



OPA

Is a password that conveys the festive Greek spirit At Taverna Opa, where every day is a celebration of good food and wine! We invite you to join in our celebration. Experiment and Enjoy!!!!

Traditional Cold Meze

Τζατζικι	TZATZIKI	4
YOGURT, CUCUMBER, GARLIC & DILL		
Ταραμοσαλατα	TARAMOSALATA	4
CAVIAR SPREAD		
Μελιτζανοσαλατα	MELIZANOSALATA	4
EGGPLANT, LEMON-ORANGE ZEST, GARLIC & PARSLEY		
Σκορδαλια	SKORDALIA	4
CREAMY GARLIC POTATO SPREAD		
Ντολμαδες	DOLMADES	5
STUFFED GRAPE LEAVES WITH RICE		
Φετα & Ελιες	FETA & OLIVES	6
WITH EVOO & OREGANO		
Κρυα Ποικιλια	COLD PIKILIA	14
TZATZIKI, TARAMA, MELITZANOSALATA, DOLMADES & OLIVES		

Traditional Hot Meze

Κεφτεδες	KEFTEDES	4
GROUND BEEF WITH FRESH HERBS		
Σπανακοπιτα	SPANAKOPITA	5
PHYLLO WITH SPINACH & FETA CHEESE		
Λουκανικο Χωριατικο	GREEK COUNTRY SAUSAGE	5
SERVED ON A BED OF ROASTED PEPPERS		
Πλαταρια	OAK GRILLED WINGS	7
WITH LADOLEMONO		
Φιλετακια	FILET TIPS	8
FRESH HERBS, GARLIC & TOMATOES WITH A SPLASH OF RED WINE		
Πλευρακια Αρνισια	LAMB RIBS	9
WITH LADOLEMONO		
Ορτικια	QUAIL	10
PAN SEARED WITH PORTABELLO MUSHROOMS, PEPPERS & RED WINE		

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Traditional Hot Meze *continued*

Κεφαλοτυρι	SAGANAKI	9
ON FIRE WITH METAXA BRANDY		
Λαγανα	FLATBREAD	10
FLATBREAD, CARMELIZED ONIONS, MUSHROOMS		
Ποικιλια	HOT PIKILIA	19
KEFTEDES, SPANAKOPITA, GRILLED WINGS, LAMB RIBS, AND CALAMARI		

Salads

Χωριατικη	TRADITIONAL GREEK	8
FRESH RIPE TOMATOES, CUCUMBERS, ONIONS, PEPPERS, KALAMATA OLIVES, FETA, EVOO, VINEGAR & FRESH OREGANO		
Σαλατα Οπα	OPA SALAD	9
ROMAINE, TOMATOES, CUCUMBERS, ROASTED VEGETABLES, POTATOES, CHICKPEAS TOPPED WITH GREEK GOAT CHEESE "MANOURI"		
Μαρουλι	MAROULI SALAD	7
ROMAINE, SCALLIONS, DILL TOPPED WITH GREEK BARREL FETA, EVOO & FRESH LEMON DRESSING		

Soup

Αβγολεμονο	AVGOLEMONO	5
TRADITIONAL LEMON CHICKEN RICE SOUP		

Seafood Meze

Καραβιδες	PRAWN SAGANAKI	13
LARGE PRAWNS BROILED IN WINE GARLIC SAUCE		
Καλαμαρι	CRISPY CALAMARI	8
CRISPY FRIED WITH LEMON		
Χταποδι	OCTOPUS	10
GRILLED OVER AN OAKWOOD FIRE		
Μυδια με Ουζο	MUSSELS AND OUZO	9
GARLIC CHOPPED TOMATO, BASIL & OREGANO		
Γαριδες	SAUTÉ SHRIMP	10
SAUTEED IN TOMATO, GARLIC, DILL & WHITE WINE		
Χτενιδια	SAUTÉ SCALLOPS	10
SAUTEED IN TOMATO, GARLIC, DILL & WHITE WINE		
Καβουροποδαρα	CRAB LEGS	15
SAUTEED IN LEMON, GARLIC, DILL & WHITE WINE		

Vegetable Meze

Πιπεριες	ROASTED PEPPERS	5
GARLIC, FRESH HERBS & EVOO		

Σπαραγγια	SAUTÉED ASPARAGUS	6
CHOPPED TOMATO, GARLIC & SPLASH WINE		

Vegetable Meze *continued*

Κολοκυθακια	CRISPY ZUCCHINI	6
SPRINKLED WITH VLAHOTIRI CHEESE		
Χορτα	STEAMED WILD GREENS	5
STEAMED AND TOPPED WITH OLIVE OIL LEMON		
Σρανακορυζο	SPINACH RICE	4
SLOW COOKED SPINACH WITH RICE		
Πατατες Λεμονατες	LEMON POTATOES	4
OVEN-COOKED IN HERBS, LEMON, GARLIC, OLIVE OIL		
Πατατες Τυγανιτες	OPA FRIES	4
SEASONED WITH OREGANO, SALT, TOPPED WITH KASERI CHEESE		
Μπριαμ	YIAYIA'S VEGETABLES	6
SEASONAL VEGETABLES		

Souvlaki Platters

Γυρος	GYRO PLATTER	14
Κοτοπουλο	CHICKEN SOUVLAKI PLATTER	14
Χοιρινο	SOUVLAKI PLATTER	14
Λαχανικα	VEGGIE PLATTER	14
ON PITA, TZATZIKI SAUCE, LETTUCE, TOMATOES, ONIONS, SERVED WITH GREEK FRIES		

