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 HOT MEZE	
KEFTEDES 7	1
GROUND BEEF WITH FRESH HERBS OVER TOMATO SAUCE	
SPANAKOPITA BAKED PHYLLO WITH SPINACH, FETA,	
LEEKS, & FRESH HERBS	
GREEK SAUSAGE SERVED ON A BED OF ROASTED PEPPERS 7	1
WITH GARLIC & FRESH HERBS	
OPA WINGS 9 WITH LADOLEMONO SAUCE &	
PARMESEAN CHEESE	1
FILET MIGNON TIPS 50Z 11 SAUTEED WITH GARLIC, TOMATOES,	
& FRESH HERBS & FETA CHEESE HOT PIKILLA 14	
SPANAKOPITA, KEFTEDES, CALAMARI, & WINGS	- 00
LAMB RIBS 12 SERVED WITH RICE & SIDE OF TZATZIKI	
TRADITIONAL COLD MEZE	
TRADITIONAL COLD MEZE	
TRADITIONAL COLD MEZE TZATZIKI YOGURT, CUCUMBER, GARLIC, & DILL	
TZATZIKI 6 YOGURT, CUCUMBER, GARLIC, & DILL TARAMOSALATA 6	
TZATZIKI YOGURT, CUCUMBER, GARLIC, & DILL TARAMOSALATA CAVIAR SPREAD	0
TZATZIKI 6 YOGURT, CUCUMBER, GARLIC, & DILL TARAMOSALATA 6 CAVIAR SPREAD	0
TZATZIKI YOGURT, CUCUMBER, GARLIC, & DILL TARAMOSALATA CAVIAR SPREAD MELITZANOSALATA TRADITIONAL ROASTED EGGPLANT SPREAD DOLMADES 6	
TZATZIKI YOGURT, CUCUMBER, GARLIC, & DILL TARAMOSALATA CAVIAR SPREAD MELITZANOSALATA TRADITIONAL ROASTED EGGPLANT SPREAD	
TZATZIKI YOGURT, CUCUMBER, GARLIC, & DILL TARAMOSALATA CAVIAR SPREAD MELITZANOSALATA TRADITIONAL ROASTED EGGPLANT SPREAD DOLMADES STUFFED GRAPE LEAVES WITH RICE & HERBS COLD PIKILIA TZATZIKI, MELITZANOSALATA, TARAMOSALATA,	
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TZATZIKI YOGURT, CUCUMBER, GARLIC, & DILL TARAMOSALATA CAVIAR SPREAD MELITZANOSALATA TRADITIONAL ROASTED EGGPLANT SPREAD DOLMADES STUFFED GRAPE LEAVES WITH RICE & HERBS COLD PIKILIA TZATZIKI, MELITZANOSALATA, TARAMOSALATA, DOLMADES & OLIVES SOUP AVGOLEMONO 5	

FETA SAGANAKI

FETA, TOMATO, BASIL, & OLIVES

ALENNA PARA PARA PARA PARA PARA PARA PARA P	
SEAFOOD MEZE	MDTA
CRISPY CALAMARI CRISPY FRIED & SERVED WITH LEMON	9
OCTOPUS GRILLED WITH OLIVE OIL, VINEGAR,	12
& CHOPPED TOMATO MUSSELS & CLAMS	10
GARLIC, TOMATO, BASIL, & OREGANO SHRIMP	10
SAUTEED WITH TOMATO, GARLIC, & FETA CHEESE	
SCALLOPS SAUTEED WITH TOMATO, GARLIC, & ASPARAGUS	10
SALADS	
ORIGINAL OPA GREEK SALAD MIXED GREENS, TOMATOES, CUCUMBERS, ONIONS, PEPPERS, KALAMATA OLIVES, TOPPED WITH FETA CHEESE, ORGANIC GREEK OLIVE OIL, GREEK VINEGAR, & OREGANO	9 sm 14 lrg
HORIATIKI	9 sm
TOMATOES, CUCUMBERS, ONIONS, PEPPERS, KALAMATA OLIVES, TOPPED WITH FETA CHEESE, ORGANIC GREEK OLIVE OIL, GREEK VINEGAR, & OREGANO	14 Irg
CHOPPED HARVEST LETTUCE, TOMATOES, CUCUMBERS, ASPARAGUS, & A VARIETY OF ROASTED VEGGIES, CHOPPED	10
PRASINI MIXED GREENS, SHALLOTS, DILL, DICED TOMATOES,	8
GREEK VINAIGRETTE OPA SALAD	15
SHRIMP, OCTOPUS, CALAMARI, LETTUCE, TOMATOES, ROASTED VEGGIES, ASPARAGUS, TOSSED WITH ORGANIC GREEK OIL & VINEGAR	
CHICKEN CEASAR SALAD	12
WOOD GRILLED SALMON	13

ADD CHICKEN 4

ADD GYRO 4

7

ADD SALMON 6

ADD MAHI 6

ADD SHRIMP 6

PASTITSIO "THE GREEK LASAGNA" AYERED THICK MACARONI & SEASONED GROUND	15
BEEF, TOPPED WITH HOMADE CREAMY BECHAMEL	
