

# starters

**WOW!** **Garlic Fries** 5.49  
**Greek Fries (Garlic w/ Feta)** 6.99  
 Need I say more?

**Avgolemeno Soup (Ahu-go-lemon-o)** Bowl 5.49 Cup 3.99  
 This is the most famous and traditional of Greek soups made from a flavorful **chicken stock** and the juice of **fresh lemon** with **egg** and **rice** and served with fresh grilled pita. We hope you enjoy this favorite. **Buy it by the quart!**

**VEG!** **Tzatziki (Zat-Z-key)** 6.99  
 Originating in Greece, and a favorite throughout the Mediterranean, this healthy mix of **yogurt** is blended together with fresh **cucumbers**, fresh **dill** and chopped **mint** with a hint of **garlic** and served with fresh grilled pita. **Buy it here by the pint or quart!**

**Spanakopita (Span-a-co-pea-ta)** 4.29  
 This flaky, filo, feta cheese and **spinach ensemble** is nothing short of another favorite. **And it makes a delicious addition to any party tray!**

**VEG!** **Dolmathes (Dole-maw-tez)** 6.99  
 We really tried hard to have Mama join us to create her famous dolmathes but she just wanted too much "a piece of the action." So we matched her recipe as close as we could. Hope you enjoy these authentic **grape leaves** filled with **rice** and **herbs** and served with **Tzatziki**. **Order them for your next party!**

**Calamari (No trans fats!)** 7.99  
 We prepared them for you in a lightly floured coat and deep fried them in canola oil to make it just a little more healthy. We toss in a couple of fresh lemon wedges and our own cocktail sauce recipe. Enjoy!

**VEG!** **Hummus Dip** 6.99  
 Mama finally gave in and gave up one of her recipes. Most of you know that this is a Middle Eastern delicacy and not so Greek but it's sooooo good. Please enjoy this delicious blend of **garbanzo beans**, **Tahini sauce**, **lemon juice** and **garlic** served with fresh grilled pita. **Buy it here by the pint or quart!**

**VEG!** **Falafel Platter** 7.99  
 7 perfectly cooked pieces of falafel for dipping in Tahini sauce, Hummus and Tzatziki. Enjoy this customer request! **What an item for your next party!**



**Gyros Plate (Year-O)** 7.99  
 We weren't exactly sure where to put this on the menu because its not a sandwich or a salad or from the grill so we thought it might make a good starter. Gyros meat carved from the cone of **beef** and **lamb**, served with **red onion**, **tomato**, **Tzatziki** and **fresh grilled pita**.

**WOW!** **Variety Platter (Dinner for 2 / Appetizers for 4)** 19.99  
 I think this dish is best described the way one of our salads is named ... "a little of this and a little of that!" Served on a large platter with **Spanakopita**, **Dolmathes**, **Falafel**, **Gyro** with **Tzatziki**, **Feta Cheese** and **Olives** and served with **fresh grilled pita**. **I dare you to eat the whole thing!**



*All from scratch with the freshest ingredients!*

• **Special offers do not apply to Variety Platter**

# salads

**Add grilled chicken breast to any salad (4 oz. serving)** 2.29  
**Add falafel to any salad (4 pieces)** 3.99  
**Add gyro to any salad (4 oz. serving)** 2.29  
**Add sliced leg of lamb to any salad** 5.99

**The Opa! Opa!** 7.99 half 6.99  
 Nothing but **tradition** here and so good for you! We selected only the finest **mixed greens**, red juicy **tomato**, crispy **cucumbers** and marinated **onion** to protect your fresh breath. Don't forget the **pepperoncini**, kalamata **olives** and **feta** cheese. Oh the cheese! **Add Chicken for a complete meal!**



