

# 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 HOT MEZE

<b>KEFTEDES</b> GROUND BEEF WITH FRESH HERBS OVER TOMATO SAUCE	7
<b>SPANAKOPITA</b> BAKED PHYLLO WITH SPINACH, FETA, LEEKs, & FRESH HERBS	7
<b>GREEK SAUSAGE</b> SERVED ON A BED OF ROASTED PEPPERS WITH GARLIC & FRESH HERBS	7
<b>OPA WINGS</b> WITH LADOLEMONO SAUCE & PARMESEAN CHEESE	9
<b>FILET MIGNON TIPS 5oz</b> SAUTEED WITH GARLIC, TOMATOES, & FRESH HERBS & FETA CHEESE	11
<b>HOT PIKILLA</b> SPANAKOPITA, KEFTEDES, CALAMARI, & WINGS	14
<b>LAMB RIBS</b> SERVED WITH RICE & SIDE OF TZATSIKI	12

## TRADITIONAL COLD MEZE

<b>TZATSIKI</b> YOGURT, CUCUMBER, GARLIC, & DILL	6
<b>TARAMOSALATA</b> CAVIAR SPREAD	6
<b>MELITZANOSALATA</b> TRADITIONAL ROASTED EGGPLANT SPREAD	6
<b>DOLMADES</b> STUFFED GRAPE LEAVES WITH RICE & HERBS	6
<b>COLD PIKILIA</b> TZATSIKI, MELITZANOSALATA, TARAMOSALATA, DOLMADES & OLIVES	12

## SOUP

<b>AVGOLEMONO</b> LEMON CHICKEN RICE SOUP	5
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## SAGANAKIA

<b>KEFALOTIRI SAGANAKI</b> FLAMING CHEESE WITH BRANDY	9
<b>FETA SAGANAKI</b> FETA, TOMATO, BASIL, & OLIVES	7

## SEAFOOD MEZE

<b>CRISPY CALAMARI</b> CRISPY FRIED & SERVED WITH LEMON	9
<b>OCTOPUS</b> GRILLED WITH OLIVE OIL, VINEGAR, & CHOPPED TOMATO	12
<b>MUSSELS &amp; CLAMS</b> GARLIC, TOMATO, BASIL, & OREGANO	10
<b>SHRIMP</b> SAUTEED WITH TOMATO, GARLIC, & FETA CHEESE	10
<b>SCALLOPS</b> SAUTEED WITH TOMATO, GARLIC, & ASPARAGUS	10

## SALADS

<b>ORIGINAL OPA GREEK SALAD</b> MIXED GREENS, TOMATOES, CUCUMBERS, ONIONS, PEPPERS, KALAMATA OLIVES, TOPPED WITH FETA CHEESE, ORGANIC GREEK OLIVE OIL, GREEK VINEGAR, & OREGANO	9 sm 14 lrg
<b>HORIATIKI</b> TOMATOES, CUCUMBERS, ONIONS, PEPPERS, KALAMATA OLIVES, TOPPED WITH FETA CHEESE, ORGANIC GREEK OLIVE OIL, GREEK VINEGAR, & OREGANO	9 sm 14 lrg
<b>CHOPPED HARVEST</b> LETTUCE, TOMATOES, CUCUMBERS, ASPARAGUS, & A VARIETY OF ROASTED VEGGIES, CHOPPED BASIL, GARLIC, & BEANS	10
<b>PRASINI</b> MIXED GREENS, SHALLOTS, DILL, DICED TOMATOES, GREEK VINAIGRETTE	8
<b>OPA SALAD</b> SHRIMP, OCTOPUS, CALAMARI, LETTUCE, TOMATOES, ROASTED VEGGIES, ASPARAGUS, TOSSED WITH ORGANIC GREEK OIL & VINEGAR	15
<b>CHICKEN CEASAR SALAD</b>	12
<b>WOOD GRILLED SALMON</b>	13