MOUSAKA "THE GREEK FLAG"	16
AYERS OF ROASTED EGGPLANT, POTATOES,	
& GROUND BEEF, TOPPED WITH CREAMY BECHAMEL	
GYRO PLATTER	15
CHOICE OF TALAPIA, CHICKEN, PORK, LAMB, VEGGIES,	
OR FILET MEDALLIONS ON PITA BREAD WITH ONIONS,	
TOMATOES, TZATIKI SAUCE, VEGGIES & CHOICE OF	
FRIES, LEMON POTATOES & RICE (FILET NOT OFFERED FOR HAPPY HOUR)	
ARTICHOKE CHICKEN	18
SERVED WITH SAUTEED SPINACH, GARLIC,	10
& LEMON POTATOES	
	10
LEMON CHICKEN HALF ROASTED CHICKEN SERVED WITH	18
LEMON POTATOES & ROASTED VEGGIES	
	111
BIFTEKI "THE GREEK BURGER"	14
GROUND SIRLOIN MIXED WITH FRESH HERBS, VERY TASTY & SERVED ON A BUN, WITH FRIES,	
TOPPED WITH GRATED CHEESE	
ROASTED LAMB	23
MARINATED LAMB MARINATED WITH THYME, ROSEMARY, OREGANO &	23
GARLIC, SERVED WITH LEMON POTATOES & VEGGIES	
	14
STUFFED PEPPERS WITH RICE, FRESH HERBS, TOMATO & OLIVE OIL	14
	120
LINGUINI PRIMAVERA	14
VEGGIES WITH LINGUINE PASTA	
LAMB SHANK	20
AID ON A BED OF ORZO WITH TOMATO SAUCE & ASPARAGUS	
SAUCE & ASPARAGUS	
WOOD FIRE GRILLED	
AMB CHOPS	27
MARINATED IN FRESH HERBS & GARLIC SERVED	
VITH LEMON POTATOES & VEGGIES	
RIBEYE OPA STYLE	25
MARINATED IN HERBS & OLIVE OIL, SERVED	17
VITH LEMON POTATOES & VEGGIES	
ILET MIGNON MEDALLION	27
MARINATED IN GARLIC, OLIVE OIL, & WINE,	4
ERVED WITH LEMON POTATOES & VEGGIES	
PORK LOIN MEDALLION	18
LAVORED WITH MAMA'S HERBS, SERVED	
VITH LEMON POTATOES & VEGGIES	1/4
TAVERNA OPA GRILLS	EXCL
CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEA	

PASTITISIO "THE GREEK LASAGNA" LAYERS D'HICK MACARONIA S SEASONED GROUND BEEF, TOPPED WITH HOMADE CREAMY BECHAME! MOUSAKA "THE GREEK FLAG" LAYERS OF ROASTED EGGENATI, POTATOES, GROUND BEEF, TOPPED WITH CREAMY BECHAME! GYRO PLATTER CHOICE OF TALAPIA, CHICKEN PORK, LAMB, YEGGIES, TOMATOES, TLATIKI SAUCE, YEGGIES A CHOICE OF RIES, LEMON POTATOES & RICE "PRIES, LEMON POTATOES & RICE BEYEND WITH SAULED SHINACH, GARLIC, & LEMON POTATOES & RICE "RIES, LEMON POTATOES & ROASTED VEGGIES LEMON POTATOES & ROASTED VEGGIES LEMON POTATOES & ROASTED VEGGIES BIFTER! "THE GREEK BURGER" GROUND SHILD MIXED WITH FRESH HERBS, YERY TASTY & SERVED ON A BUN, WITH FRIES, TOPPED WITH GRAFE CHEESE ROASTED LAMB MARRIATED WITH LEMON POTATOES & VEGGIES WITH RICE, FRESH HERBS, TOMATO & OLIVE OIL LINGUINI PRIMAVERA YEGGIES WITH LINGUINE PASTA LAMB SHANK LAMB SHANK UAID ON A BED OF FORZO WITH TOMATO SAULE & ASPARAGUS SEXPLOW THIS ALCE OF SHAPP AND A COLUVE OIL LINGUINI PRIMAVERA YEGGIES WITH LINGUINE PASTA LAMB SHANK UAID ON A BED OF FORZO WITH TOMATO SAULE & ASPARAGUS WOOD FIRE GRILLED LAMB CHOPS MARRIATED IN FRESH HERBS, & AGRILC SERVED WITH LEMON POTATOES & VEGGIES FILET MIGNON MARRIATED IN FRESH HERBS, & OLIVE OIL, SERVED WITH LEMON POTATOES & VEGGIES FILET MIGNON MEDALLION MARRIATED WITH RESH HERBS & BOLIVE OIL, SERVED WITH LEMON POTATOES & VEGGIES FILET MIGNON MEDALLION MARRIATED WITH MAMAS HERBS, SERVED WITH LEMON POTATOES & VEGGIES FILET MIGNON