallions*

Oak Grilled Pork Loin *all natural pork loin*

*all above items marinated in fresh herbs and grilled to perfection served with roasted lemon potatoes and Yiayia’s veggies*

## Seafood Platter

7 oz. Lobster Tail, Shrimp, Scallops, Mussels, Calamari,

Alaskan King Crab Legs, and The Fish of The Day

*baked in a tomato garlic sauce with white wine*

*Upgrade from our lamb loin to our Signature Lamb Chops for an additional \$5 per person.*

*To complete your evening a variety of Greek desserts may be add for an additional \$5 per person.*

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# TAVERNA *opa*

## APHRODITE



**\$30 per person++**

### Cold Appetizers Platter

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Tarama *lemony cod roe dip*

Dolmades *grape leaves stuffed with rice, infused with herbs*

### Salad

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Oak Grilled Pork Loin *all natural pork loin*

*all above items marinated in fresh herbs and grilled to perfection*

*served with roasted lemon potatoes and Yiayia’s veggies*

*Upgrade from our lamb loin to our Signature Lamb Chops for an additional \$5 per person.*

*To complete your evening a variety of Greek desserts may be add for an additional \$5 per person.*

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## BAR PACKAGE



### PRICE LIST

BOTTLED DOMESTIC BEER	5.00
BOTTLED IMPORTED BEER	6.00
CALL DRINKS	6.50
PREMIUM DRINKS	7.00
SUPER PREMIUM DRINKS	9.00
SHOOTERS	5.00 – 8.00
OUZO	5.00
MARTINIS	9.00
WINE BY THE GLASS	5.00 – 10.00
BOTTLED WATER	5.00
SANGRIA PITCHER	29.00
MOJITO PITCHER	39.00
OUZO BOTTLE	75.00
ZORBA BOTTLE	75.00
PREMIUM BOTTLE	125.00 – 150.00
SUPER PREMIUM BOTTLE	160.00 – 175.00

### BAR PACKAGE

PREMIUM LIQUORS ♦ IMPORTED AND DOMESTIC BEERS ♦ HOUSE WINES ♦  
SODAS ♦ JUICES ♦ BOTTLED WATER ♦ OUZO ♦ MARTINIS

FIRST HOUR \$20.00 PER PERSON  
ADDITIONAL HOURS \$15.00 PER PERSON

MINIMUM OF 2 HOURS

### BEER and WINE PACKAGE

IMPORTED AND DOMESTIC BEERS ♦ HOUSE WINES ♦ SODAS JUICES ♦  
BOTTLED WATER

FIRST HOUR \$17.00 PER PERSON  
ADDITIONAL HOURS \$8.00 PER PERSON

MINIMUM OF 2 HOURS

TOAST "YIAMAS"! FEEL LIKE ZORBA!

Prices are approximations. Actual prices are subject to specific alcohol content and brand. Beverage service to a guest may be suspended. Prices are subject to change.

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# TAVERNA

*opa*

GREEK CUISINE - STEAK & SEAFOOD



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