

## SIDES

SANTORINI POTATOES	7.7
CLASSIC FRIES	6.8
GREEK FRIES	8.5
PITA BREAD	5.9
CHAR-GRILLED CORN	7.7

## YIA TA PAIDIA KIDS MENU for 10 years and under

CHICKEN SKEWER AND CHIPS	11.1
LAMB SKEWER AND CHIPS	11.1
KIDS PASTA	10.2
CALAMARI AND CHIPS	11.1
KIDS NUGGETS AND CHIPS	10.2

## DESSERT

BAKLAVA	6
KARITHOPITA	6
BOUGATSA (10 MINUTES WAITING TIME)	6
KATAIFI	6
GALAKTOBOUREKO	6
RIZOGALO	6
LOUKOUMI (TURKISH DELIGHT)	4

## PIATELLA PLATTERS *Greek Style of Eating*

VEGETARIAN PLATTER for 2	56
--------------------------	----

MEAT PLATTER FOR 2	60.3
--------------------	------

SEAFOOD PLATTER FOR 2	67.9
-----------------------	------

OPA PLATTER FOR 2 (MIX MEAT, VEGE & SEAFOOD)	70.4
--	------

GREEK GODS FEAST PLATTER FOR 4	101.9
--------------------------------	-------

## FAMILY DINNER

Fav dip with pita bread, grilled halloumi, cherry tomatoes with herb dressing, lamb souvla, chicken souvla, greek chips, greek salad and turkish delight	69.9
--	------



TO ORDER – CALL 07 3207 0333

OPEN 7 DAYS LUNCH AND DINNER

Phone 07 3711 6578 / 07 3207 0333

Mobile: 0458 579 390

Facebook: Opa Greek Cuzina Instagram: Opa Greek Cuzina

**WHAT DOES "OPA!" MEAN?** The actual meaning of "opa!" is more like "Oops" or "Whoops!" Among Greeks, you might hear it after someone bumps into something or drops or breaks an object. Because of this, you may also hear it during the now rare breaking of plates in Greek restaurants and nightclubs as a sound of praise for the singers, dancers, or other performers. This may actually be where it got its extra meaning as a sound of praise – originally used after the breakage occurred, and then became associated with the act of praising the performers.



Authentic  
GREEK FOOD

## KAI MEZEDES DIPS

All dips are served with warm pita bread

<b>TARAMASALATA</b>	7.6
Traditional fish roe, garlic, lemon, EVOO	
<b>FAVA</b>	7.6
Garbanzo beans, tahini, garlic, lemon, EVOO (GF,DF)	
<b>TZATZIKI</b>	7.6
Yoghurt, cucumber, garlic, dill, lemon, EVOO (GF)	
<b>MELIZANOSALATA</b>	7.6
Grilled egg plant, garlic, yogurt, tahini, EVOO, GF	
<b>HTIPITI</b>	7.6
Spicy capsicum, feta, garlic, ricotta, EVOO	
<b>TRIO OF DIPS</b>	19.5
Fava, melitzanosalata, htipiti	
<b>FIVE DIPS</b>	29.7
Fava, melitzanosalata, htipiti, taramasalata, tzatziki	

## MEZEDES ENTRÉE

<b>SAGANAKI</b>	12.7
Sizzling Kefalograviera Greek cheese, EVOO, oregano, Lemon (V, GF)	
<b>FIG SAGANAKI</b>	16.9
Sizzling Kefalograviera Greek cheese with homemade fig compote, Oregano, Lemon, EVOO (V, GF)	
<b>KOLOIKITHAKIA</b>	12.7
Zucchini fritters, graviera, parmesan and fetta cheese, herbs, tzatziki (V)	
<b>DOLMADES</b>	10.9
Hand-Rolled vine leaves, beef mince, rice, herbs, tzatziki (GF, DFA)	
<b>OKTOPODI</b>	15.2
Grilled octopus, golden pickled cucumber, EVOO, lemon, Fava (DF, GF)	
<b>KALAMARAKI</b>	14.4
Fried calamari, lemon dressing, tzatziki (DF, GF)	
<b>FETA KAI ELIES</b>	10.2
Feta, marinated olives (V, GF)	
<b>HALLOUMI</b>	11.8
Grilled halloumi, cherry tomatoes, Greek lemon dressing (V)	
<b>SPANAKOPITA</b>	12.7
Spinach & feta pie, parmesan, herbs, layered with filo pastry (V)	

