

Brunch Cocktails

Champagne 16

Duval Leroy Brut Reserve

Pink Mimosa 13

Sparkling wine, grapefruit, peach bitters

Green Morning 12

Organic matcha, Beefeater Gin, honey, lemon

Opso Espresso Martini 14

Mastiha, coffee liqueur, espresso, vanilla

Bloody Mary 14

Smirnoff Black, tomato, sherry, smoked paprika, star anise

Coral-Tea 13

Chardonnay, Aperol, chamomile, pineapple

Raw & Cured

Yellowtail Crudo 21

Smoked aubergine broth, double strained Greek yoghurt

Asparagus Ceviche 23

Catch of the day, cucumber, green chilli, wasabi

Tuna Tataki 'Ladolemono' 31

Yellow fin tuna 180gr, extra virgin olive oil, wild oregano

Larder Delicacies

Tzatziki 9

Roasted garlic Greek yoghurt spread, cucumber powder

Taramas 11

Bottarga 'Greek caviar', squid ink crisps

Feta Kataifi 15

Thyme honey, sesame seeds

Dakos Salad 18

Greek salad, Kalamata olives, 12 months barrel-matured feta cheese
extra virgin olive oil handmade rusks

Sunday Roast – serves 2 70

Coffee rub roasted lamb shank, hasselback roasted potatoes, baby lettuce salad
asparagus & graviera cheese, aubergine beyendi, koulouri bread
Greek yoghurt & chimichurri, charred chilli chutney

Brunch Classics

Spanakopita 18

Handmade spinach pie, feta cheese & Greek yoghurt

Open Lamb Pitta 25

Roasted lamb shoulder, sunny side up egg, cumin yoghurt
smoked tomato jam, hand stretched pitta bread

Lemon – Oregano Chicken 28

Crispy skin chicken thigh grilled, feta cheese, soft boiled egg

Mains to Share

Cauliflower Roast 'Yahni' 28

Greek yoghurt & curry mayo, hazelnuts

Octopus Stifado 57

Caramelised onion, sherry vinegar, black eyed beans

British Wagyu Beef 'Paidakia' 400gr 65

Premium beef short-rib chops tagliata, Cretan olives 'tsakistes', wild oregano

Prime Rib Eye Steak ½ kilo 95

Truffle mayo, chimichurri, tartare sauce

Sides

Spanakorizo 7.5

Spinach rice, fresh herbs

Potato Puree 7

Lemon-oregano sauce

Grilled Broccoli 8.5

Spring onion

Fava Bean Puree 7

Red onion, lemon bitters

Breads

Pitta Bread and Olives 5.5

Hand stretched pitta from our sister restaurant PittaBun, Kalamata olives

Handmade Crackers 3.5

Wholegrain, sesame seeds

* Please inform our staff of any allergies

*A discretionary service charge of 15% will be added to your bill

Breakfast

OPSO Signature Granola 15

Oat & hazelnut crumble, cocoa nibs, thyme honey
bitter chocolate, pomegranate, chilled blueberries

Very Berry Pancake 16

Mascarpone cream, strawberry jam, chilled fresh berries

Lotus Pancake 15

Lotus cookie crumble, milk chocolate cream, bananas, salted caramel

Egg Classics

Asparagus 'Kayanas' 19

Scrambled eggs, herb paste, grilled asparagus, xigalo soft cheese

Spicy eggs 17

Semi cooked eggs, charred chilis, Greek yoghurt labneh on koulouri bread

Green 'Kayanas' 19

Scrambled eggs, spicy avocado mash, slow cooked cherry tomatoes
12 months barrel matured feta on toasted sourdough bread

Salmon Royale 21

Semi cooked eggs, Prime smoked salmon, grilled kale, horseradish
Greek yoghurt 'hollandaise' on koulouri bread

Mushroom 'Strapatsada' 18

Scrambled eggs, mushroom ragu, sour cream on toasted sourdough bread

Pastries

Bougatsa 18

Traditional sweet filo pastry from Thessaloniki, semolina custard
cinnamon, icing sugar

Salted Caramel Choux 12

Handmade pate choux, vanilla ice cream, milk chocolate caramel