Wood Fired Meats

Παιδακια	LAMB CHOPS	23
MARINATED WITH FRESH HERBS & GARLIC		
Κοτοπουλο Λεμονατο	LEMON CHICKEN	15
HALF CHICKEN SEASONED WITH OREGANO & FRESH HERBS		
Κοτα με Καπαρι	CHICKEN CAPER	16
GRILLED CHICKEN BREAST WITH A LEMON CAPER SAUCE, SERVED WITH SPINACH RICE AND ASPARAGUS		
Μπριζολα Χοιρινη	OAK GRILLED PORK LOIN	16
FLAVORED WITH MAMA'S HERBS		
Μπριζολα	RIBEYE STEAK	30
MOST TASTY		
Μοσχαρισια Φιλετα	FILET MIGNON	23
MOST TENDER		
Φιλετο με Αστακο	SURF & TURF	26
FILET MIGNON WITH LOBSTER TAIL SERVED WITH RICE AND YIAYIAS VEGETABLES		

ALL MEATS ARE SERVED WITH LEMON POTATOES AND
YIAYIAS VEGETABLES

Kebobs

Κοτοπουλο	CHICKEN	16
MARINATED WITH GARLIC		
Μοσχαρισιο	BEEF TENDERLOIN	18
MARINATED WITH FRESH HERBS		
Αρνι	LAMB	18
MARINATED WITH GARLIC, OREGANO		
Γαριδες	SHRIMP	18
MARINATED WITH LEMON ORANGE ZEST, GARLIC, DILL AND WHITE WINE		

ALL KEBOBS ARE SERVED WITH LEMON POTATOES AND
YIAYIAS VEGGIES

Greece On Your Plate

Πασιτισιο	PASTITSIO "THE GREEK LASAGNA"	12
LAYERED THICK MACARONI, AROMATIC GROUND BEEF TOPPED WITH HOMEMADE CREAMY BECHAMEL		
Μουσακας	MOUSAKA "THE GREEK FLAG"	13
LAYERS OF ROASTED EGGPLANT, POTOATOES, GROUND BEEF TOPPED WITH CREAMY BECHAMEL		
Πιπεριες Γεμιστες	STUFFED PEPPERS	13
GROUND BEEF, RICE & FRESH HERBS		
Γιουβετσι	LAMB SHANK	16
SLOW COOKED IN A TOMATO SAUCE ON A BED OF ORZO		
Κλεφτικο	SLOW ROASTED LAMB	18
LAMB SHOULDER MARINATED IN HERBS AND GARLIC WITH ADDED FLAVOR THAT ONLY COMES FROM MEAT COOKED ON THE BONE. SERVED WITH LEMON POTATOES AND YIAYIA'S VEGETABLES		

Fresh Catch

Σιναγριδα	KEY WEST SNAPPER	23
GRILLED, TOPPED WITH LEMON CAPER SAUCE AND SERVED WITH WILD GREENS AND RICE		
Σολομος	NORTH PACIFIC SALMON	18
BROILED WITH WHITE WINE DILL GARLIC CITRUS SAUCE SERVED WITH WILD GREENS AND RICE		
Λαβρακι	CHILLEAN SEABASS	23
GRILLED WITH GARLIC, DILL AND LEMON-ORANGE ZEST, SERVED WITH WILD GREENS AND RICE		
Ροφος Πλακι	GROUPER PLAKI	18

BAKED WITH TOMATOES, ONIONS, GARLIC, PARSLEY, WHITE WINE,
SERVED WITH WILD GREENS AND RICE

Σαντορινι Γαριδες **SANTORINI SHRIMP** **23**

SAUTEED SHRIMP WITH CHOPPED TOMATO, GREEK GOAT CHEESE
“MANOURI”, OREGANO OVER SPINACH RICE

Fresh Catch *continued*

Νισιοτικο **NISIOTIKO “GREEK PAELLA”** **29**

SHRIMP, SCALLOPS, CALAMARI, MUSSELS, OVER RICE TOPPED WITH
GOAT CHEESE “MANOURI”, FETA, CHOPPED TOMATO SPLASHED WITH
WHITE WINE

Θαλασσινο **THALLASINO** **36**

LOBSTER TAIL, PRAWNS, SCALLOPS, MUSSELS, CALAMARI, & KING
CRAB LEGS AND FISH OF THE DAY IN LEMON-GARLIC SAUCE WITH
WHITE WINE

Αστακος **TWIN MAIN LOBSTER** **MARKET PRICE**

BAKED IN LEMON BUTTER GARLIC SAUCE WITH SPLASH OF WHITE
WINE

Kids Menu

Κοτα **CHICKEN TENDERS** **9**
SERVED WITH OPA FRIES

Πιτσα **OPA PIZZA** **9**
CHEESE PIZZA

Desserts

Οπα Εκμεκ **OPA EKMEK** **5**

“SIGNATURE DESSERT” “KANTAIFI” SHREDDED FILO DOUGH, WALNUTS,
CUSTARD CREAM AND WHIPPED TOPPING

Μπακλαβα **BAKLAVA** **5**
WALNUTS, CINNAMON, CLOVES & HONEY

Γαλακτομπουρεκο **GALAKTOBOUREKO** **5**
HONEY PHYLLO FILLED WITH CUSTARD

Καρυδοπιτα **WALNUT CAKE** **5**
AROMATIC HONEY SYRUP

Ριζογαλο **CREAMY RICE PUDDING** **5**
WITH VANILLA & CINNAMON

Γιαουρτι με Μελι **YOGURT WITH HONEY & WALNUTS** **5**
IT'S GREEK TO ME!!

Σοκολατινα **SOKOLATINA** **6**
CHOCOLATE INDULGENCE