

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

Tuna 'Ladolemono' 27

Yellowfin tuna, extra virgin olive oil
wild oregano

Smoked 'Imam' 23

Yellowtail, aubergine broth
double strained Greek yoghurt

Brunch Classics

Open Lamb Pitta 25

Sunny side up egg, smoked tomato, cumin yoghurt

Green 'Kayanias' 19

Scrambled eggs, guacamole, cherry tomato
barreled feta

Salmon Royale 24

Semi cooked eggs on koulouri bread, kale, horseradish
yoghurt hollandaise



Truffled 'Strapatsada' 26

Scrambled eggs, winter mushroom, sour cream
fresh black truffles

Spanakopita 19

Handmade spinach pie, feta cheese & Greek yoghurt

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

Feta Kataifi 15

Thyme honey, sesame seeds

Giouvarlakia Dumplings (6pcs) 19

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

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 Pie

Fava bean Puree 7

Red onions, lemon

Potato Puree 7

Lemon oregano

Sourdough 2.5

Charred Broccoli 9

Greek yoghurt



Brussel Sprouts 8

Smoked pork belly

Olive Oil Flatbread 5

Kalamata olives

OPSO

Desserts

OPSO Granola 15

Oat-Hazelnut crumble, cocoa, thyme honey
pomegranate, chilled berries

Lotus Pancake 15

Lotus cookie crumble, milk chocolate cream
bananas,
salted caramel

Very Berry Pancake 16

Mascarpone, strawberry jam, chilled berries

Baked Cheesecake 13

Sour cherry spoon sweet

Bougatsa 18

Traditional sweet filo pastry from Thessaloniki
semolina custard, vanilla ice-cream

Brunch Cocktails

Champagne 18

Duval Leroy Brut Reserve

Pink Mimosa 14

Sparkling wine, grapefruit, peach bitters

Green Morning 13

Organic matcha, Beefeater Gin, honey, lemon

Opso Espresso Martini 15

Mastiha, Kahlua, espresso, vanilla

Bloody Mary 15

Smirnoff Black, tomato, sherry, smoked paprika,
star anise

Bougatsa Martini 15

Absolut Vanilla, Skinos Mastiha, Kanela

Non-Alcoholic Brunch Cocktails

Aphrodisiac 12

Martini N.A liqueur, pomegranate, elderflower,
grapefruit, cherry soda

Not an Amaretto Sour 12

N.A Amaretti, grapefruit, lemon, agave, rosewater

Virgin Mary 12

Tomato juice, Worcestershire sauce, lemon juice, salt,
pepper, chili sauce

Bubbles & Roses 12

N.A Sparkling wine, rose presse'