

BRUNCH BUBBLING COCKTAILS

*we use premium Greek sparkling wine

Fizzy Chamomile 9
Herbal infusion

Grand Mimoza 9
Grand marnier, fresh orange juice

Gin & Berries Carafa 30
...to share

BRUNCH SIGNATURE COCKTAIL

Espresso Freddo Martini 10
Freshly ground espresso shot, tentura
brandy metaxa 5*, kahlua

GREEK YOGHURT DELICACIES

OPSO Granola 9.5
Oat & hazelnut crumble, cocoa nibs
thyme honey, chilled blueberries
chocolate pearls, pomegranate

Lemon Curd 9
Lemon curd, passion fruit seeds, mango
kiwi, coconut, pineapple, pomegranate

Berry Lovers 8.5
Raspberries, blackberries
strawberry jam, pistachio crumbs

PANCAKES

Gianduja Explosion 12
Homemade choco-praline spread
gianduja zest, sugary hazelnuts

Very Berry 11
Mascarpone cream cheese
strawberry jam, chilled fresh berries

Greek Black Forest 13
Bitter chocolate cream
sour cherries spoon sweet
kaimaki ice cream

PASTRIES

Spanakopita 14
Spinach pie, feta cheese, mint
Greek yogurt dip

Koulouri Bun Breakfast 9
Sesame covered mini milk buns
strawberry jam, lemon curd
fresh goat's curd

French Toast 13
Peanut butter, banana, choco pearls
salted caramel ice cream

Bougatsa from Thessaloniki 14
Semolina-vanilla custard roll, crispy phyllo

SALADS & GREENS

Dakos Salad 12
Olive oil rusks, cherry tomatoes,
organic capers, olives, onion
barrel-matured feta, balsamic

Green Salad 9
Mixed baby greens, quinoa,
pomegranate, almond flakes,
xinomizithra cheese

Grilled Lettuce 12
Feta crumble, spring onion,
goat's curd, dill

BRUNCH CLASSICS

Peinirli Tigania 14
Lemon-oregano glazed pork belly
mascarpone cream cheese
peinirli pastry

OPSO Fish Burger Spetsiota 19
Fish of the day grilled fillet, tomato jam
roasted garlic mayo, squid ink bun
hand cut chips

EGGS

Egg & Chips 9
Sunny side up duck egg, hand cut chips
smoked cheese sauce, tomato jam

Kayanas 11
Scrambled eggs, wilted cherry tomatoes
barrel matured feta cheese
on toasted sourdough bread

Green Kayanas 13
Scrambled eggs, wilted cherry tomatoes
guacamole, barrel matured feta cheese
on toasted sourdough bread

Opso 'Benedict' 14
Semi cooked eggs, lamb prosciutto
grilled kale, Greek yogurt 'hollandaise'
on koulouri milk bread

Eggs & Veg 11
Semi cooked eggs, shitake mushrooms
charred leeks, curd sauce
on koulouri milk bread

Prime Smoked Salmon 14
Semi cooked eggs, guacamole
lemon sorrel, cheese cream
on koulouri milk bread

Maniatiki 8
Handmade pasta, fried duck egg
brown butter, metsovone cheese

BREADS AND SPREADS

Taramas 7
Cod roe spread, Kalamata olives

Tzatziki 7
Greek yoghurt & garlic spread
dill, cucumber

served with:
Grilled Sourdough Bread 3
Pitta Bread 3

MEZE

Feta Saganaki 8
Baked feta cheese
wilted cherry tomatoes

Metsovone Croquette 10
Smoked cheese
homemade rhubarb jam

Barrel Matured Feta 8
OPSO exclusive

Ladenia 'Pizza' 13
Cherry tomatoes, Kalamata olives
green peppers, red onion
galomizithra cheese

TRADITIONALLY FLAVORED

Lemon-Oregano Chicken 21
Slow cooked chicken thigh
charred baby gem lettuce
potato puree, feta cheese

Open-Faced Souvlaki 26
Grilled pork belly
tzatziki, tomato, onion, mint
on pitta bread

Pumpkin 'Kleffiko' 19
Papillote roasted butternut squash
tomatoes, dill, thyme, feta
red onion, miso

SIDES

Oregano Chips 4
Chunky Guacamole 3.5
Tomato Jam 2

*Please inform our staff for any allergies

*A discretionary service charge of 12.5% will be added to your bill