MEDALLION MARRIATED WITH MAMAS HERBS, SERVED WITH LEMON POTATOES & VEGGIES FILET MIGNON POTATOES & VEGGIES FILET MIGNON MEDALLION MARRIATED WITH MAMAS SHERBS, SERVED WITH LEMON POTATOES & VEGGIES FILET MIGNON POTATOES & VEGGIES FILET MIGNON POTATOES & VEGGIES PORK LOIN MARAS HERBS, SERVED WITH LEMON POTATOES & VEGGIES PORK LOIN MARAS HERBS, SERVED WITH LEMON POTATOES & VEGGIES PORK LOIN MARAS HERBS, SERVED WITH LEMON POTATOES & VEGGIES PORK LOIN MARAS HERBS, SERVED WITH LEMON POTATOES & VEGGIES PORK LOIN MARAS HERBS, SERVED WITH LE	GREECE ON YOUR PLATE	FRESH CATCH WITH A GREEK TOUCH
LAYERS OF ROASTED EGGPLANT, POTATOES, & GROUND BEEF, POPPED WITH CREAMY BECHAMEL GYRO PLATTER CHOICE OFTALAPIA, CHICKEN, PORK, LAMB, VEGGIES, OR RILET MEDALLIONS ON BYTA BREAD WITH ONIONS, TOMATOES, TAZNIKI, SAUCE, VEGGIES & CHOICE OF RISE, LEMON POTATOES & RICE (PILET NOT OFFRED FOR HAPP MOUN) SERVED WITH SAUTEED SHINACH, GARLIC, & LEMON POTATOES & RICE (PILET NOT OFFRED FOR HAPP MOUN) SERVED WITH SAUTEED SHINACH, GARLIC, & LEMON POTATOES & ROASTED VEGGIES BIFTEKI "THE GREEK BURGER" GROUND SIRION MIXED WITH FRESH HERBS, VERY TASTY & SERVED ON A BUN, WITH FRIES, TOPPED WITH FRESH HERBS, VERY TASTY & SERVED ON A BUN, WITH FRIES, TOPPED WITH HINGLINE PASTA LAMB SHANK 20 AMBIRIADED WITH HINGE ROSEMARY, CREGANO & GARLIC CHESES WITH HINGLINE PASTA LAMB SHANK 20 LINGUINI PRIMAYERA VEGGIES WITH HINGUINE PASTA LAMB SHANK 20 LAVRAKI MAPORTED FOR MET MEMBIRERS AND WHITE FIRE HERBS, COMAID & COLVE OIL LINGUINI PRIMAYERA VEGGIES WITH HINGUINE PASTA LAMB SHANK 20 LAVRAKI MAPORTED FROM THE MEDITERSANEAN, LEAN WHITE FISH HERBS, TOWARD AND AND AND AND AND AND AND AND AND AN	LAYERED THICK MACARONI & SEASONED GROUND	MUSSELS, CLAMS, SHRIMP, & SCALLOPS TOSSED
CHOICE OF TALAPIA, CHICKEN, PORK, LAMB, VEGGIES, OR RIET MEDALLIONS ON PITA BREAD WITH ONIONS, TOMATOES, TAXITIS AJUCE; VEGGIES & CHOICE OF FRIES, LEMON POTATOES & RICE (VILEY NOT OPPRED FOR IMPY INCUIV) ARRIVANCE CHICKEN SERVED WITH SAUTEED SPINACH, GARLIC, & LEMON POTATOES & ROASTED VEGGIES LEMON POTATOES LEMON CHICKEN 18 SEFVED WITH SAUTEED SPINACH, GARLIC, & LEMON POTATOES & ROASTED VEGGIES LEMON POTATOES LEMON POTATOES LEMON POTATOES LEMON POTATOES SIFTER I "THE GREEK BURGER" GROUND SIRLOIN MIXED WITH FRESH HERS, ROASTED LAMB ROASTED LAMB RARINATED WITH HYME, ROSEMARY, OREGANO & GARLIC, SERVED WITH LEMON POTATOES & VEGGIES STUFFED PEPPERS TURN LAMB SHANK LAID ON A BED OF ORZO WITH TOMATO SAUCE & ASPARAGUS WOOD FIRE GRILLED LAMB CHOPS RIBEYE OPA STYLE MARINATED IN HERS & GUIVE OIL, SERVED WITH LEMON POTATOES & VEGGIES RIBEYE OPA STYLE MARINATED IN HERS & GUIVE OIL, SERVED WITH LEMON POTATOES & VEGGIES RIBEYE OPA STYLE MARINATED IN HERS & GUIVE OIL, SERVED WITH LEMON POTATOES & VEGGIES RIBEYE OPA STYLE MARINATED IN HERS & GUIVE OIL, SERVED WITH LEMON POTATOES & VEGGIES RIBEYE OPA STYLE MARINATED IN HERS & GUIVE OIL, SERVED