

# OPSO

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| OPSO granola, oat-hazelnut crumble, thyme honey, berries                | 17          |
| Coffee pancake, mascarpone cream, salted caramel, coffee crumble        | 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                   | 21          |
| Chicken leg on charcoal, fried egg, garlic yoghurt, pitta bread         | 23          |
| Salmon royale, semi cooked eggs, Greek yoghurt hollandaise, koulouri    | 26          |
| Truffled scrambled eggs 'Strapatsada', mushrooms, summer black truffle  | 32          |
| Lobster roll, avocado, aioli  | 38          |
| Octopus 'hot dog', red pepper ketchup, bonito                           | 34          |
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| 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          |
|   |             |
| Gyros flatbread, Iberico pork, tzatziki, paprika                        | 31          |
| Yellowfin tuna, green beans, fresh tomato                               | 39          |
| Coq au vin, whole baby chicken, Mavrodafni red wine sauce, pearl onions | 43          |
| Lamb shank, mushroom trahanas / fresh black truffles                    | 68 /+17     |
| Bone in beef short rib slowly cooked, beef sauce                        | 72          |
| Whole Devon red mullet on charcoal, monks beard                         | 93 (for 2)  |
| Aberdeen angus T-bone steak, beef sauce                                 | 135 (for 2) |
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| 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          |



To reduce carbon emission and glass usage, we are serving unlimited still or sparkling water for £3 per person.