

OPA!

APPETIZERS

- Pita Mozz** \$ 8
grilled pita, olive oil, mozzarella cheese, **add feta +\$1**
- Pita Feta** \$ 8
grilled pita, olive oil, feta cheese, **add mozzarella +\$1**
- Solo Hummus Dip** \$ 9
our traditional housemade hummus served with pita bread
- Hummus Trio** \$ 11
traditional house-made hummus, roasted red pepper hummus, basil pesto hummus, served with pita bread
- Mediterranean Trio** \$ 13
spanakopita, spicy feta, hummus, served with pita chips
- Gyrolls** \$ 14
egg rolls filled with hand sliced gyro meat, sriracha slaw, mozzarella and feta cheese, served with our egg roll sauce
- Spanakopita Dip** \$ 10
a fresh spinach and feta cheese creamy dip served with pita chips
- Feta Fritters** \$ 13
OPA's signature house-made Greek cheese fritters served with Sriracha honey mustard
- Keftedes** \$ 11
Greek meatballs, topped with feta cheese, served with tzatziki
- Falafel Balls** \$ 9
traditional mixture of ground chickpeas in our special blend of herbs and spices with tzatziki sauce
- Stuffed Mushrooms** \$ 10
mushroom caps stuffed with spicy feta and spanakopita, topped with mozzarella cheese

SOUPES

- White Bean Chicken Chili** \$ 7 / \$ 12
house-made OPA family recipe
- Domato Soupa** \$ 6 / \$ 11
tomato basil soup topped with feta cheese crumble and fresh basil

KIDS

- 12 & Under
- Cheese Pizta** \$ 7
- Pita Mozz** \$ 7
- Chicken Tenders*** \$ 7
- Ham and Cheese Wrap*** \$ 7
- Turkey and Cheese Wrap*** \$ 7
- *served with potato chips

WRAPS

- Beef & Lamb Gyro** \$ 12
freshly carved, thinly sliced layers of beef and lamb, with tzatziki, lettuce, onion, tomato
- Chicken Gyro** \$ 13
grilled chicken with greek spices, feta spread, lettuce, onion, tomato
- Chicken Souvlaki** \$ 13
marinated grilled chicken souvlaki, tzatziki, lettuce, onion, tomato
- BBQ Chicken** \$ 13
grilled BBQ chicken, tzatziki, sautéed onion, lettuce, tomato
- Chicken Club Melt** \$ 14
grilled or fried chicken, bacon, honey mustard, lettuce, onion, tomato, mozzarella cheese
- Steak Melt** \$ 16
cubed NY strip, tzatziki, sautéed onion mushrooms and bell peppers, lettuce, tomato, mozzarella cheese
- Hickory Smoked Southern Sausage** \$ 15
MS sausage, tzatziki, sautéed onion & mushrooms, lettuce, tomato
- Grilled Shrimp** \$ 15
grilled shrimp marinated in traditional Greek spices, tzatziki, sautéed onion and bell pepper, lettuce, tomato
- Falafel** \$ 9
ground chickpeas in our special blend of herbs and spices, tzatziki, lettuce, onion, tomato
- Grilled Veggie Melt** \$ 12
sautéed onion, mushrooms and bell peppers, lettuce, tomato, tzatziki, choice of mozzarella or feta cheese
- BLT** \$ 13
classic bacon, lettuce, tomato, feta spread
- Ham and Cheese Melt** \$ 13
ham, lettuce, tomato, mozzarella cheese, honey mustard
- Turkey and Cheese Melt** \$ 13
turkey, lettuce, tomato, feta spread, mozzarella cheese

DRINKS

FULL BAR SERVICE AT FRONT & REAR BARS

- Coca-Cola Products \$2
- Sweet Tea / Unsweet Tea \$2
- Mississippi Delta Brewed Coffee \$2.50
- Sparkling Water \$4

DESSERT MENU & WINE LIST ON BACK

ENTREES

- Steak Kabob** \$ 26
cubed NY strip served with garlic redskin smashed potatoes and a steamed vegetable blend
- Chicken Souvlaki Kabob** \$ 18
marinated grilled chicken breast served over lemon dill pilaf and a steamed vegetable blend served with tzatziki
- Shrimp Kabob** \$ 21
grilled Greek seasoned shrimp served over lemon dill pilaf with a steamed vegetable blend
- Garlic Herb Lamb Chops** \$ 32
lamb rack sliced in-house served with garlic redskin smashed potatoes and steamed veggies
- Lemon Herb Redfish** \$ 28
grilled Redfish seasoned and topped with caper butter served over lemon dill pilaf with steamed veggies finished with grilled lemon & rosemary