WITH LEMON POTATOES & VEGGIES RIBEYE OPA STYLE MARINATED IN HERS & GUIVE OIL, SERVED WITH LEMON POTATOES & VEGGIES RIBEYE OPA STYLE MARINATED IN HERS & GUIVE OIL, SERVED WITH LEMON POTATOES & VEGGIES RIBEYE OPA STYLE MARINATED IN HERS & GUIVE OIL, SERVED WITH LEMON POTATOES & VEGGIES FILET MIGNON MEDALLION MARINATED IN HERS & GUIVE OIL, SERVED WITH LEMON POTATOES & VEGGIES FILET MIGNON MEDALLION MARINATED IN HERS & GUIVE OIL, SERVED WITH LEMON POTATOES & VEGGIES FILET MIGNON MEDALLION MARINATED WITH MEDALLION MARINATE	LAYERS OF ROASTED EGGPLANT, POTATOES, & GROUND BEEF, TOPPED WITH CREAMY BECHAMEL	BAKED FISH OF THE DAY WITH TOMATOES, ONIONS, GARLIC, PARSLEY, WHITE WINE, SERVED WITH RICE PILAF
SERVED WITH SAUTEED SPINACH, GARLIC, & LEMON POTATOES LEMON CHICKEN 18 18 18 18 18 18 18 18 18 1	CHOICE OF TALAPIA, CHICKEN, PORK, LAMB, VEGGIES, OR FILET MEDALLIONS ON PITA BREAD WITH ONIONS, TOMATOES, TZATIKI SAUCE, VEGGIES & CHOICE OF FRIES, LEMON POTATOES & RICE	IMPORTED FROM THE MEDITERRANEAN, LEAN WHITE FISH THAT IS MILD & MOIST, WOOD FIRE GRILLED WITH LADOLEMONO, OREGANO, SERVED WITH WILD
SERVED WITH SAUTEED SPINACH, GARLIC, & LEMON POTATOES LEMON CHICKEN LEMON CHICKEN LEMON CHICKEN LEMON POTATOES BIFTEKI "THE GREEK BURGER" GROUND SIRCION MIKED WITH FRESH HERBS, VERY AS SERVED WITH WITH GREENS & RICE, FINISHED WITH A HONEY GARLIC CITRUS SAUCE ATHENIAN SHRIMP 25 ROASTED LAMB MARINATED WITH THYME, ROSEMARY, OREGANO & GARLIC, FINISHED WITH RICE, FRESH HERBS, OVER RICE WITH A SIDE OF SEASONAL VEGGIES TWIN LOBSTER TAILS SERVED WITH LEMON GARLIC BUTTER SAUCE SERVED WITH LIMOUNE PASTA LAMB SHANK LAID ON A BED OF ORZO WITH TOMATO SAUCE & ASPARAGUS WOOD FIRE GRILLED LAMB CHOPS MARINATED IN FRESH HERBS & GARLIC SERVED WITH LEMON POTATOES & VEGGIES FILET MIGNON MEDALLION MARINATED IN FRESS & GUIVE OIL; SERVED WITH LEMON POTATOES & VEGGIES PORK LOIN MEDALLION RAINATED IN GARLIC, OLIVE OIL, SERVED WITH LEMON POTATOES & VEGGIES PORK LOIN MEDALLION RAANAMS HERBS, SERVED WITH LEMON POTATOES & VEGGIES PORK LOIN MEDALLION FLAVORED WITH AMAM'S HERBS, SERVED WITH LEMON POTATOES & VEGGIES 18 CAK GRILLED & MARINATED WITH ORR FILE OF PLAF GREILED SALMON 21 ATHENIAN SHRIMP 25 ATHENIAN SHRIMP 26 ATHENIAN SHRIMP 27 ATHENIAN SHRIMP 28 ATHENIAN SHRIMP 29 ATHENIAN SHRIMP 25 BROILED WITH LEMON GARLIC BUTTER SAUCE SERVED WITH RICE & VEGGIES TWIN LOBSTER TAILS BROILED WITH LEMON GARLIC BUTTER SAUCE SERVED WITH RICE & VEGGIES TWIN LOBSTER TAILS CHICKES, SERVED WITH RESH AGENES & RED WINE SERVED WITH RICE & VEGGIES TWIN LOBSTER TAILS CHICKES, SERVED WITH RESH AGENES & RED WINE SERVED WITH RICE & VEGGIES TWIN LOBSTER TAILS CHICKES, SERVED WITH RESH AGENES & RICE PILAF ATHENIAN SHRIMP 25 TWIN LOBSTER TAILS CHESSING, SERVED WITH RESH AGENES & RICE PILAF ATHENIAN SHRIMP 25 TWIN LOBSTER TAILS CHESSEN, SERVED WITH RESH AGENES & RICE PILAF ATHENIAN SHRIMP 25 TWIN LOBSTER TAILS CHESSE, SERVED WITH RESH AGENES & RICE PILAF ATHENIAN SHRIMP 26 ATHENIAN SHRIMP 27 MARINATED WITH RESH AGENES & RICE PILAF ALMB SHAW CHESS, SERVED WITH RICE & VEGGIES TWIN LOBSTER TAILS CHE	ARTICHOKE CHICKEN 18	KEY WEST SNAPPER 27