**"A Little of This and a Little of That"** 7.99 half 6.99  
 Just what it says... try a **choice of four** pre-tossed salads that include **Tabouli**, **"Summer in Athens"** (Horiatiki), **Orzo** pasta, and our new **Chickie Mama** salad. We thought that this would be a good idea for those of you who are like my sister. When I was younger, eight of us living together, she would ask me when I made something for myself, "Can I have just a taste, just a bite, just a sip?" It used to drive me crazy. So if you're like my sister, you will love the chance to try just a bite, just a taste of **"a little of this and a little of that."**



**VEG! NEW!** **Chickie Mama Salad** 7.99 half 6.49  
 Mama's one hot chef - every recipe is full of flavor! Nothing has changed with her new Chickie Mama salad made with **chick peas**, sliced olives, onions, tomato, fresh chopped mint and various other spices. **Please enjoy this new, gluten free, vegan, Mediterranean salad.**

**Summer in Athens** 7.99 half 6.99  
 Traditionally known as the **Horiatiki** salad (*Hor-e-ah-tee-key*). You guessed it, this is one of our favorites too and the name is appropriate. Just imagine a warm summer night year round enjoying an emulsification of juices from only the finest **tomatoes**, **cucumbers**, **onions** and topped with **feta**. It really makes for an exciting **"Summer in Athens!"** Opa!

**Tabouli (Tabouleh)** 8.49 half 6.99  
 Another favorite of the Mediterranean. This truly Lebanese dish is one of the healthiest salads one could eat. Made with fresh **parsley**, **green onion**, **mint**, bulgar wheat, various **spices** in exact amounts that we can't tell you about and tossed together with **fresh lemon juice** and a little **olive oil** to make a wonderfully light meal. Now Mama doesn't know this, but when she gave us the hummus recipe, the Tabouli recipe was stuck to the back. We hope you enjoy another favorite of ours!

**Orzo Pasta Salad** 7.99 half 6.99  
 For all you pasta lovers out there, this is a **delicious mix** of **orzo** pasta, **tomatoes**, **artichokes**, fresh **herbs**, kalamata **olives** and a little garlic all tossed together with a splash of olive oil and a squeeze of **lemon**.

**Aegean Sea Spinach Salad** 9.99 half 7.99  
 The Aegean Sea offers a bountiful variety of fresh seafood and we turned it all into a salad. We use **calamari** and **marinated red onions** and a little help from our Italian neighbors with the pancetta and toss it all together using one of our favorite **light dressings**. Hope you enjoy!

**Aphrodite Meets Caesar** 7.99 half 6.99  
 Even Aphrodite liked a good Caesar - we added her name to the mix to make you think it could have been a Greek salad at one time. Besides, how does anyone really know what was what so long ago? I guess that's why they call it ancient history.

# GYROS, PITAS & MORE

**Ask about our box lunches!** (Minimum order required)

**Add French Fries to any item** 2.29  
**Add Orzo Pasta, Tabouli, or Summer in Athens** 4.49

**Gyro (Year-O)** 6.29  
 Mildly **seasoned meat** sliced thin and folded in a **warm pita**, sprinkled with finely diced **red onion**, **tomato**, **lettuce** and topped with a **little Tzatziki**. It's all you need for a delicious meal, well maybe not all you need - check out all the other healthy foods on our menu.



**Grilled Chicken Pita** 6.29  
 We wanted the flavor to really pop, so we didn't hold back on our chicken **marinade** and we hope it makes you smile. We added some **tomato**, **onion**, **lettuce** and a little bit of **Tzatziki** to make you smile again!

**Garlic Chicken Pita** 6.29  
 Garlic lovers listen up! Now many of you are aware of the medicinal **value of garlic** and additionally it can also ward off evil spirits, as well as, everyone else's spirit too. Introducing our garlic chicken pita made with one of the most **flavorful garlic sauces** only a mama could make. And speaking of Mama, she just loves that ouzo (a favorite at Greek happy hour) so much, that we shared a few with her. She got really happy and willingly gave us her garlic sauce recipe to share with all of you. Opa!

