

## Lunch menu

### OPSO Snacks

Herbed Olives £3

Nuts about nuts £2.5

### From our bakery

Grilled sourdough bread £1

Grilled sourdough bread with olive oil, oregano and Kalamata olives £3.5

Sesame covered 'koulouri' £4  
milk bread with goats curd and sea salt

Olive crackers £2.5

Hand made Spanakopita with feta cheese £5

### 'Koulouri' Sandwiches

Sesame covered milk bread £4.5

- with grilled vegetables

- with smoked salmon

### Salads

'Dakos' with olive oil rusks, cherry tomatoes, capers, red onion, olives and feta cheese £8.5

Roast beet salad, with 'skordalya' sauce, green beans and walnuts £6

Greek coleslaw with cabbage, carrot, quinoa, spring onion, dill, sherry vinegar £5

Black eyed peas with feta, cherry tomatoes and sausage £7

### Tapas from our Larder

#### Cheese

Barrel-matured creamy feta cheese £5  
\* with sourdough bread extra £1

Fried smoked Metsovone cheese with homemade rhubarb jam £8

Cheese platter from Naxos £12

#### Charcuterie

Smoked & cured Greek ox-tongue on avocado cream £9

#### Homemade Grocer's Spreads

\* suggested with olive crackers £2.5  
or sourdough bread £1

Taramas egg roe spread and olives £5

'Skordalya' spread with toasted crumbled walnuts £5

'Tzatziki' Greek yoghurt spread with dill and cucumber £5

Velvety yellow fava beans spread from Santorini with crispy capers and red onion £6

### From the Grill

One month in house dry aged rib-eye steak (250gr) £29

Salmon fillet with green beans and mint (150gr) £17  
6

\*A discretionary service charge of 12.5% will be added to your bill

\*Please inform a member of staff of any allergies

### Veggie Tapas

Mushroom veloute 'cappuccino' with truffled froth and rye 'sugar' £3

Creamy celery root puree £3.5

Hand cut oregano chips £3

Creamy mash potato puree with lemon-oregano sauce £3.5

Green beans with aged graviera cheese and toasted almonds £4

Briam of vegetables with galomizithra cheese £8.5

### OPSO Signature Tapas

Grilled salmon with celery root puree £6

Pastitsio 'noodles take away' with hylopites, beef cheek, tomato and beschamel sauce £9

Lemon-oregano chicken drumstick, slow cooked for 12 hours with potato puree £4  
\* by the piece

### Perfect to share

15 hour slow cooked lamb shank 'giouvetsi' with tomato and lemongrass orzo £24

\*all our breads are made in house

### SET LUNCH MENU £15 WITH DESSERT £18

#### Starter

Roast beet salad, with 'skordalya' sauce, green beans and walnuts

or

Greek coleslaw with cabbage, carrot, quinoa, spring onion, dill and sherry vinegar

#### Main Course

Briam of vegetables with galomizithra cheese

or

12 hours slow cooked beef cheek, with tomato-lemongrass orzo and aged graviera cheese,

or

Slow cooked chicken drumsticks with potato puree, lemon and oregano sauce

#### Dessert

Crumbled walnut cake pudding, with sour cherry 'spoon sweet' and vanilla ice cream

or

A selection of fresh seasonal fruit with vanilla syrup and mastic meringue