

OPAA!

MEZE BAR & GRILL

0113 243 6658
opaagreek.co.uk

COLD STARTERS

TZATZIKI £3.70

Traditional greek dip with yoghurt, cucumber, vinegar and olive oil

HOUMOUS £3.70 (V)

Pureed chickpeas with sesame seed paste, olive oil & lemon

TYROKAFTERY £3.70

Spicy dip of crumbled feta, hot chillies & red pepper

FETA CHEESE £5.45

With olive oil and oregano

DOLMADAKIA £5.50 (V)

Vine Leaves stuffed with rice

LAHANODOMADES £5.50 (V)

Cabbage rolls stuffed with rice

GIGANTES £5.50 (V)

Butter beans in tomato sauce

GREEK OLIVES £3.90 (V)

CHOICE OF THREE £11.50

Choose any 3 of the above with pitta bread

HOT STARTERS

TYROPITA £5.20

Fillo pastry with feta cheese

SPANAKOPITA £5.20 (V)

Fillo pastry with fresh spinach

CRETAN GRUYERE £6.75

Grilled Cretan Gruyere cheese

KEFTEDES £5.50

Greek style meatballs in a rich tomato, red wine & feta cheese sauce

KING PRAWNS £7.95

King prawns in garlic with feta cheese, tomato and a drop of ouzo

SIDES

RICE £2.50

HOUSE FRIES £2.50

SWEET POTATOES £3.50

GREEK STYLE POTATOES £3.50

PITTA BREAD

PITTA BREAD £1.20

GARLIC BREAD £3.60

RIGANATI PITTA £2.20

Pitta bread served with oregano & E/V olive oil

MIXED GRILL PLATTER £15.95

A selection of grill meats, chicken, pork, lamb and sausage, served with pitta bread, tomato, onion, tzatziki & chips

CHICKEN SOUVLAKI £12.65

Tender pieces of chicken marinated in olive oil, oregano, served with pitta bread, tomato, onion, tzatziki & chips or rice

PORK SOUVLAKI £12.65

Tender pieces of pork marinated in olive oil, oregano, served with pitta bread, tomato, onion, tzatziki & chips or rice

GREEK VILLAGE SAUSAGE £11.95

Freshly grilled sausage with Greek herbs served with tomato, onion, tzatziki & chips or rice

GREEK BIFTEKI £11.95

Beef & Lamb mince with Greek herbs, served with pitta bread, tomato, onion, tzatziki & chips or rice

CHICKEN YEEROS PORTION £12.50

Freshly grilled gyros served with pitta bread, tomato, onion, tzatziki & chips or rice

PORK YEEROS PORTION £12.50

Freshly grilled gyros served with pitta bread, tomato, onion, tzatziki & chips or rice

BEEF STIFADO £14.70

Beef cooked slowly in red wine with baby onions and Greek herbs in tomato sauce. Served with chips or rice

LAMB KLEFTIKO £15.95

Tender lamb on the bone, slowly oven roasted with oregano, rosemary, lemon and garlic. Served with Greek style potatoes

KEFTEDAKIA PORTION £11.95

Greek beef meatballs with tomato and feta sauce served with salad & chips or rice

ON THE GRILL

LAMB CHOPS £14.45

Charcoal grilled lamb chops marinated with mustard & honey, served with tzatziki and rice or chips

SIRLOIN STEAK £17.95

Chargrilled 8oz sirloin steak, served with chips or rice

RIB EYE STEAK £18.95

Chargrilled 8oz Rib eye steak, served with chips or rice

MAIN COURSES

MOUSAKA £11.95

Beef mince and lamb mince with aubergines, courgettes and potatoes. Topped with a creamy bechamel sauce

VEGETARIAN MOUSAKA £11.95

Quorn with aubergines, courgettes and potatoes. Topped with a creamy bechamel sauce

PAPUTSAKI £11.95

Slow cooked aubergine with mince lamb seasoned with Greek herbs topped with melted cheese.

VEGETARIAN PAPUTSAKI £11.95

Slow cooked aubergine with quorn seasoned with Greek herbs topped with melted cheese.

*Ask for vegan option.

CRETAN MEZE

MEAT MEZE

Tzatziki, houmous, tyrokafteri, pitta bread, dolmades, a mix of grill meats (pork & chicken souvlaki, lamb chops, greek sausage), meat balls, Greek salad, Greek style potatoes & rice

for one £18.95 for two £36.00

VEGETARIAN MEZE

Tzatziki, houmous, tyrokafteri, pitta bread, dolmadakia, tyropita, baked fallafel, grilled halloumi, okra in tomato sauce, Greek salad, Greek style potatoes & rice

for one £17.90 for two £35.00

VEGAN MEZE

Houmous, pitta bread, dolmades, Greek olives, spanakopita, butter beans, baked fallafel, veg on a skewer, okra in tomato sauce, Greek salad, Greek style potatoes & rice

for one £17.00 for two £34.00

SALADS

GREEK SALAD £6.90

Tomato, cucumber, onion, pepper, olives & feta cheese

CRETAN SALAD £6.90

Mixed green salad with rocket, cherry tomatoes, Cretan Gruyere, egg, E/V olive oil & lemon

