

BRUNCH

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Greek Yoghurt Delicacies

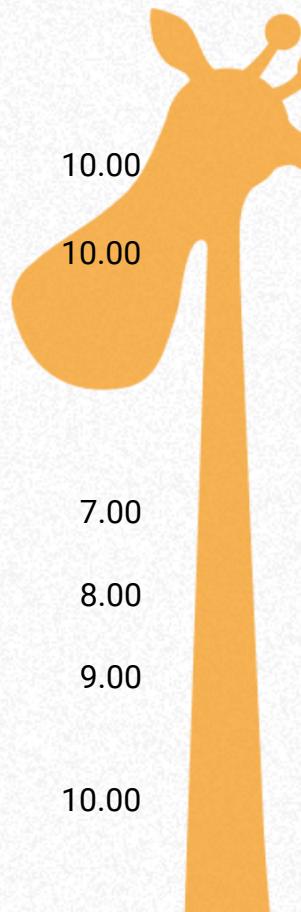
Homemade Granola	8.00
Oat & hazelnut crumble, thyme honey, pomegranate, chilled blueberries	
Yoghurt With Passion	9.00
Yoghurt and passion fruit custard, strawberry jam, kiwi, banana, passion fruit, pasteli crisps, golden linseed	

Savory & Sweet Pastries

Koulouri & Goat's Curd	5.00
Sesame covered milk bread, fresh goat's curd, Greek organic unrefined sea salt	
Handmade Spanakopita (v)	5.00
Spinach pie with feta cheese (served at room temperature)	
Tsoureki	5.00
Mastic flavored brioche, homemade Valrhona chocolate-praline spread	
Bougatsa from Thessaloniki	14.00
Semolina-vanilla custard filling in a crispy phyllo pastry	

Pancakes

Very Berry	
Cream cheese, organic strawberry jam, chilled fresh berries	
Choco bomb	
Homemade chocolate praline spread, hazelnuts, choco zest	



Eggs

* Our eggs are free-range

Maniatiki	7.00
Handmade village pasta, graviera cheese, brown butter, fried egg	
Egg & Chips	8.00
Sunny side up duck egg, tomato jam and melted feta cheese	
Kayanas	9.00
Scrambled eggs on toasted sourdough bread, wilted cherry tomatoes and barrel matured feta cheese	
Strapatsada	10.00
Scrambled eggs on toasted sourdough bread, smoked salmon and dill	

Opso Eggs 'Benedict'	
Slow cooked eggs on koulouri milk bread with Greek yogurt	
'hollandaise'	
* eggs are served semi cooked	
with cured bacon	9.00
with smoked salmon, dill, lemon	10.00

Breads and Spreads

Taramas	5.00
Cod egg roe spread and olives	
Skordalya	5.00
Olive oil & garlic spread with toasted crumbled walnuts	
Tzatziki	5.00
Greek yoghurt spread with dill and cucumber	
<i>served with:</i>	
Grilled Sourdough Bread	2.00
Pitta Bread	2.50
Olive Crackers	3.00

Salads

Greek Coleslaw	6.00
Quinoa, cabbage, carrot, spring onion, dill and sherry vinegar	
Dakos	8.50
Olive oil rusks, cherry tomatoes, organic capers, Kalamata olives, onion and barrel-matured feta	

BRUNCH SPECIALS

Peinirli Tigania	
Lemon-oregano glazed pork belly and cream cheese in a peinirli pastry	
Koulouri Briam (v)	7.00
Grilled vegetables*, tomato jam, aged graviera cheese and chips	

Greek Sliders

Souvlaki Taco	6.00
Slow cooked pork belly, tomatoes, red onion, tzatziki sauce on a thin flatbread	
Mini Fish Burger	6.00
Grilled fresh salmon fillet, tomato jam, aioli mayo, squid ink bun	

Sides

Hand cut chips with dried oregano	3.50
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Larder Meze

Bread & Olives	3.50
Grilled sourdough bread, Kalamata olives, oregano	
Feta Saganaki	6.00
Baked feta cheese	
Barrel Matured Feta	7.00
OPSO exclusive	
Pastourmas	7.50
Spiced cured beef, chives oil, green peppers, coriander	

