

# Brunch Menu

## Brunch Cocktails

**Bloody Greeks** 10  
Tsipouro, tomato juice, tabasco, thyme

**Chios Vibes** 10  
Mastiha liqueur, Aperol  
Paranga Greek sparkling wine, pineapple

**Pink Mimosa** 10  
Paranga Greek sparkling wine  
grapefruit juice, peach bitters

**Hugo Dates Raspberry** 10  
Paranga Greek sparkling wine  
raspberry cordial, mint

**Freddo Espresso Martini** 10  
Metaxa, Rakomelo, espresso, vanilla

**Pine-apple<sup>2</sup>** 8  
Pineapple, apple, elderflower

## Breakfast & Greek Pastries

**OPSO Granola** 12  
Oat & hazelnut crumble, cocoa nibs, thyme honey  
choco, pomegranate, chilled blueberries

**Very Berry Pancake** 14  
Mascarpone cream, strawberry jam  
chilled fresh berries

**Lotus Pancake** 15  
Lotus cookie crumble, milk chocolate cream  
bananas, salted caramel

**Spanakopita** 15  
Handmade spinach pie, feta, mint  
Greek yoghurt dip

**Bougatsa** 14  
Thessaloniki's traditional sweet pastry  
semolina custard, cinnamon, icing sugar

**Choco Caramel Fudge Brownie** 12  
Bitter chocolate, caramel toffee, vanilla ice cream

## Eggs

**Kayanas** 15  
Scrambled eggs, 18 months barrel matured feta  
wilted cherry tomatoes, toasted sourdough bread

**Green Kayanas** 16  
Scrambled eggs, 18 months barrel matured feta  
spicy avocado mash, wilted cherry tomatoes  
toasted sourdough bread

**Spicy eggs** 14  
Semi cooked eggs, charred chili chutney  
hazelnut hummus, toasted sourdough bread

**Prime Smoked Salmon Royale** 17  
Semi cooked eggs, Greek yoghurt 'hollandaise', kale  
horseradish, homemade koulouri milk bread

**Mushroom Strapatsada** 16  
Scrambled eggs, mushroom cream, sour cream  
girolles mushrooms, toasted sourdough bread

## Brunch Classics

**Open Lamb Pitta** 14  
Roasted lamb shoulder, cumin yoghurt  
sunny side up egg, pitta bread

**Baked Eggs** 15  
Tomato & chili sauce, slow cooked egg  
padron peppers, pitta bread

**Steak Sandwich** 18  
Prime rib eye steak, tomato, onion, arugula  
tartare sauce, homemade brioche

**Peinirli Tigania** 14  
Lemon-oregano chicken, tzatziki, peinirli pastry

## Larder Delicacies

**Tzatziki** 9  
Roasted garlic yoghurt spread, sesame za'atar

**Taramas** 9  
Cod roe spread, squid ink crisps

**Feta Kataifi** 11  
Thyme honey, sesame seeds

## Vegetables

**Dakos Salad** 17  
Greek salad, Kytherian olive oil rusks  
18 months barrel-matured feta

**Grilled Lettuce** 16  
Cretan goat's curd, feta, spring onion, dill

**Roasted Cauliflower** 14  
Herbed-hazelnut crumble, roasted garlic curry mayo

## Mains

**OPSO Mousakas** 26  
Grilled aubergine, slowly braised beef ragu  
béchamel sauce, potato crisps

**Lemon – Oregano Chicken** 27  
Crispy skin chicken thigh, mashed potato  
feta, charred baby gem

## OPSO Sharing

**Prime Rib Eye Steak 400gr** 48  
Tartare sauce

**Skate Wing** 32  
Brown butter

## Sides

**Pitta Bread and Olives** 5  
Hand stretched pitta from our sister restaurant PittaBun

**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