HALF ROASTED CHICKEN SERVED WITH LEMON POTATOES & ROASTED VEGGIES BIFTEKI "THE GREEK BURGER" AGROUND SIRLOIN MIXED WITH FRESH HERBS, VERY TASTY & SEVEPED ON A BUILY, WITH FRIES, TOPPED WITH GRATED CHEESE ROASTED LAMB ARRINATED WITH HEMON POTATOES & VEGGIES BIFTEKI "THE GREEK BURGER" ROASTED LAMB ARRINATED WITH HEMON POTATOES & VEGGIES ROASTED LAMB ARRINATED WITH HEMON POTATOES & VEGGIES STUFFED PEPPERS LINGUINI PRIMAVERA VEGGIES WITH LINGUINE PASTA LAMB SHANK LAD ON A BED OF ORZO WITH TOMATO SAUCE & ASPARAGUS WOODD FIRE GRILLED LAMB CHOPS MARINATED IN FRESH HERBS & GARLIC SERVED WITH LEMON POTATOES & VEGGIES FILET MIGNON MEDALLION MARINATED IN HERSS & OLIVE OIL, SERVED WITH LEMON POTATOES & VEGGIES FILET MIGNON MEDALLION MARINATED IN GARLIC, OLIVE OIL, & WINE, SERVED WITH LEMON POTATOES & VEGGIES PORK LOIN MEDALLION TARROWS SERVED RIBLED SALMON SERVED WITH WILD GREENS & RICE, FINISHED WITH A HONEY GARLIC CRIRUS SAUCE ATHENIAN SHRIMP 25 WITH A HONEY GARLIC CRIRUS SAUCE ATHENIAN SHRIMP 26 ATHENIAN SHRIMP 27 ATHENIAN SHRIMP 28 ATHENIAN SHRIMP 29 AN SEARED WITH CHOPPED TOMATO, & FETA CHEESE, SERVED OVER RICE WITH A SIDE OF SEASONAL VEGGIES TWIN LOBSTER TAILS 29 SERVED WITH LEMON GARLIC BUTTER SAUCE SERVED WITH RICE & VEGGIES TWIN LOBSTER TAILS 29 CHEESE, SERVED WITH RICHOPPED TOMATO, & FETA CHEESE, SERVED WITH A RICHOPPED TOMATO, & FETA		
LEMON POTATOES & ROASTED VEGGIES BIFTEKI "THE GREEK BURGER" GROUND SIRLOIN MIXED WITH FRESH HERBS, VERY TASTY & SERVED ON A BUN, WITH FRIES, TOPPED WITH GRATED CHEESE ROASTED LAMB MARINATED WITH LEMON POTATOES & VEGGIES STUFFED PEPPERS TIMIN LOBSTER TAILS GROUND FIRE GRILLED LAMB SHANK LAID ON A BED OF ORZO WITH TOMATO SAUCE & ASPARAGUS WOOD FIRE GRILLED LAMB CHOPS MARINATED IN FRESH HERBS & GARLIC SERVED WITH LEMON POTATOES & VEGGIES RIBEYE OPA STYLE MARINATED IN HERBS & OLIVE OIL, SERVED WITH LEMON POTATOES & VEGGIES RIBEYE OPA STYLE MARINATED IN GREEN & VEGGIES PORK LOIN MEDALLION MARINATED IN GARLIC, OLIVE OIL, & WINE, SERVED WITH MYILD GREENS & RICE, FINISHED WITH A HONEY GARLIC CITRUS SAUCE ATHENIAN SHRIMP 25 BROILED WITH LEMON GARLIC BUTTER SAUCE SERVED WITH RICE & VEGGIES [DEPENDING ON AVAILABILITY] KEBOBS CHICKEN FILET MARINATED WITH GRALIC, AROMATIC SPICES, & OLIVE OIL FILET MIGNON MARINATED IN FRESH HERBS & GARLIC SERVED WITH LEMON POTATOES & VEGGIES RIBEYE OPA STYLE MARINATED IN GARLIC, OLIVE OIL, & WINE, SERVED WITH LEMON POTATOES & VEGGIES PORK LOIN MEDALLION 18 SERVED WITH WILD GREEN SERVED WITH A HONEY GARLIC CITRUS SAUCE ATHENIAN SHRIMP 25 BROILE WITH LEMON GARLIC BUTTER SAUCE SERVED WITH RICE & VEGGIES TWIN LOBSTER TAILS BROILED WITH LEMON GARLIC BUTTER SAUCE SERVED WITH