Hot Meze

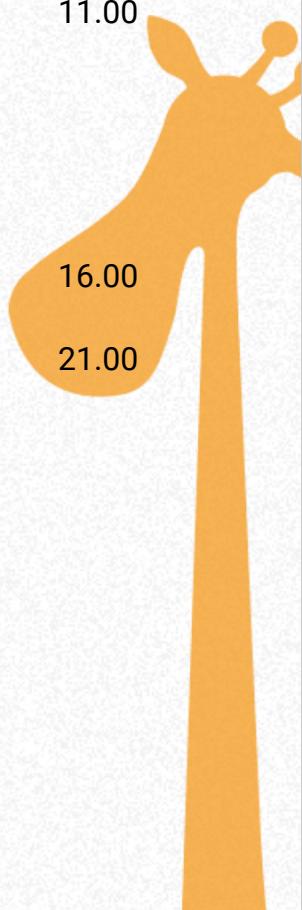
Lemon-Oregano Chicken	6.00
12 hours slow cooked drumstick, organic potato puree	
Mac n' Cheese	7.00
Traditional hylopites pasta with smoked cheese and corn béchamel	
Metsovone Croquette	8.00
Smoked fried cheese, homemade rhubarb jam	
Ladenia Greek Salad 'Pizza' (v)	11.00
Cherry tomatoes, feta cheese, green peppers, Kalamata olives, red onion	

Brunch Meats

'Kleftiko' Lamb	
Papillote style cooked lamb, roasted potatoes, peppers, feta	
Slow Cooked Pork belly (400gr)	
Finished on the grill, spring onion, pitta bread, olive oil & mustard emulsion	

DINNER

Our Bread



Bread & Olives	3.50
Grilled sourdough bread, Kalamata olives, oregano	
Koulouri & Goat's Curd	5.00
Sesame covered milk bread, fresh goat's curd, Greek organic unrefined sea salt	

Breads and Spreads

Taramas	5.00
Cod egg roe spread and olives	
Skordalya	5.00
Olive oil & garlic spread with toasted crumbled walnuts	

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Olive oil & garlic spread with toasted crumbled walnuts	
Tzatziki	5.00
Greek yoghurt spread with dill and cucumber	
<i>served with:</i>	
Grilled Sourdough Bread	2.00
Pitta Bread	2.50
Olive Crackers	3.00

Salads

Greek Coleslaw	6.00
Quinoa, cabbage, carrot, spring onion, dill, sherry vinegar	
Dakos	8.50
Olive oil rusks, cherry tomatoes, organic capers, Kalamata olives, onion and barrel-matured feta	

Veggie

Handmade Spanakopita	5.00
Spinach pie with feta cheese (served at room temperature)	
Koulouri Briam	7.00
Grilled vegetables*, tomato jam, aged graviera cheese and chips	
*zucchini, eggplant, onion, mushroom, red peppers from Florina	
Beetroot Carpaccio	7.50
Roasted beets, green beans, skordalya, walnuts	
Grilled Baby Lettuce	8.00
Feta crumble, spring onion, goat's curd sauce, dill	

Larder Meze

Feta Saganaki	6.00
Baked feta cheese	
Yellow Fava Beans	6.00
Fava beans, crispy capers, red onion	
Barrel Matured Feta	7.00
OPSO exclusive	
Pastourmas	7.50
Spiced cured beef, chives oil, green peppers, coriander	
Metsovone Croquette	8.00
Smoked fried cheese, homemade rhubarb jam	
Meatballs tartare	12.00
Grandma's recipe	

Fish Meze

Mini Fish Burger	6.00
Grilled fresh salmon fillet, tomato jam, aioli mayo, squid ink bun	
Cured Mackerel	13.00
In-house cured mackerel, smoked wild greens	
Greek Sashimi	14.00
Catch of the day, olive oil, lemon, fresh thyme	

