

## Raw & Cured

### OPSO Sashimi 17

Catch of the day, fresh thyme, lemon bitters

### Greens Ceviche 19

Catch of the day, wilted greens broth, chili

## Larder Delicacies

### Tzatziki 9

Roasted garlic Greek yoghurt spread, sesame za'atar

### Taramas 9

Cod roe spread, squid ink crisps

### Feta Kataifi 11

Thyme honey, sesame seeds

### Fava Beans & Octopus 19

Yellow fava beans spread, onion, lemon bitters

### Metsovone Croquette 13

Fried smoked cheese, homemade strawberry jam

### Giouvarlakia Dumplings 16

Lamb, Greek yoghurt, egg n lemon sauce, dill

## Vegetables

### Roasted Cauliflower 14

Herbed-hazelnut crumble, roasted garlic curry mayo

### Dakos Salad 17

Greek salad, Kytherian olive oil rusks

18 months barrel-matured feta cheese

### Grilled Lettuce 16

Cretan goat's curd, feta cheese, spring onion, dill

## Traditionally Flavoured

### Mousakas 23

Grilled aubergine, slowly braised beef ragu, béchamel sauce, potato crisps

### Lemon – Oregano Chicken 24

Crispy skin chicken thigh, mashed potato, feta crumble, charred baby gem

### Eel Carbonara 29

Smoked eel, graviera cheese, egg yolk, bacon

### Bakaliaros Skordalia 26

Cod fillet, garlic spread, fresh garlic greens, walnut

### Lamb Shank 39

Slow cooked lamb shank, Greek traditional wheat grain mushrooms, graviera cheese

## OPSO Sharing

### Skate Wing 32

'Greek caviar' grey mullet roe, brown butter

### Prime Rib Eye Steak 400gr 48

Tartare sauce

### Iberico Steak Stifado 280gr 41

Secreto cut, baby onions

## Sides

### Pitta Bread and Olives 5

Hand stretched pitta from our sister restaurant PittaBun

### Grilled Vegetables 6.5

Broccoli, leeks, rainbow chard

### Potato Salad 6.5

Baby potatoes baked in sea salt, burnt onion yoghurt

### Snap Peas 6.5

Charred, lemon, mint

### Spanakorizo 6.5

Spinach rice, fresh herbs

\* Please inform our staff for any allergies

\*A discretionary service charge of 12.5% will be added to your bill

## Desserts

### **Greek Yoghurt Pavlova** 10

White chocolate yuzu cream, mango, passion fruit, blueberries

### **Éclair Galaktoboureko** 11

Semolina custard, raspberries, crispy phyllo

### **Strawberry Profiterol** 12

Homemade pate choux, white chocolate, fresh strawberries

### **Millefeuille Kazandibi** 10

Caramelized vanilla cream, puff pastry

### **Salted Caramel Tart** 12

Milk chocolate, peanut butter, roasted peanuts

