

OPSO

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, £8.5
cherry tomatoes, capers,
red onion, olives and feta cheese

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

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

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

Tapas from our Larder

Cheese

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

Fried smoked Metsovone cheese £8
with homemade rhubarb jam

Cheese platter from Naxos £12

Charcuterie

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

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 £5
crumbled walnuts

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

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

From the Grill

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

Salmon fillet with green beans £17
and mint (150gr)
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' £3
with truffled froth and rye 'sugar'

Creamy celery root puree £3.5

Hand cut oregano chips £3

Creamy mash potato puree £3.5
with lemon-oregano sauce

Green beans with aged graviera £4
cheese and toasted almonds

Briam of vegetables with £8.5
galomizithra cheese

OPSO Signature Tapas

Grilled salmon with celery root £6
puree

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

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

Perfect to share

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

*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