RICE & VEGGIES TWIN LOBSTER TAILS 16 ALAMB CHOPS CHARLES ATHENIAN SHRIMP 25 ATHENIAN SHRIMP 25 ATHENIAN SHRIMP 26 ATHENIAN SHRIMP 27 ATHENIAN SHRIMP 26 ATHENIAN SHRIMP 27 ATHENIAN SHRIMP 28 ATHENIAN SHRIMP 29 ATHENIAN SHRIMP 21 ATHENIAN SHRIMP 25 BROILES WITH ALMON GARLIC BUTTER SAUCE SERVED WITH RICE & VEGGIES TWIN LOBSTER TAILS 26 ALAMB CHOPS 27 MEAT PLATTER CHICKEN RESEN MEAT PLATTER ATHENIAN SHRIMP 27 ALAMBON	LEMON CHICKEN 18	DRESSING, SERVED WITH WILD GREENS & RICE PILAF
BIFTEKI "THE GREEK BURGER" GROUND SIRIOIN MIXED WITH FRESH HERBS, VERY TASTY & SERVED ON A BUN, WITH FRESH HERBS, TOPPED WITH GRATED CHEESE ROASTED LAMB 23 ROASTED LAMB 24 GROUND SIRIOIN MIXED WITH HYBE, ROSEMARY, OREGAND & GARILC, SERVED WITH LEMON POTATOES & VEGGIES STUFFED PEPPERS 25 STUFFED PEPPERS 26 WITH RICE, FRESH HERBS, TOMATO & OLIVE OIL LINGUINI PRIMAYERA VEGGIES WITH LINGUINE PASTA LAMB SHANK LAID ON A BED OF ORZO WITH TOMATO SAUCE & ASPARAGUS WOOD FIRE GRILLED LAMB CHOPS MARINATED IN FRESH HERBS & GARLIC SERVED WITH LEMON POTATOES & VEGGIES RIBEYE OPA STYLE MARINATED IN HERBS & OLIVE OIL, SERVED WITH LEMON POTATOES & VEGGIES PORK LOIN MEDALLION REALIZED WITH LEMON POTATOES & VEGGIES PORK LOIN MEDALLION REALIZED WITH LEMON POTATOES & VEGGIES PORK LOIN MEDALLION RELAYORED WITH MAMA'S HERBS, SERVED WITH LEMON POTATOES & VEGGIES PORK LOIN MEDALLION RELAYORED WITH MAMA'S HERBS, SERVED WITH LEMON POTATOES & VEGGIES PORK LOIN MEDALLION RELAYORED WITH MAMA'S HERBS, SERVED WITH LEMON POTATOES & VEGGIES PORK LOIN MEDALLION RELAYORED WITH MAMA'S HERBS, SERVED WITH LEMON POTATOES & VEGGIES RIBEYE OPA STYLE ALAMB CHOPS, SERVED WITH LEMON POTATOES & VEGGIES SEAFOOD PLATTER LOBSTER TAIL, CLAMS, MUSSELS, CALAMARI, SCALLOPS, & GROUPER, IN A ROASTED TOMATO SAUCE WITH GARLIC OVER RICE		Chilles or levior
GROUND SIRLOIN MIXED WITH FRESH HERBS, VERY TASTY & SERVED ON A BUN, WITH FRIES, TOPPED WITH GRATED CHEESE ROASTED LAMB ARRINATED WITH HEMON POTATOES & VEGGIES STUFFED PEPPERS WITH HINGUINE PASTA LAMB SHANK LAID ON A BED OF ORZO WITH TOMATO SAUCE & ASPARAGUS WOOD FIRE GRILLED LAMB CHOPS MARINATED IN FRESH HERBS & GARLIC SERVED WITH LEMON POTATOES & VEGGIES RIBEYE OPA STYLE MARINATED IN FRESH HERBS & OLIVE OIL, SERVED WITH LEMON MEDALLION MARINATED IN GARLIC, OLIVE OIL, & WINE, SERVED WITH LEMON POTATOES & VEGGIES PORK LOIN MEDALLION FLAVORED WITH LEMON POTATOES & VEGGIES PORK LOIN MEDALLION FLAVORED WITH LEMON POTATOES & VEGGIES THE MISH NOR HERBS, SERVED WITH LEMON POTATOES & VEGGIES SEAFOOD PLATTER ATHENIAN SHRIMP 25 ATHENIAN SHRIMP ATHENIAN SH		
