



'Memories of our Greek kitchen'

THE FUNKY BURGER POP UP

Mini burgers from our sister restaurant Funky Gourmet, in Athens

Prime beef short rib patty, homemade tahini & honey brioche, secret recipe tartare sauce.

THE FUNKY BURGER – 5PCS 19

THE FUNKY BURGER – 8PCS 29

ADD CHIPS WITH SPICY-OREGANO SEASONING 3

STARTERS

TZATZIKI 7

Greek yoghurt spread, cucumber, garlic, dill

In Greece, all taverns serve tzatziki in the middle of the table for sharing but it is always garnished with one olive on top. I never understood why in a sharing dish they put only one olive. Who gets to eat it? Sorry everyone that's your problem now, because we are not going to be the ones to spoil the tradition.

TARAMAS 7

Cod roe & rye spread

Our Opso friends said 'if you dare to launch a Greek delivery menu without OPZO Taramas we will order Japanese'. Guess what's in the menu...

FAVA 7

Yellow fava beans spread with red onion and lots of extra virgin olive oil

Perfect pair of pulse and onions.

BARREL MATURED FETA 6

OPZO exclusive, 18 months barrel matured feta cheese

You asked for it, you got it!

PITTA BREAD 3

Hand stretched pitta breads from our sister restaurant PITTABUN

Don't forget to order it with your spreads.

DAKOS SALAD 9

Greek salad version with rusks

The Cretan Dakos is a Greek salad with rye rusks. In Kythira island, they do it with olive oil rusks. Guess what, our baker is Kytherian!

GREEK SALAD 8

**Cherry tomatoes, cucumber, red onion, capers, barrel matured feta cheese
extra virgin olive oil, wild Greek oregano**

Greece is famous for many things. Two of these are the Acropolis and the Greek salad. Since we cannot deliver Acropolis at your place, why not enjoy a Greek salad?

SPANAKOPITA 7

Spinach pie with feta cheese and handmade phyllo

This pie is inspired by a grandma's recipe from the region of Zagorohoria in Greece, which is famous for its pies. We make this pie from the first day OPZO opened its doors!

MAINS

SPANAKORIZO 13

Spinach rice pilaf with fresh herbs and barreled matured feta cheese

Hated it when we were children, love it us grown-ups. Our Grandpa used to chase us around the house to eat it, telling us that we will become strong like Popeye. Perfect for Vegetarians – Order it without feta if you are a Vegan.

FISH & GREENS 16

Grilled fish fillet with steamed baby broccoli

You need to go light?

MOUSAKAS 17

Oven baked type of gratine, layered with eggplant, beef ragu cooked in tomato sauce and béchamel sauce.

Have you tried our version? It's a killer!

CHICKEN LEMON-OREGANO 'FOURNOU' 15

Roasted chicken thigh with melty lemon-oregano roasted potatoes

This is every chicken's story that has been roasted whole in a Greek home. There was always a fight on who's getting the juicy legs or the overcooked breasts. Problem solved!

Only juicy chicken thighs in today's roast.

GRILLED CHICKEN WITH RICE 15

Roasted chicken thigh with thyme rice pilaf

You will struggle to find a Greek household having a week without chicken and rice.

PASTITSIO 15

Oven gratine, layered with thick long pasta, beef ragu cooked in tomato sauce and layered with béchamel sauce

Do we really need to say more?

SOUTZOUKAKIA WITH RICE 15

Cumin lamb skewers with thyme rice pilaf and chunky tomato sauce

The famous spiced meatballs version from Smyrna.

LAMB KLEFTIKO 17

Lamb shoulder with baby potatoes, Florinis red peppers, feta cheese

During war times in Greece, Kleftes were the rebels fighting for freedom. They were hiding in the mountains and they were cooking under the soil so the enemy couldn't track them from the smoke.

We now slowly cook this dish for you in our kitchen, skipping the soil part!

TAS KEBAP 16

Slowly braised beef stew in tomato sauce and fluffy rice pilaf

One of the treasured recipes of the Greeks from Constantinople.

BEEF STIFADO 16

Slowly braised beef shin with melty onions, potato mash and sweet onion gravy

This is the original Greek preparation of onions. Onions! Vinegar! Cinnamon! Bahari!

DESSERTS

BOUGATSA / BOUGATSA FOR 2 6 / 12

Traditional pastry, semolina custard, loads of icing sugar and cinnamon

If you want to try the best Bougatsa in Greece, you should visit Thessaloniki. Bougatsa is a traditional kind of phyllo that can be filled with literally anything, like minced meat, cream or greens. We are experts in semolina cream sweet Bougatsa, enjoy!

CHOCOLATE BROWNIE 5

Guanaja chocolate cake, jivara choco chips, salted caramel sauce

For chocolate lovers!