**Chicken Caesar Pita** 6.29  
 I gotta give credit where credit is due. This simple ensemble of a **caesar salad** with **grilled chicken** in a pita is **delicious**. Thank you to our energetic and creative employees for having a very good idea! Opa!

**Chicken Breast Sandwich** 6.49  
 Served on a ciabatta roll with **garlic sauce**, **lettuce**, **tomato**, **onion** and **pickle**. Enjoy this customer request! **Order it as a box lunch with other sandwiches for your next meeting.**

**VEG!** **Falafel** 6.29  
 The Mediterranean offers all of us a taste of many different cultures and brings with it a world of unity. The Falafel is another one of those favorite Middle Eastern, healthy, happy meals. If you're a vegetarian, you'll love this creation and you're probably no stranger to its unique and delicious flavor. So here's to all you Falafel lovers - this one's for you. Made with garbanzo **beans**, the finest **spices** that we can't tell you about, some fresh **parsley** and some other things we can't tell you about and served with **lettuce**, **pickle**, **tomato** and **Tahini** sauce.

**Barbecued Leg of Lamb Sandwich** 6.99  
 Our leg of lamb sandwich is made with tender slices of **lamb** marinated with **herbs** and **spices** we can't tell you about and placed on a warm roll with our incredibly secret feta and goat **cheese** spread that's puréed together with sautéed **spinach** and fresh **mint** to bring you an incredible flavor.

**Feta Burger** 6.99  
 We make our own burgers with only the choicest sirloin. We throw in some fresh **romaine**, **tomato**, **onion** and a nice healthy slab of **feta** cheese to make this really exciting. Opa!

**VEG!** **Eggplant Sandwich** 6.99  
 This was my wife's idea you know, in fact, this whole place was her brain child, I just follow orders. She said let there be an eggplant sandwich and at that moment, along with a few hundred thousand dollars that we kissed goodbye, the clouds parted and a ray of light cooked those eggplants into tender slices of fake meat marinated in a "little of this and a little of that." I love that line - it sums up everything when you're trying to do a menu. Enjoy!

**Greek Meatloaf** 10.99  
 Made of **lamb**, **onions**, **parsley**, **garlic** and Opa! Opa!'s **secret spices**. Served over rice or garlic mashed potatoes with grilled veggies. **Order it by the pound!**



**Moussaka** 10.99  
 This is just about as traditional a Greek dish as one could have. Made with layers of **eggplant** and **meat sauce** topped with **béchamel cream sauce** and served **over rice**. We hope all of you enjoy this truly traditional dish. **Order a tray for your next party!**



**VEG!** **Vegetarian Moussaka** 10.99  
 It's the same thing as above except we **take out the meat** and add potatoes and spinach and then we add some more of that béchamel sauce. **Order a tray for your next party!**

**VEG!** **Fasolakia** 6.99  
 String beans served Greek style in a flavorful mix of various spices in a tomato base and served over rice. **This is as Vegan as they come!**

**Pastitso** 10.99  
 Considered the Greek version of lasagna, made with layers of **elbow pasta**, **parmesan cheese**, **lamb** and **creamy béchamel sauce**. Served with grilled veggies. Enjoy! **We can also bake you a whole tray for your next get together!**



**KIDS** **Mac-N-Cheese** Bowl 4.99 Cup 3.99  
 I know what you're saying, "what's this doing on the menu at a Greek restaurant?" Well, the Greeks love their children too. The truth is the kids love the stuff and so do I. **Remember to order a tray of Mac-N-Cheese for your child's next birthday.**

**NEW!** **Penne with Mizithra & Feta!** 8.49  
 It's about time we added another favorite from Mama's kitchen. It's all new and full of garlic and Mizithra cheese. If you love a little penne pasta tossed with garlic, olive oil, lemon and more cheese - **then this is your next meal!** **Add Chicken for a complete meal!**

# PITA PIZZAS

**We figured you could put just about anything in or on these pitas - so we experimented with "a little of this and a little of that" plus some really good cheese and we came up with various Pita Pizzas.**

**The Greek** 6.49  
 Made with our **marinara**, **feta** and casari **cheeses**, kalamata **olive**, **artichoke**, **onion** and more feta. Opa!