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WITH RICE, FRESH HERBS, TOMATO & OLIVE OIL LINGUINI PRIMAVERA VEGGIES WITH LINGUINE PASTA LAMB SHANK LAID ON A BED OF ORZO WITH TOMATO SAUCE & ASPARAGUS WOOD FIRE GRILLED LAMB CHOPS MARINATED IN FRESH HERBS & GARLIC SERVED WITH LEMON POTATOES & VEGGIES WITH LEMON POTATOES & VEGGIES RIBEYE OPA STYLE MARINATED IN HERBS & OLIVE OIL, SERVED WITH LEMON POTATOES & VEGGIES FILET MIGNON MEDALLION MARINATED IN GARLIC, OLIVE OIL, & WINE, SERVED WITH LEMON POTATOES & VEGGIES PORK LOIN MEDALLION FLAVORED WITH MAMA'S HERBS, SERVED WITH LEMON POTATOES & VEGGIES PORK LOIN MEDALLION FLAVORED WITH MAMA'S HERBS, SERVED WITH LEMON POTATOES & VEGGIES WITH LEMON POTATOES & VEGGIES PORK LOIN MEDALLION FLAVORED WITH MAMA'S HERBS, SERVED WITH LEMON POTATOES & VEGGIES WITH LEMON POTATOES & VEGGIES TOMATION TO MARCHAIL ON SAUCE WITH GARLIC OVER RICE KEBOBS (ALL KEBOBS SERVED WITH RICE & VEGGIES) CHICKEN FILET MARINATED WITH FRESH HERBS & RED WINE SAMPLER PLATTER USES OF THE COUNTY OF THE CAME OF THE COUNTY OF THE CAME OF TH		
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VEGGIES WITH LINGUINE PASTA LAMB SHANK LAID ON A BED OF ORZO WITH TOMATO SAUCE & ASPARAGUS WOOD FIRE GRILLED LAMB CHOPS MARINATED IN FRESH HERBS & GARLIC SERVED WITH LEMON POTATOES & VEGGIES FILET MIGNON MEDALLION MARINATED IN GARLIC, OLIVE OIL, & WINE, SERVED WITH LEMON POTATOES & VEGGIES FILET MIGNON MEDALLION MARINATED IN GARLIC, OLIVE OIL, & WINE, SERVED WITH LEMON POTATOES & VEGGIES PORK LOIN MEDALLION 18 CALL KEBOBS SERVED WITH RICE & VEGGIES) CHICKEN FILET MARINATED WITH GARLIC, AROMATIC SPICES, & OLIVE OIL FILET MIGNON MARINATED WITH FRESH HERBS & RED WINE SAMPLER PLATTER 15 WEGGIE PLATTER 15 WEGGIE PLATTER 15 MEAT PLATTER CHICKEN KEBOB, FILET MIGNON KEBOB, PORK LOIN, & LAMB CHOPS, SERVED WITH LEMON POTATOES & SEASONAL VEGETABLES SEAFOOD PLATTER 16 SEAFOOD PLATTER 17 MARINATED WITH RICE & VEGGIES) TOWARINATED WITH GARLIC OVER RICE 17 MARINATED WITH GARLIC OVER RICE 18 CHICKEN FILET MARINATED WITH RICE & VEGGIES TOWARINATED WITH RICE & VEGGIES TOWARINATED WITH GARLIC OVER RICE 17 MARINATED WITH FRESH HERBS & CLIVE OIL FILET MIGNON MARINATED WITH FRESH HERBS & RED WINE SAMPLER PLATTER 15 MEAT PLATTER CHICKEN KEBOB, FILET MIGNON KEBOB, PORK LOIN, & LAMB CHOPS, SERVED WITH LEMON POTATOES & SEASONAL VEGETABLES SEAFOOD PLATTER 18 SEAFOOD PLATTER 18 SCALLOPS, & GROUPER, IN A ROASTED TOMATO SAUCE WITH GARLIC OVER RICE	WITH RICE, FRESH HERBS, TOMATO & OLIVE OIL	KEBOBS
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LAID ON A BED OF ORZO WITH TOMATO SAUCE & ASPARAGUS WOOD FIRE GRILLED LAMB CHOPS MARINATED IN FRESH HERBS & GARLIC SERVED WITH LEMON POTATOES & VEGGIES FILET MIGNON MARINATED IN FRESH HERBS & GARLIC SERVED WITH LEMON POTATOES & VEGGIES FILET MIGNON MEDALLION MARINATED IN GARLIC, OLIVE OIL, SERVED WITH LEMON POTATOES & VEGGIES FILET MIGNON MEDALLION MARINATED IN GARLIC, OLIVE OIL, & WINE, SERVED WITH LEMON POTATOES & VEGGIES PORK LOIN MEDALLION 18 MARINATED WITH GARLIC OVER RICE FILET MIGNON MARINATED WITH GARLIC	A DESCRIPTION OF THE PARTY OF T	CHICKEN FILET 17
