

OPSO

Caviar Ossetra 10gr / Beluga 30gr, served with hazelnut blinis 45 / 155

Breakfast

OPSO granola, hazelnut crumble, thyme honey, berries 15
Lotus pancake, banana, salted caramel 15
Verry berry pancake, mascarpone, strawberry jam, berries 16
Greek toast, tahini, banana, salted caramel ice-cream 16
Bougatsa, traditional pastry, semolina custard 18

Eggs

Open lamb pitta, sunny side up egg, smoked tomato, cumin yoghurt 25
Green 'Kayanas', scrambled eggs, avocado mash, barreled feta 19
Salmon royale, semi cooked eggs, Greek yoghurt hollandaise, koulouri 24
Truffled 'Strapatsada', scrambled eggs, mushrooms, fresh black truffles 26
Eggs 'Saganaki', semi cooked eggs in tomato sauce, feta cheese 38 (for 2)

Starters

Tzatziki 8
Taramas, Greek bottarga 9
Ox tongue, tomato, coriander 16
Feta kataifi 14
Spanakopita, handmade spinach pie, feta, Greek yoghurt 19
Dakos, Greek salad with olive oil rusks 17

Mains

Octopus 'Stifado', black-eyed beans, caramelized onions 65
Fish of the day, sea farmed from Kefalonia island 95/kg
Sunday roast, lamb shank, roasted potatoes, beef 'Gravy' 53
Lemon oregano whole baby chicken and okra 38
½ kg Cull yaw chops on charcoal 45
T-Bone steak, Porterhouse 1kg 95 (for 2)

Sides

Fava 7
Charred broccoli, Greek yoghurt 9
Grilled lettuce, feta 8
Potato puree, lemon-oregano 7
Olive oil flatbread 4
Sourdough bread 4