

# OPSO

Souvlaki kebab, Greek yoghurt, smoked tomato	9 ea.
Tzatziki, cucumber, dill, olive oil flatbread	11
Taramas, bottarga, shiso, olive oil flatbread	13
Sea bass lightly cured, smoked aubergine broth	24
Romaine lettuce, cod roe dressing, aged graviera cheese	17
Dakos, Greek salad with olive oil rusks, barrel matured feta	23
Feta kataifi	16
Asparagus flatbread, sour goat cheese, spiny chicory	21
Spanakorizo, oven baked spinach rice, goat's curd	24
Moussakas	28
Calamari skewer, basil pesto	34
Baked cauliflower, curry emulsion, hazelnuts	29
Hilopites pasta, mussels, leeks	28
Yellowfin tuna, green beans, fresh tomato	39
Monkfish 'Osso buco', peas, beurre blanc	46
Octopus 'Stifado', black-eyed beans, caramelized onions	68
Lemon oregano baby chicken, king oyster mushrooms	47
'Paidakia', cull yaw chops on charcoal	48
Lamb shank, mushroom trahanas / fresh black truffles	65 /+15
Bone in beef short rib slowly cooked, beef sauce	73
Whole sea bass farmed in the Greek seas, on charcoal 1kg	95 (for 2)
Aberdeen angus t-bone steak, beef sauce	135 (for 2-3)
Fava, bonito, onion	9
Truffled potato puree	11
Broccoli, unripe vinegar, extra virgin olive oil	13
Olive oil flatbread	5

OPSO: *A Modern Greek Cookbook* 25



To reduce carbon emission and glass usage, we are serving unlimited purified still or sparkling water for £3 per person.

A discretionary service charge of 12.5% will be added to your bill  
Please inform our staff of any allergies