

Menu

Raw & Cured

OPSO Sashimi 17

Catch of the day, fresh thyme, lemon bitters

Green Ceviche 19

Catch of the day, wilted greens broth, chili

Larder Delicacies

Tzatziki 9

Roasted garlic Greek yoghurt spread, sesame za'atar

Taramas 9

Cod roe spread, squid ink crisps

Feta Kataifi 11

Thyme honey, sesame seeds

Metsovone Croquette 13

Fried smoked cheese, baby leaf salad, homemade fig jam

Bottarga Carbonara 29

'Greek caviar' grey mullet roe, graviera cheese sauce
egg yolk, bacon

Vegetables

Roasted cauliflower 14

Herbed-hazelnut crumble, roasted garlic curry mayo

Dakos Salad 17

Greek salad, Kytherian olive oil rusks
18 months barrel-matured feta cheese

Grilled Lettuce 16

Cretan goat's curd, feta cheese, spring onion, dill

Spanakorizo 13

Spinach rice, fresh herbs, feta cheese

Traditionally Flavoured

Mousakas 23

Grilled aubergine, slowly braised beef ragu, béchamel sauce, potato crisps

Giouvarlakia Dumplings 16

Lamb, Greek yoghurt, egg n lemon sauce, dill

Smoked Eel and Fava 18

Yellow fava beans spread, red onion, lemon bitters

Lemon – Oregano Chicken 24

Crispy skin chicken thigh, mashed potato, feta crumble, charred baby gem

Pork Stifado 31

Iberico pluma steak, baby onions, girolles mushrooms

Octopus Giouvetsi 26

Artisan orzo pasta, tomato jam, lemongrass

Fish & Beets 28

Catch of the day grilled fillet, wilted rainbow chard, beetroot sauce

OPSO Sharing

Lamb Shank 39

Slow cooked lamb shank, Greek traditional wheat grain
mushrooms, graviera cheese

Prime Rib Eye Steak 400gr 48

Tartare sauce

Sides

Pitta bread and Olives 5

Hand stretched pitta from our sister restaurant PittaBun

Fennel Salad 6.5

Spring onion, dill

Grilled Vegetables 6.5

Broccoli, leeks, rainbow chard

Roasted potatoes 6.5

Honey, oregano

* Please inform our staff for any allergies

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

DESSERTS

BOUGATSA 9

Traditional pastry of Thessaloniki, sweet semolina custard
cinnamon ice cream

OPSO PROFITEROL 12

Homemade pate choux, gianduja cream
caramelized hazelnuts, chocolate ice cream

LEMONOPITA 9

OPSO lemon pie, Greek yogurt mousse, citrus curd
meringue crisps, lemon sorbet

CHOCO & CARAMEL FUDGE BROWNIE 12

Bitter chocolate, caramel toffee, vanilla ice cream

