

OPSO

Raw & Cured



Taramas 9

Bottarga, pomegranate, shiso

Caviar Blinis Butter

Ossetra Malossol 10gr 45
Beluga Malossol 30gr 195



Smoked Ox Tongue 18

Yoghurt & hazelnuts

Traditionally Flavoured

Tzatziki 8

Roasted garlic, Greek yoghurt spread, dill powder

Dakos Salad 18

Greek salad, olive oil rusks, barrel-matured feta

Dolmas 14

Courgette, herb pesto trahanas, savoy

Grilled Lettuce 15

Verjuice, feta cheese

Smoked 'Imam' 23

Yellowtail, aubergine broth, double strained Greek yoghurt

Feta Kataifi 15

Thyme honey, sesame seeds

Giouvarlakia Dumplings (6pcs) 19

Lamb filling, Greek yoghurt, egg n lemon, trout roe

Mousakas 24

Grilled aubergine, beef ragu, bechamel, potato crisps

Tuna 'Ladolemono' 27

Yellowfin tuna, extra virgin olive oil, wild oregano



Prawns 'Saganaki' 29

Carabinero prawns, fresh tomato feta cheese

Mains to Share



Truffled Lamb Shank 53

'Trahanas', winter mushrooms
aged graviera, fresh black truffles

Chicken 'Giouvetsi' 38

Orzo, lemon oregano, feta

Cauliflower Roast 27

Curry mayo, hazelnuts

Octopus 'Stifado' 65

Caramelised onion, sherry vinegar
black eyed beans

Meats

T-Bone Steak 95 (2-3 to share)

UK Shorthorn beef, 30 days aged,

Rib Eye Steak Bone-in 135 (2-3 to share)

Aberdeen Angus beef, Basque country, 30 days aged

Pork Tomahawk Steak 67 (1-2 to share)

UK free range pig



All meats are served with cranberry sauce

Fish of the day

Sea farmed from Greece (2 to share)

Gilt-head bream or Sea bass £90/kg

Catch of the day

Wild fish from Basque Coast (Spain) £135/kg

Wild fish from Cornwall £120/kg

Sides

Spanakorizo 8

Spinach rice

Fava Bean Puree 7

Red onion, lemon

Potato Puree 7

Lemon oregano

Charred Broccoli 9

Greek yoghurt

Olive Oil Flatbread 5

Kalamata olives



Brussel Sprouts 8

Smoked pork belly



Baked Cheesecake 13

Sour cherry spoon sweet



Omega, Alpha Estate, 2019 Rose Petal, Pear and Apricot, 60ml 11

Smoked Kiounefe 13

Metsovone smoked cheese, ginger syrup
Iranian premium pistachio, kaimaki ice cream



Bougata Martini Absolut Vanilla, Skinos Mastiha, Kanela 15



Spicy Donut 14

Milk chocolate, red chili, hazelnuts



Iatiko, Montofoli Estate, 2013 Sweet spices, Long aftertaste, 60ml 18

Salted Caramel Tart 14

Milk chocolate, peanut butter, roasted peanuts



Iatiko, Montofoli Estate, 2013 Sweet spices, Long aftertaste, 60ml 18

Tiramisu Profiterole 15

Homemade pate choux, gianduja chocolate, mascarpone cream
Greek coffee crumble, amaretto



Freddo Espresso Martini Skinos Mastiha, Kahlua, espresso, vanilla 15



Mastic Bar 14

Raspberries, white chocolate crumble



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