Greek Street Food

Souvlaki Taco	6.00
Slow cooked pork belly, tomatoes, red onion, tzatziki sauce on a thin flatbread	
Mac n' Cheese	7.00
Traditional hylopites pasta with smoked cheese and corn béchamel	
Snails & Chips	9.00
Snails 'boubouristo' cooked with sherry vinegar, rosemary and sea salt, caramelized bacon & chips	
Ladenia Greek Salad 'Pizza' (v)	11.00
Cherry tomatoes, feta cheese, green peppers, Kalamata olives, red onion	



Hand Cut Chips

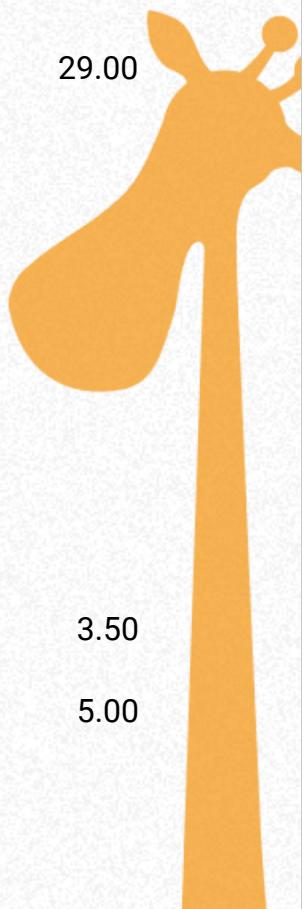
With dried oregano	3.50
With melted feta & tomato	4.00

Traditionally Flavored

Lemon-Oregano Chicken	6.00
12 hours slow cooked drumstick, organic potato puree	
Maniatiki	7.00
Handmade village pasta, graviera cheese, brown butter, fried egg	
Tigania	12.00
Glazed pork belly, cream cheese, lemon-oregano sauce	
Mousakas	13.00
Smokey grilled aubergine, slowly braised beef ragu, béchamel sauce, potato crisps	
Pastitsio	14.00
Handmade village pasta, slowly braised beef ragu, béchamel sauce	
'Kleftiko' Lamb	16.00
Papillote style cooked lamb, roasted potatoes, peppers, feta	
Slow Cooked Pork belly (400gr)	21.00
Finished on the grill, spring onion,pitta bread, olive oil & mustard emulsion	
Makaronada	27.00
King prawns, traditional hylopites pasta, wilted cherry tomatoes, lemongrass and lime	

OPSO Signature

Lamb Shank Giouvetsi	
15 hours slow cooked lamb shank with tomato & lemongrass orzo and graviera cheese	



LUNCH

Our Bread

Bread & Olives	3.50
Grilled sourdough bread, Kalamata olives, oregano	
Koulouri & Goat's Curd	5.00
Sesame covered milk bread, fresh goat's curd, Greek organic unrefined sea salt	

Breads and Spreads

Taramas	5.00
Cod egg roe spread and olives	
Skordalya	5.00
Olive oil & garlic spread with toasted crumbled walnuts	
Tzatziki	5.00
Greek yoghurt spread with dill and cucumber	
<i>Enjoy your spreads with:</i>	
Grilled Sourdough Bread	2.00
Pitta Bread	2.50
Olive Crackers	3.00

OPSO VEGGIE SPECIAL

Koulouri Briam	7.00
Grilled zucchini, eggplant, onion mushroom, red peppers in a koulouri bun with tomato jam, aged graviera cheese & chips	

Larder Meze

Handmade Spanakopita	5.00
Spinach pie with feta cheese (served at room temperature)	
Feta Saganaki	6.00
Baked feta cheese	
Yellow Fava Beans	6.00
Fava beans, crispy capers, red onion	
Barrel Matured Feta	7.00
OPSO exclusive	
Pastourmas	7.50
Spiced cured beef, chives oil, green peppers, coriander	
Metsovone Croquette	8.00
Smoked fried cheese, homemade rhubarb jam	

Salads

Greek Coleslaw	6.00
Quinoa, cabbage, carrot, spring onion, dill, sherry vinegar	
Grilled Baby Lettuce	8.00
Feta crumble, spring onion, goat's curd sauce, dill	
Dakos	8.50
Olive oil rusks, cherry tomatoes, organic capers, Kalamata olives, red onion and barrel-matured feta	

