OPSO

Olive oil rosemary focaccia, cod roe, cultured butter	5
Tiger milk bread	5
Tzatziki, cucumber, dill	8
Taramas, bottarga, shiso	9
Souvlaki kebab, ladopitta, cumin yoghurt, tomato	9 ea.
Feta kataifi	16
Horta–tomatillo sea bass tartare, cucumber	19
Dakos, Greek salad with olive oil rusks, barreled feta	23
Okra on charcoal, smoked tomato, sherry, basil	17
Olives & black truffle flatbread, graviera, stracciatella	19
Giouvarlakia lamb & beef dumplings, egg and lemon sauce, trout roe	18
Squid tempura, cajun, garlic aioli	24
Spanakorizo, oven baked spinach rice, goat's curd	23
Moussakas	27
Bucatini pasta, red prawns, clams	38
Yellowfin tuna, green beans, fresh tomato	39
Olive oil miso-mustard chicken, asparagus, peas	43
Lamb shank, mushroom trahanas / fresh black truffles	58 /+17
Octopus stifado, black-eyed beans, sherry vinegar shallots	64
Bone in beef short rib slowly cooked, beef sauce	72
Whole Dorset Sea bass on charcoal, sea aster	105 (for 2)
Aberdeen angus T-bone steak, beef sauce	135 (for 2)
Fava, bonito, onion	7
Butter roasted pink fir potatoes, black garlic	8
Broccoli, double strained Greek yoghurt, pistachio	9
Truffled potato puree	9
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

OPSO

Desserts

Baked feta cheesecake, sour cherry spoon sweet 13

Omega, Alpha Estate, 2019 - Rose Petal, pear and apricot, 60ml 11

Portokalopita' orange cake, lemon curd, kaimaki ice cream 14

Omega, Alpha Estate, 2019 - Rose Petal, pear and apricot, 60ml 11

Profiteroles, coffee custard, amaretto, milk & coffee crumble 16

Espresso Martini, Skinos Mastiha, Kahlua, vanilla 15

Cherry tart, white chocolate cream, pistachio praline 15

Liatiko, Montofoli Estate, 2013 - Sweet spices, long aftertaste, 60ml 15

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