SALATAS

- Greek Salad** \$ 8 / \$ 13
mixed greens, cucumber, onion, cherry tomato, artichoke hearts, kalamata olives, pepperoncini peppers, feta cheese crumbles, choice of dressing
- Village Salad** \$ 7 / \$ 12
a traditional horiatiki salad created with freshly chopped vegetables tossed in salt, pepper, oregano, and olive oil
- House Salad** \$ 8 / \$ 13
mixed greens, onion, cherry tomato, mushroom, crouton, cheese, choice of dressing
- ADD PROTEIN**
- Chicken \$6 / Shrimp \$8 / Gyro \$6**
- Dressings:** greek vinaigrette, ranch creamy feta dressing, balsamic vinaigrette, honey mustard

SIDES

All sides are \$3

- Cottage Fries**
- Pita Bread**
- Pita Chips**
- Garlic Redskin Smashed Potatoes**
- Lemon Dill Pilaf**
- Steamed Vegetables**

DISCLAIMER consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

OPA!

WINE

Darkhorse House Wine
Glass \$7 / Bottle \$28

Pinot Noir
Cabernet Sauvignon
Chardonnay
Pinot Grigio
Sauvignon Blanc
Rosé

Wine by the Bottle

Francis Ford Coppola • Merlot \$ 40
Meiomi • Pinot Noir \$ 45
Decoy • Pinot Noir \$ 50
Francis Ford Coppola • Claret \$ 40
Louis M Martini • Cabernet Sauvignon \$ 45
Decoy • Cabernet \$ 50
A to Z • Pinot Grigio \$ 40
Kendall Jackson • Chardonnay \$ 35
Kim Crawford • Sauvignon Blanc \$ 38
La Marca • Prosecco \$ 38
Castello Del Pogio • Moscato \$ 28
Chateau Ste. Michelle • Riesling \$ 28

DESSERTS

Baklava \$ 4
our rich and flaky pastry layered with ground walnuts and topped with honey

Sopapitas \$ 4
pita bread fried, tossed in honey and cinnamon sugar

ADD ICE CREAM +\$1

COCKTAILS

OPA! Famous Lemonada \$10
Our frozen combination of lemonade, Vodka, Metaxa Ouzo, Honey, Mint

Opajito's \$11
Bacardi Silver, fresh mint, lime, lemon simple syrup, choice of fresh berries; blackberries, blueberries, or strawberries

Santorini Smash \$11
Tanqueray or Tito's, muddled mint and cucumber, lemon juice, lime juice, Sprite, cucumber

Gin and Sin \$12
Hendricks, Blue Curaçao, lemon juice, cranberry juice

The Sweet Caroline \$12
Tito's, Chambord, lemon simple syrup, pineapple juice

Apollo Cooler \$11
Metaxa Ouzo, Ginger Ale, lemon juice, lemon twist

OPA! Bloody Mary \$10
Our signature recipe of the classic Bloody with Tito's & Ouzo

Greek Russian \$11
Stoli Citros, Kahlúa, half and half, honey

Pamarita \$11
Lunazul Blanco Tequila, Grand Mariner, Pama liqueur, house-made sour mix

Mississippi Red \$12
Old Soul bourbon, lemon simple syrup, muddled strawberry

DOMESTIC BEER

All domestic beers are \$4

Bud Light
Budweiser
Busch Light
Coors Light
Miller Lite
Michelob Ultra
Yuengling

PREMIUM BEER

Blue Moon \$ 5
Corona Extra \$ 5
Crosstown Siren \$ 6
Fat Tire \$ 5
Ghost River Gold \$ 5
Guinness \$ 6
Heineken \$ 5
Lagunitas IPA \$ 5
Michelob Ultra Gold \$ 5
Modelo \$ 5
Peroni \$ 6
Shiner Bock \$ 5
Shiner Light Blonde \$ 5
Stella Artois \$ 5
Sweet Water Blue \$ 5
Tiny Bomb \$ 6
Zippin Pippin IPA \$ 6
Sierra Nevada \$ 5

SELTZERS

Cathead \$ 6
High Noon \$ 7
Truly \$ 5
White Claw \$ 5

**ASK YOUR SERVER ABOUT OUR
SEASONAL BEER & COCKTAILS**

WHERE EVERYONE WANTS TO

GO GREEK

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