

SALATES / SOUPES

HORIATIKI / GREEK VILLAGE SALAD The traditional village salad. Ripe red tomatoes, cucumbers, red onions, peppers, Kalamata olives, fresh oregano, crumbled feta cheese. Served with a side of warm pita bread. 16.50

SANTORINI CHOPPED SALAD Chopped romaine lettuce, tomatoes, cucumbers, artichoke hearts, red and yellow bell peppers, mizithra cheese, red onions, pepperoncini peppers, Kalamata olives, grilled chicken and shrimp. Enough to feed 300 hungry Spartans! 24.00

HEIRLOOM TOMATO AND HALLOUMI SALAD Beautiful heirloom tomatoes accompanied by a slice of grilled halloumi cheese, topped with arugula tossed in a citrus herb vinaigrette. 17.00

GREEK GREEN SALAD Chopped romaine, spinach, red onions, tomatoes, dill, feta cheese, Opal vinaigrette. 12.50

ROASTED VEGETABLE SALAD Spring mix greens topped with roasted zucchini, mushrooms, onions, tomatoes, eggplant, and feta cheese in a citrus herb vinaigrette. 16.00 Add grilled chicken 8.00

GREEK BEET SALAD Roasted beets, arugula, skordalia, crumbled feta, candied walnuts, herb citrus vinaigrette, balsamic drizzle. 18.00

GREEK CHEF SALAD Chopped romaine, tomatoes, cucumbers, avocados, red onions, hard boiled egg, grilled chicken, bacon, feta crumbles. Your choice of homemade garlic Greek ranch or thousand island dressing. 20.00

AVGOLEMONO SOUP / GREEK LEMON SOUP The most famous soup of them all! Fresh lemon funet, chicken and arzo pasta. 7.00 cup / 11.00 bowl

Add to any salad: Shaved Gyro Meat 7.00 Chicken 8.00 **Beef 10.00 Prawns 12.00



PITAS ETC

All sandwiches are dressed with tzatziki sauce, garnished with tomatoes, onions and mint. Served with a side of Opal fries or wild rice pilaf. Substitute Greek Village Salad / Horiatiki for an additional 5.00

GYRO PITA 17.00 ****LAMB PITA** 21.00 **CHICKEN PITA** 18.00

BEEF PITA 19.00 **FALAFEL PITA** 16.00

SEAFOOD PITA Marinated prawns and scallops with all of the trimmings. 21.00

VEGETARIAN PITA Grilled zucchini, onions, bell peppers, and mushrooms, wrapped in a fresh pita. 15.00

GREEK CHEESESTEAK SANDWICH Your choice of chicken, gyro or beef, sautéed onions, bell peppers, mozzarella cheese, spicy aioli. 20.00

****GREEK BURGER** Ground beef and lamb infused with Greek spices, tzatziki, butter lettuce, ripe tomatoes, red onions, crispy onion strings on a toasted potato bun. 20.00

OPA SIGNATURE DISHES

OPA! SAUTÉ Healthy mix of sautéed spinach, mushrooms, grilled onions, garlic and your choice of any souvlaki skewer plus a vegetable skewer. A perfect choice for the low carb diet! 26.00 + 5.00 for **lamb or shrimp

MOUSSAKA Roasted eggplant casserole layered with spiced beef and lamb, sliced potatoes, shallots, garlic, fresh thyme and topped with creamy béchamel sauce. Served with a side of horiatiki salad. 27.00

OPA! LETTUCE WRAPS Chopped, grilled chicken, mixed vegetables, diced jalapeño peppers and pineapple topped with Opal vinaigrette. Served in butter lettuce cups with a side of tzatziki. 20.00

PASTICIO A hearty layered pasta casserole made with spiced beef and lamb, seasoned with cloves and nutmeg. Topped with a baked béchamel sauce, served with a side of horiatiki. A classic Greek favorite! 27.00

