




**OYSTERS - CLASSIC (s)**  
shallot vinaigrette and  
lemon - 20 per piece

**OPA CAVIAR (d) (g)**  
anthotyros cheese,  
loukoumades (d) (g) - 245

**OYSTERS - OPA STYLE (s)**  
truffle dressing and chives -  
20 per piece



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## BREAD SELECTION

**PITA (g) (d) (v)**  
Two pieces of grilled pita, olive oil and oregano - 19

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## COLD STARTERS

**OPA HUMMUS (d) (n)**  
hummus served table side with selection of garnishes - 55

**TUNA TARTARE (d) (g)**  
black truffle, Greek yogurt, shallots, crispy koulouri - 67

**TYROKAFTERI (d) (v)**  
feta cheese, harissa and roasted red peppers - 42

**BEEF CARPACCIO (d) (n)**  
seared Wagyu beef, carob vinaigrette, Kefalotyri cheese,  
capers and confit shallot relish - 72

**TARAMOSALATA (s) (g)**  
Greek meze made from tarama, olive oil, lemon juice - 45

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## SALADS

**GREEK SALAD (d) (v)**  
vine tomato, cucumber, red pepper, red onion, kalamata olives, feta cheese, capers, oregano vinaigrette - 46 / 88

**FIG AND WALNUT SALAD (d) (n) (v)**  
rocket, mixed cress, graviera Naxos, Cretian honey vinaigrette - 52

**SANTORINI SALAD (d) (s)**  
mixed leaf, poached prawns, confit tuna dressing, crispy capers, bottarga - 65

**OPA SALAD (d)**  
romaine, avocado-dill dressing, mix seeds, feta cheese and fresh herbs - 55

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## HOT STARTERS

**HOMEMADE PIE (g) (d) (v)**  
leek, spinach, dill and feta cheese - 52

**LAMB KEBAB (d) (g)**  
spicy tomato sauce, garlic yogurt - 70

**HOMEMADE MEAT PIE (g) (d)**  
minced beef, potato and feta cheese - 60

**OPA MANTI (d) (g) (n)**  
braised Wagyu short-rib and feta dumpling,  
garlic yogurt, toasted almonds,  
coriander pesto - 67

**GRILLED CYPRIOT HALOUMI (d) (v)**  
grilled fig and grape dressing - 55

**CALAMARI (s) (g)**  
crispy baby squid, lemon aioli - 62

**KATAIFI FETA (d) (g) (n)**  
lemon, thyme, honey, seasonal flowers,  
sesame seeds - 65

**MARINATED GRILLED OCTOPUS (s)**  
green harrisa, tomato and fennel fondue, capers,  
nasturtium leaves and herb salad - 95

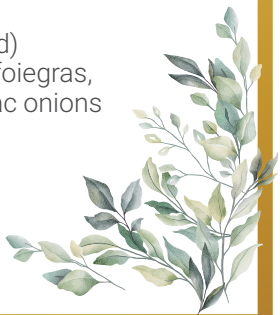
**CALAMARI KALAMAKI (s)**  
grilled calamari, Florini pepper jam,  
salsa verde and pickles - 65

**PRAWNS SAGANAKI (d) (s)**  
spicy tomato sauce, feta cheese,  
roasted peppers - 80

**DOLMADAKIA (n)(d)**  
vine leaves, Wagyu beef, foiegras,  
wild mushroom rice, sumac onions  
and tzatziki - 68

**FLAMING SAGANAKI (d) (v) (n) (alcohol)**  
Graviera cheese, ouzo, fig jam, walnuts - 62

(g) Gluten (d) Dairy (n) Nuts (s) Shellfish (vg) Vegan (v) Vegetarian  
prices are in UAE dirhams. All prices are inclusive of 7% municipality fees, 10% service charge & 5% VAT.



## FROM THE STONE OVEN

### LAHMAJOUN (g) (d) (n)

minced lamb, tomato, spices, Greek yogurt  
and roasted pine-nuts - 68

### SOUTZOUKAKIA PEINIRLI (d) (g)

spiced meatballs, tomato sauce, three cheese - 68

### PEINIRLI CHEESE (g) (d) (v)

egg and three cheeses  
*add black truffle* - 67 / 98

### LADENIA (g) (d) (n) (v) (vg)

spiced aubergine, sundried tomato,  
pickled peppers, labneh, sesame - 67

## MAINS

### OPA MOUSAKA (d)

48-hour braised beef short-rib, spiced aubergine, potato terrine, Kasseri cheese, burnt onion jus - 155

### GRILLED BABY CHICKEN (d)

marinated baby chicken, tzatziki, green olive powder and natural jus - 120

### LAMB CHOPS (d)

pickled cucumber and tzatziki - 180

### KLEFTIKO (d) (n)

braised lamb shouler, feta mash, mint jus and mint salad - 144

### WAGYU SOUVLAKI (d)

Australian Wagyu souvlaki, capers, cauliflower puree - 245

### PASTITSIO (g) (d) (n)

rigatoni stuffed with Wagyu beef, walnut pesto and béchamel sauce - 95

### LOBSTER ORZO (g) (s) (d)

Canadian lobster with tomato sauce, orzo and seaweed butter - 180/ 360

### JOSPER ROASTED WHOLE SEA BASS (d)

fennel, orange, chili and tomato sauce - 325

### IMAM BAYILDI (d) (n) (v) (vg)

roasted aubergine, caramelized onions, roasted pine nuts and yogurt - 85

### JOSPER ROASTED BLACK BREAM (d)(g)

briam, saffron and artichoke Avgolemono and crispy samphire - 180

## EXTRAS

<b>GREEK STYLE POTATO CHIPS (d)</b>	33	<b>CHILI PLATE</b>	21
<b>FETA FRIES (d)</b>	36	<b>FETA (d)</b>	25
<b>FETA MASH (d)</b>	26	<b>GRILLED VEGETABLES</b>	35
<b>TZATZIKI (d)</b>	35		