

# OPA

Is a password that conveys the festive Greek Spirit. At Taverna Opa, everyday is a celebration of good food and wine. We invite You to join in our celebration.  
EXPERIENCE AND ENJOY!

## TRADITIONAL MEZE

- Assorted Dip Platter**.....12  
Tzatziki, Taramosalata and Melitzanosalata
- Avgolemono Soup**.....5  
Lemon Chicken with Rice Soup
- Crispy Calamari**.....9  
Crispy Fried and Served with Lemon
- Dolmades & Feta**.....10  
Stuffed Grape Leaves with a Wedge of Feta
- Greek Sausage**.....7  
Served on a Bed of Roasted Peppers with Herbs and Garlic
- Grilled Octopus**.....12  
With Olive Oil, Vinegar & Chopped Tomato
- Kefalotiri Saganaki**.....9  
Flaming Cheese with Brandy
- Mussels & Clams**.....10  
Steamed in a White Wine Butter Sauce
- Opa Chicken Wings**.....9  
With Ladolemono Sauce and Parsley
- Shrimp & Scallops**.....11  
Sautéed with Tomato, Garlic, Feta Cheese and Vodka
- Spanakopita**.....7  
Baked Phyllo with Spinach, Feta, Leeks and Fresh Herbs

## SALADS

- Chicken Caesar**.....13  
With Sliced Wood Grilled Chicken Breast and Garlic Croutons
- Chopped Harvest**.....10  
Lettuce, Tomato, Cucumber, Asparagus and a Variety of Roasted Veggies, Chopped Basil, Garlic and Beans.
- Opa Greek**...small 9<sup>®</sup>...large 14  
Mixed Greens, Tomatoes, Cucumbers, Onions, Peppers, Kalamata Olives, Feta Cheese, Organic Greek Olive Oil, Vinegar and Oregano
- Horiatiki**.....small 9.....large 14  
Greek Salad made with Tomatoes, Cucumbers, Green Peppers, Onions, Feta and Olive Oil
- Opa Seafood**.....15  
Shrimp, Octopus, Calamari, Lettuce, Roasted Vegetables, Tossed with an Organic Greek Olive Oil and Vinegar Dressing
- Orzo Primavera**.....10<sup>®</sup>  
With Grilled Seasonal Veggies, in an Olive Oil and Tomato Broth
- Prasini**.....8  
Mixed Greens, Shallots, Dill, Diced Tomato, Greek Vinaigrette
- Wood Grilled Salmon**.....13  
With Marinated Onions, Cucumbers and Tomatoes, over Mixed Greens and our House Dressing

## SIDES 5

Roasted Peppers, Asparagus, Wild Greens, Rice Pilaf, Orzo, Lemon Potatoes, Opa Fries, Spinach, Mashed Potatoes

## GREECE ON YOUR PLATE

**Artichoke Chicken.....19**  
Chicken Breast and Artichoke Hearts Sautéed in a Lemon, White Wine Caper Sauce and served with Roasted Lemon Potatoes and Sautéed Spinach

**Grecian Chicken Rigatoni.....19**  
Red and Green Peppers, Black Olives, Pepperoncini, Feta in a Red Tomato Sauce

**Gyros and Souvlaki.....15**  
Beef, Chicken, Gyro, Pork or Tilapia served with Mixed Veggies and Lemon Potatoes or Rice Pilaf

**Mousaka "The Greek Flag" .....16**  
Baked Eggplant, Tomato, Potato, and Spiced Ground Beef Topped with Béchamel Sauce

**Pastitsio "The Greek Lasagna" ....15**  
Baked, Seasoned Ground Beef in Layers of Macaroni Topped with Béchamel Sauce

**Roasted Lamb.....23**  
Marinated with Garlic and Olive Oil and Served with Seasonal Roasted Veggies and Mashed Potatoes

**Vegetarian Stuffed Peppers.....14**  
Oven Baked and Filled with Rice, Onions and Herbs

## WOOD FIRE GRILLED

**Filet Mignon Medallions.....27**  
Served with Roasted Lemon Potatoes & Sautéed Veggies and Onion Rings

**Lamb Chops.....27**  
Marinated in Herbs & Garlic, served with Roasted Lemon Potatoes and Sautéed Seasonal Veggies

**Pork Loin Medallions.....18**  
Flavored with Mama's Secret Herb Blend and served with Roasted Lemon Potatoes and Sautéed Seasonal Veggies

**Kebobs.....(prices vary)**  
**Chicken Filet.....17**  
**Filet of Beef.....19**  
Served with Rice Pilaf and Sauteed Veggies

## FRESH CATCH

**Athenian Shrimp.....25**  
Pan Seared with Chopped Tomato and Feta, over Rice and Roasted Seasonal Veggies

**Lavraki.....27**  
Imported from the Mediterranean, Lean, White Fish that is Mild and Moist, Wood Fire Grilled with Ladolemono, Oregano and served with Wild Greens and Rice Pilaf

**Rofos Plaki.....21**  
Baked Fish of the Day with Tomatoes, Onions, Garlic, Parsley, White Wine, and served with Rice Pilaf and Wild Greens

**Seafood Linguini.....19**  
Shrimp, Scallops, Clams and Mussels in a White Wine Clam Sauce over Linguini

**Wood Grilled Salmon.....21**  
Served with Wild Greens and Rice Pilaf and Drizzled with a Honey-Citrus Sauce

**Yellow Tail Snapper.....27**  
Local Coastal Fish prepared either Grilled or Fried and served with Wild Greens and Rice Pilaf

## SAMPLER PLATTERS

**Seafood Platter (serves 2 or more).....56**  
Lobster, Shrimp, Scallops, Mussels, Clams, Calamari and Tilapia in a Roasted Tomato Vodka Sauce

**Meat Platter (serves 2 or more).....48**  
Chicken, Beef Kebob, Pork Loin and Lamb Chops served with Roasted Lemon Potatoes and Sautéed Seasonal Veggies

**Veggie Platter (serves 1 person).....14**  
One Stuffed Pepper, Sautéed Seasonal Veggies and a Veggie Medley

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Certain items on our menu contain alcohol.

Prices Subject to Change