## SOUVLAKI IN-HOUSE MARINATED SKEWERED MEAT

<b>CHICKEN SOUVLAKI MEAL (2 PC)</b>	23.7
Chicken skewers, Greek salad and classic chips (DFA, GF)	
<b>LAMB SOUVLAKI MEAL (2 PC)</b>	24.6
Lamb skewers, Greek salad and classic chips (GF)	
<b>MIX SOUVLAKI MEAL</b>	28.8
Lamb, chicken and vegetarian souvlakis, rice, Greek salad (GF)	

## GYROS IN-HOUSE MARINATION IN MEDITERRANEAN SPICES

<b>CHICKEN GYROS</b>	16.9
Roquette, spinach, tomatoes, onions, tzatziki wrapped in a pita bread and classic chips	
<b>CHICKEN OPEN GYROS</b>	22.9
Greek salad, classic chips and pita bread	
<b>LAMB GYROS</b>	17.8
Roquette, spinach, tomatoes, onions, tzatziki wrapped in a pita bread and classic chips	
<b>LAMB OPEN GYROS</b>	23.7
Greek salad, classic chips and pita bread	
<b>VEGETARIAN GYROS (VEGAN OPTION AVAILABLE)</b>	16.9
Zucchini, shallots, capsicum, feta, onions, all wrapped in pita bread and classic chips	
<b>HALLOUMI GYROS</b>	17.8
Roquette, spinach, tomatoes, red onions, tzatziki, all wrapped in pita bread and classic chips	
<b>HALLOUMI OPEN GYROS</b>	22.9
Greek salad, classic chips and pita bread	

## APO TI PSISTARIA FROM THE ROTESSERI

<b>CHICKEN SOUVLA</b>	23.7
Slow cooked chicken, baked lemon potatoes, tzatziki and pita bread (GFA, DFA)	
<b>LAMB SOUVLA</b>	24.6
Slow cooked lamb, baked lemon potatoes, tzatziki and pita bread (GFA, DFA)	

## MEAT MAIN MEALS

<b>STIFATHO ME ZESTO PSOMI (BEEF STEW)</b>	27.1
Slow cooked beef with caramelised pearl onions with lemon potatoes and pita bread (GFA)	

<b>GEMISTES PIPERIES ME KIMA</b>	24.6
Stuffed capsicum with a mixture of rice, lamb, fresh herbs, lemon potatoes and Greek salad (GF, DFA)	
<b>MOUSSAKA</b>	25.4
Layers of potatoes, eggplant, zucchini, beef ragu, Béchamel sauce, Greek salad and pita bread	
<b>PAITHAKIA</b>	29.7
Char grilled lamb cutlet (marinated in EVOO overnight), tzatziki, pita bread, Greek salad and sweet potato mash (GFA, DF)	

## SEAFOOD

<b>KALAMARAKIA (CALAMARI)</b>	24.6
Fried calamari coated with rice flour, Greek salad, tzatziki and classic chips (GF, DFA)	
<b>GARIDA STI SKHARA (PRAWNS)</b>	27.9
Grilled prawns, EVOO, onion, orange and feta salad, seared scallops and taramosalata (GF, DFA)	
<b>XTAPODI STI SKHARA (OCTOPUS)</b>	27.9
Grilled octopus, Greek salad and fava (GF, DF)	
<b>OPA THALASSINA ZYMARIKIA (SEAFOOD PASTA)</b>	29.7
Pasta with homemade bisque served with a combination of King prawns, calamari and white fish	
<b>PSARIA TIS IMERAS (FISH OF THE DAY)</b>	26.3
Grilled fish, EVOO, lemon potatoes and Greek salad (GF, DFA)	

## VEGETARIAN

<b>SPANAKOPITA</b>	26.3
Spinach and feta pie, parmesan, herbs, Greek salad and chargrilled corn	
<b>VEGETARIAN MOUSSAKA</b>	21.2
Layers of potatoes, eggplant, zucchini, Béchamel sauce, chargrilled corn, pita bread and Greek salad	
<b>VEGETARIAN GEMISTES (VEGAN AVAILABLE)</b>	21.2
Stuffed capsicum, mixture of eggplant, zucchini, spinach, carrots with Greek herbs and spices, lemon potatoes, chargrilled corn and Greek salad	

## HORIATIKI SALATA SALAD

<b>GREEK SALAD</b>	12.7
Golden pickle, tomato, cucumber, onion, feta, olives, tossed in EVOO and lemon	