OPA! MEATLOAF A blend of ground beef, onions, garlic, secret spices, fresh bread crumbs and herbs. Served with a smashin' side of our spinach and garlic mashed potatoes. 24.00

KOKINISTO ME MANESTRA Slow roasted, braised lamb shank, Greek arzo pasta, topped with mizithra cheese, served with a side of sautéed spinach. 48.00

LEMON CHICKEN ORZO Grilled chicken breast marinated in our Opal lemon vinaigrette. Served over orzo with fresh herbs, and tossed in a lemon and honey yogurt sauce. 24.00

BRICK ROASTED KOTOPOULO Halved chicken marinated over night in our Opal vinaigrette. Fired on the grill and basted in extra virgin olive oil and fresh lemon juice. Served with a side of mashed potatoes, sautéed spinach, leeks and shallots in a lemon cream sauce. 26.00

FROM THE SEA

GRILLED SOLOMONS Fresh, grilled salmon filet, served with garlic mashed potatoes, green beans, baby carrots and cherry tomatoes in a zesty lemon butter sauce. 36.00

PSARI PSITO STI SKARA Whole grilled Mediterranean sea bass, Opal vinaigrette, sautéed spinach, roasted red potatoes. 42.00

PAN SEARED MAHI MAHI Fillet of Mahi Mahi pan seared in a zesty lemon butter sauce, atop a bed of garlic mashed potatoes, green beans, baby carrots and cherry tomatoes. 32.00

HOMEMADE RUSTIC WOOD FIRED FLATBREADS

GRECO ROMAN The Opal version of bruschetta: grilled homemade pita bread topped with famous tzatziki, heirloom tomato, garlic and basil mix, finished with a balsamic aioli and crumbled feta cheese. 19.50

RUSTIC ROASTED VEGGIE Topped with our fresh mint & basil pesto sauce, mozzarella cheese, feta cheese, roasted sliced zucchini, eggplant, tomatoes, mushrooms, grilled onions and our homemade oven roasted garlic cloves. Finished with our extra virgin olive oil and balsamic glaze. 19.50

GARDEN OF EDEN Smothered with fresh mint basil pesto, mozzarella cheese, feta cheese, prosciutto di parma, fresh black figs, arugula topped with a balsamic drizzle. 21.00

THE APOLLO Your choice of our freshly made marinara or pesto sauce, heirloom tomatoes, mozzarella, feta cheese, fresh basil, olive oil, balsamic drizzle. 19.50

Add to any flatbread: Shaved Gyro Meat 7.00 Chicken 8.00 **Beef 10.00

**Denotes menu items that are raw, not fully cooked, contain raw ingredients or are cooked to order. Consuming raw or undercooked meats, fish, seafood, poultry or eggs may raise your risk of food borne illness, especially if you have certain medical conditions.

Contains nuts =

FROM THE GRILL

****PAIDAKIA / LAMB CHOPS** Premium, freshly cut lamb chops smothered in fresh herbs and drenched in a lemon juice vinaigrette. Served with roasted red potatoes and baby carrots, balsamic demi glace drizzle. 48.00

****FIERY FETA FLANK STEAK** Grilled flat iron steak topped with our famous fiery feta crumble, served on a sizzling skillet. Served with a side of garlic mashed potatoes and roasted asparagus. 30.00

SIDES 8.00

Wild rice pilaf · Sautéed spinach · Grilled asparagus · Green beans
Garlic mashed potatoes · Fiery Feta sausage mac and cheese · Grilled mizithra corn
Honey lemon bacon brussels · Opal Fries · Grilled pita bread 4.00

ON THE SKEWER

Dishes served with your choice of fries or rice pilaf. All skewers topped with fresh lemon juice, oregano and Opal olive oil vinaigrette. Substitute Greek Village Salad / Horiatiki for an additional 5.00