ADD CHICKEN	4	ADD SALMON	6
ADD GYRO	4	ADD MAHI	6
		ADD SHRIMP	6

## GREECE ON YOUR PLATE

<b>PASTITSIO "THE GREEK LASAGNA"</b> LAYERED THICK MACARONI & SEASONED GROUND BEEF, TOPPED WITH HOMEMADE CREAMY BECHAMEL	15
<b>MOUSAKA "THE GREEK FLAG"</b> LAYERS OF ROASTED EGGPLANT, POTATOES, & GROUND BEEF, TOPPED WITH CREAMY BECHAMEL	16
<b>GYRO PLATTER</b> CHOICE OF TALAPIA, CHICKEN, PORK, LAMB, VEGGIES, OR FILET MEDALLIONS ON PITA BREAD WITH ONIONS, TOMATOES, TZATSIKI SAUCE, VEGGIES & CHOICE OF FRIES, LEMON POTATOES & RICE <small>(FILET NOT OFFERED FOR HAPPY HOUR)</small>	15
<b>ARTICHOKE CHICKEN</b> SERVED WITH SAUTEED SPINACH, GARLIC, & LEMON POTATOES	18
<b>LEMON CHICKEN</b> HALF ROASTED CHICKEN SERVED WITH LEMON POTATOES & ROASTED VEGGIES	18
<b>BIFTEKI "THE GREEK BURGER"</b> GROUND SIRLOIN MIXED WITH FRESH HERBS, VERY TASTY & SERVED ON A BUN, WITH FRIES, TOPPED WITH GRATED CHEESE	14
<b>ROASTED LAMB</b> MARINATED WITH THYME, ROSEMARY, OREGANO & GARLIC, SERVED WITH LEMON POTATOES & VEGGIES	23
<b>STUFFED PEPPERS</b> WITH RICE, FRESH HERBS, TOMATO & OLIVE OIL	14
<b>LINGUINI PRIMAVERA</b> VEGGIES WITH LINGUINE PASTA	14
<b>LAMB SHANK</b> LAID ON A BED OF ORZO WITH TOMATO SAUCE & ASPARAGUS	20

## WOOD FIRE GRILLED

<b>LAMB CHOPS</b> MARINATED IN FRESH HERBS & GARLIC SERVED WITH LEMON POTATOES & VEGGIES	27
<b>RIBEYE OPA STYLE</b> MARINATED IN HERBS & OLIVE OIL, SERVED WITH LEMON POTATOES & VEGGIES	25
<b>FILET MIGNON MEDALLION</b> MARINATED IN GARLIC, OLIVE OIL, & WINE, SERVED WITH LEMON POTATOES & VEGGIES	27
<b>PORK LOIN MEDALLION</b> FLAVORED WITH MAMA'S HERBS, SERVED WITH LEMON POTATOES & VEGGIES	18

**TAVERNA OPA GRILLS EXCLUSIVELY OVER WOOD COALS**  
CONSUMING RAW 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

## FRESH CATCH WITH A GREEK TOUCH

<b>SEAFOOD LINGUINI</b> MUSSELS, CLAMS, SHRIMP, & SCALLOPS TOSSED IN A BED OF LINGUINI PASTA WITH FRESH HERBS	19
<b>ROFOS PLAKI</b> BAKED FISH OF THE DAY WITH TOMATOES, ONIONS, GARLIC, PARSLEY, WHITE WINE, SERVED WITH RICE PILAF & WILD GREENS	21
<b>LAVRAKI</b> IMPORTED FROM THE MEDITERRANEAN, LEAN WHITE FISH THAT IS MILD & MOIST, WOOD FIRE GRILLED WITH LADOLEMONO, OREGANO, SERVED WITH WILD GREENS & RICE	27
<b>KEY WEST SNAPPER</b> OAK GRILLED & MARINATED WITH OREGANO & GARLIC TOPPED WITH OUR HOUSE SPECIAL DRESSING, SERVED WITH WILD GREENS & RICE PILAF	27
<b>GRILLED SALMON</b> SERVED WITH WILD GREENS & RICE, FINISHED WITH A HONEY GARLIC CITRUS SAUCE	21
<b>ATHENIAN SHRIMP</b> PAN SEARED WITH CHOPPED TOMATO, & FETA CHEESE, SERVED OVER RICE WITH A SIDE OF SEASONAL VEGGIES	25
<b>TWIN LOBSTER TAILS</b> BROILED WITH LEMON GARLIC BUTTER SAUCE SERVED WITH RICE & VEGGIES <small>(DEPENDING ON AVAILABILITY)</small>	29

## KEBOBS

<small>(ALL KEBOBS SERVED WITH RICE &amp; VEGGIES)</small>	
<b>CHICKEN FILET</b> MARINATED WITH GARLIC, AROMATIC SPICES, & OLIVE OIL	17
<b>FILET MIGNON</b> MARINATED WITH FRESH HERBS & RED WINE	19

## SAMPLER PLATTERS

<b>VEGGIE PLATTER</b> EGGPLANT, ZUCCHINI, GREEN PEPPER, RED PEPPER, GREEN BEANS, & STUFFED PEPPER	15
<b>MEAT PLATTER</b> CHICKEN KEOB, FILET MIGNON KEOB, PORK LOIN, & LAMB CHOPS, SERVED WITH LEMON POTATOES & SEASONAL VEGETABLES	48
<b>SEAFOOD PLATTER</b> LOBSTER TAIL, CLAMS, MUSSELS, CALAMARI, SCALLOPS, & GROUPEr, IN A ROASTED TOMATO SAUCE WITH GARLIC OVER RICE	56

## SIDES \$5

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