**The Marianna** 6.49  
 Made with goat **cheese**, **spinach**, red **onions** and portabella **mushroom**.

**The Big Cheese** 6.49  
 Made with fresh feta, goat, casari, mozzarella and parmesan **cheese**. Is that enough cheese for ya?



## FROM THE GRILL

### Souvlaki (Another word for Kabobs)

Marinated in our own special way and grilled on a skewer with bell pepper, onions and served over rice, roasted or garlic potatoes, and grilled veggies.

	(A la Carte)	
Beef Souvlaki	8.99	6.99
Lamb Souvlaki	9.99	7.99
Chicken Souvlaki	8.99	6.99
Seafood Souvlaki	10.99	8.99

(Mahi Mahi, scallop and prawns)



The freshest ingredients prepared fresh daily!

## MORE FROM THE GRILL

**Grilled Salmon Filet** 12.99  
Served with your choice of rice, garlic mashed potatoes or tangy roasted potatoes.

**Grilled Leg of Lamb** 10.99  
What would this menu be without the pure and fresh taste of lamb. If you love garlic, fresh rosemary, olive oil and a little salt and pepper to taste, you're going to love hangin' out here! Served with your choice of rice, garlic mashed potatoes or tangy roasted potatoes.



Of course, you're probably wondering where the name "Orzo" came from, well let me tell ya. When the very first recipe of this salad was being tested sometime around 127bc, Orso, the matriarch of this family, was showing the next generation how to make it... they would ask her questions about how much ingredients would be added and each time she would tell them "about 2 pounds of pasta orso, about half cuppa olive oil orso, about 4 clove of garlic orso, maybe one or two artichoke orso, then add a little fresh herbs orso and there you have it," she said. So then one of the younger ones asked her "what shall we call this bountiful blessing, oh matriarch?" Then there was silence - she spoke ever so gently and said, "we shall name it Orso." The spelling was later changed to "Orzo" because of the sharp, Greek accent. Opa! Opa!

## SIDES & EXTRAS

If you want more of "a little of this and a little of that," check out these side plates and extras!

**French Fries** (no trans fat)

w/Sandwiches or Pitas	2.29
Side of Fries	2.99
A Bigger Side of Fries	3.99
Garlic Fries	5.49
Greek Fries (Garlic w/ Feta)	6.99



Roasted or Garlic Mashed Potatoes	4.99
Rice a healthy serving	2.49
Pita Bread brushed with olive oil and grilled	.99
Grilled Veggies brushed with olive oil and a little garlic	4.99
Extra Feta Cheese	1.99
Extra Sauces: Tzatziki, Garlic, Opa! Opa!, Cocktail	4 oz. 2.99

## Beverages

Free refills on fountain sodas and fresh brewed iced tea!  
Free refills on beer and wine...when lambs fly!

Soda & Assorted Drinks	1.49 - 2.49	
Cold Beer Choice of Domestic and Foreign	3.49 - 3.79	
<b>WINE</b>	<b>Glass</b>	<b>Bottle</b>
Bogle, Merlot	5.99	18.00
Bogle, Petite Sirah	5.99	18.00
Bogel, Chardonnay	5.99	18.00
Bogel Sauvignon Blanc	5.99	18.00
Fat Cat, Pinot Noir	5.99	18.00
Retsina of Attica	5.99	17.00
Salmon Creek, Cabernet	4.99	17.00
Salmon Creek, Chardonnay	4.99	17.00
Salmon Creek, Pinot Grigio	4.99	17.00
Salmon Creek, Pinot Noir	4.99	17.00



We Cater!