****BEEF SOUVLAKI** Two skewers of grilled marinated filet mignon cubes. 28.00

****LAMB SOUVLAKI** Two skewers of grilled lamb tenderloin and seasonal vegetables. 32.00

CHICKEN SOUVLAKI Two skewers of grilled marinated chicken breast. 22.00

SEAFOOD SOUVLAKI Two skewers of grilled prawns and scallops. 26.00

VEGETARIAN SOUVLAKI Two skewers of grilled zucchini, onions, bell peppers and mushrooms. 20.00

MEZE / STARTERS

OPA! FRIES You gotta try these! Freshly sliced Kennebec potatoes, crumbled feta cheese, Opal vinaigrette, served with a side of our famous Opal sauce. 8.00

GYRO FRIES Our famous Opal Fries...but better! A generous serving of fries topped with slices of gyro meat, feta cheese, fiery feta dip and a spicy tabasco ranch drizzle. Trust us, these are addicting! 15.00

FALAFEL BITES Deep fried balls of chickpeas and spices, served with tzatziki. 11.00

GREEK NACHOS Our homemade pita chips, served with your choice of our famous Opal gyro meat or grilled chicken. Topped with tzatziki, fresh cucumbers, tomatoes, red onions, Kalamata olives and sliced greek peppers...and don't forget a giant scoop of our spicy avocado dip. 17.00

ZUCCHINI CHIPS Sliced zucchini chips served with our skordalia garlic dip. 14.00

OPA! SPICY SLIDERS Your choice of grilled chicken or gyro meat, sliced tomatoes, freshly chopped jalapeños, and our spicy aioli sauce. 19.00

KEFTEDES Meatballs made with spiced ground beef and lamb, simmered in our marinara sauce. 16.00

SPICY SHRIMP SAGANAKI A blend of ouzo marinated shrimp, onions, garlic, tomatoes and chilies, topped with crumbled feta cheese then baked. Served with warm pita bread. 19.00



FRITO MISTO Lightly breaded and seasoned calamari, prawns, sweet onions and green beans, fresh lemon juice. Served with spicy cocktail sauce and jalapeño aioli. 26.00

GYRO MEAT PLATTER Slices of tender gyro meat, ripe sliced tomatoes, fresh mint, red onions, tzatziki, toasted pita bread. 22.00

VEGETARIAN DOLMADES Grape leaves stuffed with rice, mint, dill, tomatoes, olive oil and lemon. 12.00 With protein 14.00

SPANAKOPITA / SPINACH PIE PASTRY Spinach and feta wrapped in a warm flaky phyllo. 15.00

SAGANAKI / FLAMING CHEESE Grilled Kasseri cheese served flaming on a flat iron skillet, warm pita bread. 17.00

RUSTIC ZUCCHINI CAKES Shredded zucchini cakes blended with fresh herbs served with a feta & mint yogurt sauce. 15.00

FETA CHEESE AND OLIVES Our finest imported feta cheese, served with a scoop of kalamata spread, homemade Opal olive medley and warm pita bread. 14.00

DIPS / SPREADS

All spreads served with our famous warm pita breads.

TZATZIKI The famous yogurt, cucumber and garlic dip! 10.00

SKORDALIA Fresh whipped potato, garlic, olive oil and vinegar. 10.00

FIERY FETA DIP An Opal favorite; feta cheese, roasted red pepper, olive oil and garlic. 11.00

FAVA Yep, we finally did it. The Greek version of hummus. Have it plain or ask your server to make it spicy! 10.00

SPICY AVOCADO Fresh avocados blended with our famous Greek yogurt, jalapeños, garlic, lemon juice, olive oil. Spicy! 11.00

MELITZANOSALATA Fire roasted eggplant, garlic and all of the spices. 11.00

KALAMATA SPREAD Finely chopped Kalamata olives and spices. Try smothering it all over your toasty pita bread. 10.00

THE DIP SAMPLER Can't decide? Pick any three dips 24.00 Or try them all... 26.00