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LAMB CHOPS MARINATED IN FRESH HERBS & GARLIC SERVED WITH LEMON POTATOES & VEGGIES RIBEYE OPA STYLE MARINATED IN HERBS & OLIVE OIL, SERVED WITH LEMON POTATOES & VEGGIES FILET MIGNON MEDALLION MARINATED IN GARLIC, OLIVE OIL, & WINE, SERVED WITH LEMON POTATOES & VEGGIES PORK LOIN MEDALLION FLAVORED WITH MAMA'S HERBS, SERVED WITH LEMON POTATOES & VEGGIES 18 SAMPLER PLATTER LOGGIE PLATTER EGGPLANT, ZUCCHINI, GREEN PEPPER, RED PEPPER, GREEN BEANS, & STUFFED PEPPER MEAT PLATTER CHICKEN KEBOB, FILET MIGNON KEBOB, PORK LOIN, & LAMB CHOPS, SERVED WITH LEMON POTATOES & SEASONAL VEGETABLES SEAFOOD PLATTER LOBSTER TAIL, CLAMS, MUSSELS, CALAMARI, SCALLOPS, & GROUPER, IN A ROASTED TOMATO SAUCE WITH GARLIC OVER RICE	WOOD FIRE CRILLED	MARINATED WITH FRESH HERBS & RED WINE
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RIBEYE OPA STYLE MARINATED IN HERBS & OLIVE OIL, SERVED WITH LEMON POTATOES & VEGGIES FILET MIGNON MEDALLION MARINATED IN GARLIC, OLIVE OIL, & WINE, SERVED WITH LEMON POTATOES & VEGGIES PORK LOIN MEDALLION FLAVORED WITH MAMA'S HERBS, SERVED WITH LEMON POTATOES & VEGGIES SEAFOOD PLATTER LOBSTER TAIL, CLAMS, MUSSELS, CALAMARI, SCALLOPS, & GROUPER, IN A ROASTED TOMATO SAUCE WITH GARLIC OVER RICE	MARINATED IN FRESH HERBS & GARLIC SERVED	
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## SERVED WITH LEMON POTATOES & VEGGIES PORK LOIN MEDALLION FLAVORED WITH MAMA'S HERBS, SERVED WITH LEMON POTATOES & VEGGIES WITH LEMON POTATOES & VEGGIES **LAMB CHOPS, SERVED WITH LEMON POTATOES & SEASONAL VEGETABLES **SEASONAL VEGETABLES **SEAFOOD PLATTER **LOBSTER TAIL, CLAMS, MUSSELS, CALAMARI, SCALLOPS, & GROUPER, IN A ROASTED TOMATO SAUCE WITH GARLIC OVER RICE		
MARINATED IN GARLIC, OLIVE OIL, & WINE, SERVED WITH LEMON POTATOES & VEGGIES PORK LOIN MEDALLION FLAVORED WITH MAMA'S HERBS, SERVED WITH LEMON POTATOES & VEGGIES **SEASONAL VEGETABLES SEAFOOD PLATTER LOBSTER TAIL, CLAMS, MUSSELS, CALAMARI, SCALLOPS, & GROUPER, IN A ROASTED TOMATO SAUCE WITH GARLIC OVER RICE		
SERVED WITH LEMON POTATOES & VEGGIES PORK LOIN MEDALLION FLAVORED WITH MAMA'S HERBS, SERVED WITH LEMON POTATOES & VEGGIES SEAFOOD PLATTER LOBSTER TAIL, CLAMS, MUSSELS, CALAMARI, SCALLOPS, & GROUPER, IN A ROASTED TOMATO SAUCE WITH GARLIC OVER RICE		& SEASONAL VEGETABLES
FLAVORED WITH MAMA'S HERBS, SERVED WITH LEMON POTATOES & VEGGIES SCALLOPS, & GROUPER, IN A ROASTED TOMATO SAUCE WITH GARLIC OVER RICE		SEAFOOD PLATTER 56
FLAVORED WITH MAMA'S HERBS, SERVED WITH LEMON POTATOES & VEGGIES SCALLOPS, & GROUPER, IN A ROASTED TOMATO SAUCE WITH GARLIC OVER RICE	PORK LOIN MEDALLION 18	
WITH LEMON POTATOES & VEGGIES		

OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS.
CERTAIN ITEMS ON OUR MENU CONTAIN ALCOHOL *PRICES SUBJECT TO CHANGE AT ANY TIME WITHOUT NOTICE

SIDES \$5

SKORDALIA • FETA • ROASTED PEPPERS • ELIES OLIVES SAUTEED ASPARAGUS • WILD GREENS • RICE PILAF • ORZO LEMON POTATOES • YIAYIA'S COOKED VEGGIES • OPA MASHED POTATOES