

OPSO

OPSO granola, oat-hazelnut crumble, thyme honey, berries	17
Lotus pancake, milk chocolate fudge	19
Very berry pancake, cream cheese, strawberry jam, berries	18
Tahini - banana toast, salted caramel ice cream	16
Bougatsa, traditional fillo pastry, semolina custard	22
Spicy scrambled eggs 'Kayanas', tomatoes, barrel matured feta, chili	19
Avocado scrambled eggs, barrel matured feta, tomatoes	23
Open lamb pitta, sunny side up egg, smoked tomato, cumin yoghurt	27
Salmon royale, semi cooked eggs, Greek yoghurt hollandaise, koulouri	28
Truffled scrambled eggs 'Strapatsada', mushrooms, fresh black truffles	32
Tzatziki, cucumber, dill, olive oil flatbread	11
Taramas, bottarga, shiso, olive oil flatbread	13
Dakos, Greek salad with olive oil rusks, barrel matured feta cheese	23
Romaine lettuce, cod roe dressing, aged graviera cheese	17
Feta kataifi	16
Spanakopita, handmade spinach pie, feta, Greek yoghurt	25
Lobster roll, avocado, aioli	38
Octopus 'hot dog', red pepper ketchup, bonito	34
Gyros flatbread, Iberico pork, tzatziki, paprika	31
Lemon oregano baby chicken, king oyster mushrooms	47
Lamb shank, mushroom trahanas / fresh black truffles	65 /+15
'Paidakia', cull yaw chops on charcoal	48
Whole sea bass farmed in the Greek seas, on charcoal 1kg	95 (for 2)
Bone in beef short rib slowly cooked, beef sauce	73
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
Sourdough bread	4
OPSO: <i>A Modern Greek Cookbook</i>	25



In order to reduce carbon emission and glass usage, we are serving unlimited 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