Greek Sliders and Chips

Mini Fish Burger (2pcs)	16.00
Grilled fresh salmon fillet, tomato jam, aioli mayo, in a mini squid ink bun	
Mini Souvlaki (2 pcs)	16.00
Slow cooked pork belly, tomatoes, red onion, tzatziki in a mini pitta bread	
Ladenia Greek Salad 'Pizza' (v)	11.00
Cherry tomatoes, feta cheese, green peppers, Kalamata olives, red onion	

Handmade Greek Pasta

Mac n' Cheese (v)	12.00
Traditional hylopites pasta with smoked cheese and corn béchamel	
Pastitsio	14.00
Handmade village pasta, slowly braised beef ragu, béchamel sauce	

Mains

Mousakas	13.00
Smokey grilled aubergine, Slowly braised beef ragu, béchamel sauce, potato crisps	
Lemon-Oregano Chicken	14.00
12 hours slow cooked chicken drumsticks (2pcs) with potato puree and lemon - oregano sauce	
Lamb Giouvetsi	17.00
15 hours slow cooked lamb shank with tomato & lemongrass orzo and graviera cheese	
Fish & Greens	19.00
Grilled salmon fillet (150gr), tomato jam and grilled kale	

From the Grill

Slow Cooked Pork belly (400gr)	21.00
Finished on the grill, spring onion, pitta bread, olive oil & mustard emulsion	

Sides

Hand cut chips	3.50
With dried oregano	

DESSERT

Sweet Treats

Mini Ice Cream Cone	2.50
Chocolate, kaimaki, salted caramel, vanilla, hazelnut, tahini, mix berry	
Loukoumia	3.00 (8 pcs)
Greek jelly marshmallows	
Earl Gray Chocolate Truffles	4.00 (8 pcs)
Valrhona dark chocolate truffles	
Grandma's Favorite Ice Cream	5.00
Kaimaki Ice cream with sour cherry 'spoon sweet' and hazelnut crumble	

Desserts

Greek Milk Pie Brulee	6.00
Local Peloponnesian dessert	
Tsoureki Pudding	7.00
Honey soaked brioche with tahini ice-cream and honey	
Apple Crumble	8.00
Baked apples, biscuit crumble, vanilla ice-cream,homemade chocolate -salted caramel sauce	
Moustokoulouro Ice Cream Sandwich	8.50
Molasses & chocolate soft cookie with walnuts, butterscotch sauce salted caramel ice cream	
*Loukoumades	9.00
Greek puffed 'donuts', thyme honey, walnuts, Kaimaki ice cream	
*available only in dinner	
*Greek Kunefe	9.50
Kataifi pastry, sweet cheese, pistachio ice-cream & crumble	
*available only in dinner	
Bitter Chocolate Madness	10.00
With clementine zest 'spoon sweet' and hazelnut ice cream	



After Dinner Cocktails

Alexander	8.00
Mastiha, Crème de Cacao	
Grande Gala	8.00
Vodka, Chambord, vanilla, strawberries	

After Dinner Liqueurs

Hot/Cold Rakomelo, with cinnamon and orange	4.00
Mastiha from the island of Chios	4.00

Dessert Wines

2010 Samos Nectar P.D.O. Samos 5/glass 27/bottle
(500ml) Ripe apricots & peaches, grapey and floral Muscat
Blanc à Petits Grains
1998 Vinsanto Argyros P.D.O. Santorini 82/bottle (500ml)
Raisins, figs and caramel with amazing freshness. Superb
Assyrtiko, Aidani, Athiri

Coffee

Single Espresso	2.60
Double Espresso	2.60
Americano	2.60
Opso Cold Brew	4.00
Macchiato	3.00
Cortado	3.00
Cappuccino	3.50
Latte	3.50
Flat White	3.50
Ibrik (Greek Coffee)	3.20
Ibrik Lukumi (Greek Coffee with rose water)	3.50

Tea

English Breakfast	3.70
Sapphire Earl Grey	3.70
Dragonwell Green Tea	3.70
Citrus Chamomile	3.70
Lemon Verbena	3.70
Persian Pomegranate	3.70
Fresh Ginger and Lemon	3.70