## TRY OUR PARTY TRAYS!

Hummus (Serves 15 - 20)	49.00
Tzatziki (Serves 15 - 20)	49.00
Feta & Olives (Serves 20 - 25)	89.00
Falafel (Serves 25 - 30)	99.00
Dolmathes (Serves 25 - 30)	79.00
Spanakopita (Serves 20 - 25)	99.00
Variety (Serves 25 - 30)	99.00
Combo Meat (Serves 25 - 30)	149.00

(Leg of Lamb, Marinated Chicken Breast and Gyros)

All party trays come with extra sauces.

## HOT ENTREES!!

Grilled Vegetables	
(Serves 15 - 20) half pan	59.00
(Serves 25 - 30) full pan	99.00
Rice	
(Serves 15 - 20) half pan	49.00
(Serves 25 - 30) full pan	79.00
Garlic Mashed or Roasted Potato	
(Serves 15 - 20) half pan	49.00
(Serves 25 - 30) full pan	89.00
Mac-N-Cheese	
(Serves 15 - 20) half pan	49.00
(Serves 25 - 30) full pan	79.00

## SOUP, SAUCES & DRESSINGS

Avgolemeno Soup - 14.99 Quart w/grilled pita
Hummus - 9.99 Pt. / 16.99 Quart
Tzatziki - 9.99 Pt. / 16.99 Quart
Garlic Sauce - 6.99 1/2 Pt. / 10.99 Pt. / 18.99 Quart

## Box Lunches too!

Minimum order 10 Box Lunches	
Any Sandwich w/ Salad	8.99
Any Sandwich w/ Salad & Drink	9.99
Any Sandwich w/ Salad, Drink and Baklava	10.99

All box lunches come with a picnic-pack of salt, pepper, fork, knife and napkin.

LET Opa! Opa!  
CATER YOUR NEXT EVENT

Reserve our Patio for your next party!

FRESH MARINATED MEATS AND SEAFOOD Grilled to perfection!

Each pound serves 2 - 3	
Marinated lamb Roast	11.99 lb.
Marinated Chicken	9.99 lb.
Seasoned Gyros	10.99 lb.
Marinated Salmon	10.99 lb.

**SOUVLAKI BY THE DOZEN**  
Chicken 6.99 ea.  
Beef 6.99 ea.  
Lamb 7.99 ea.  
Seafood 7.99 ea.

## SALADS!

Orzo Pasta	
(Serves 15 - 20) half pan	69.00
(Serves 30 - 40) full pan	129.00
Summer in Athens	
(Serves 15 - 20) half pan	69.00
(Serves 30 - 40) full pan	129.00
Tabouli Salad	
(Serves 15 - 20) half pan	79.00
(Serves 30 - 40) full pan	139.00

Combo Salad  
(Serves 15 - 20) half pan 79.00  
(Serves 30 - 40) full pan 139.00

## EXTRAS

Feta Cheese 8.99 lb.  
Grilled Pita 21.99  
(Contains 25 pieces)

We Cater!  
Call us

916.451.4000

or visit us at

www.EatAtOpa.com

All of our food is made from scratch with the freshest ingredients!



Opa! Opa!

eat well...eat Greek!



5644 J Street

Phone Orders Welcomed!

916.451.4000

Check this out!



Curbside Pick-Up

Here's how it works!

Call us with your minimum \$15 credit card order.  
Tell us when you're coming then call us when you arrive

Additional Parking

In adjacent lot at 5700 J Street,  
M-F after 6 pm and all day Saturday and Sunday

Open Daily

Sunday - Wednesday: 10:30 am - 9:30 pm-ish

Thursday - Saturday: 10:30 am - 10:00 pm-ish

Hours change seasonally!

We Cater!

Visit us at [www.EatAtOpa.com](http://www.EatAtOpa.com)

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