

Discover The Taste of Greece

OPA!

GREEK CUISINE & FUN

LUNCH AND DINNER MENU

ENTREES- \$11

SERVED WITH GREEK SALAD, RICE & PITA BREAD

- GYRO PLATTER**- rotisserie sliced of beef and lamb with Tzatziki sauce
- MOUS-SAKA**- eggplant, potatoes, zucchini, Angus seasoned meat sauce and creme Bechamel sauce
- CHICKEN SOUVLAKI PLATTER**- lemon, oregano, olive oil & garlic
- PA-STI-TSIO**- layers of pasta, seasoned ground beef & creme Bechamel sauce
- SPICY CHICKEN BREAST**- fresh garlic, pepper & olive oil
- BAKED PEPPERS & TOMATOES**- stuffed with seasoned rice, fresh tomato & home made meat sauce
- ATHENIAN CHICKEN**- grilled chicken, stuffed with spinach & feta
- FILET MIGNON SOUVLAKI**- cubes of filet Mignon marinated with thyme, oregano, pepper, garlic & olive oil- \$13
- LAMB LOIN SOUVLAKI**- charcoal grilled marinated cubes of lamb \$13
- COMBO PLATE**: Gyros-Chicken-Lamb-Filet Mignon (choose any 2 combinations) \$13

LOW-CARB PLATTERS-\$11.00

ORGANIC MIXED GREENS, FETA CHEESE, SUN DRIED TOMATOES SALAD; SAUTE WITH OLIVE OIL & GARLIC, ROASTED RED PEPPERS & FRESH GRILLED VEGETABLES; BROCCOLI, SPINACH, RED ONIONS, MUSHROOMS, TOMATOES & OLIVES

- FRESH GRILLED CHICKEN**- garlic, lemon, oregano, extra virgin olive oil
- SPICY CHICKEN BREAST**- made with OPA's mild spicy sauce
- ROASTED GARLIC CHICKEN**- made with OPA's garlic caesar sauce
- ROTISSERIE GYRO**- slow cooked tender gyro meat
- FILET MIGNON SOUVLAKI**- marinated cubes of fitel mignon in thyme, rosemary, oregano, & wine \$13
- LAMB LOIN SOUVLAKI**- marinated with garlic lemon, rosemary, olive oil, oregano & wine \$13
- GRILLED SALMON**- charcoal grilled with lemon & virgin olive oil \$13

GRILLED WRAP PLATTERS-\$9.95

MADE WITH FRESH GRILLED VEGETABLES, MUSHROOMS TOMATOES, ONIONS, SPINACH, PEPPERS & MELTED FETA CHEESE. SERVED WITH RICE AND GREEK SALAD

- GRILLED CHICKEN CAESER**- roasted garlic house caesar sauce
- SPICY GRILLED CHICKEN**- house spicy garlic sauce
- GYRO WRAP**- rotisserie beef & lamb with tzatziki sauce
- HUMMUS & CHICKEN WRAP**
- LAMB LOIN**- charcoal grilled with tzatziki
- FILET MIGNON**- thyme, rosemary, oregano, wine & tzaziki sauce
- HUMMUS WRAP**- fresh grilled vegetables, hummus & melted feta
- EGGPLANT WRAP**- roasted peppers, grilled vegetables & roast eggplant spread
- FALAFEL WRAP**- falafel slices with hummus & vegetables

VEGETARIAN LOVERS- \$9.95

WITH GREEK SALAD, PITA BREAD, HUMMUS & BABA GHANNOUGE

- FALAFEL PLATTER**- chickpea croquettes & parsley
- SPANAKOPITA PLATTER**- spinach pie with feta cheese
- DOLMADES PLATTER**- stuffed grape leaves, rice, lemon, dill & olive oil
- HUMMUS WRAP**- fresh grilled vegetables; mushrooms, tomatoes, spinach, red onions with hummus & melted feta cheese
- FALAFEL WRAP**- falafel slices with hummus & vegetables
- EGGPLANT WRAP**- roasted peppers, fresh grilled vegetables with roasted eggplant spread
- VEGETARIAN MOUSSAKA**- baked eggplant, potatoes, zucchini, roasted tomatoes & Bechamel creme sauce
- BAKED PEPPERS**- stuffed with seasoned rice & fresh homemade tomato sauce

GREEK PASTA

SERVED WITH GREEK SALAD, RICE & PITA BREAD

- SPAGHETTI**- fresh house made tomato or meat sauce with a blend of Imported Greek cheeses- \$9
- ATHENIAN SPAGHETTI**- fresh spinich, sun dried tomato, mushrooms; tossed with garlic, olive oil, wine & Greek cheeses -\$9
- ATHENIAN SPAGHETTI WITH CHICKEN** -\$11

fort lowell		
blackledge		
glenn	campbell	stinson

2990 N. CAMPBELL AVE. 327-2841

Sunday-Thursday 11am to 9pm
Friday & Saturday 11am to 10pm