



OPSO MENU 2022

£100 per person

STARTERS

Smoked sashimi

Yellowtail kingfish, smoked aubergine broth, nutmeg

Florinis red pepper hummus

Pumpkin seeds, Olive oil flatbread & sesame crackers , Kalamata olives

Dakos salad

Greek salad, 18 months barrel-matured feta cheese
Kytherian olive oil rusks



Metsovone croquette

Smoked Greek cheese, rhubarb jam

Octopus

Caramelised onion, charred greens, black eyed beans

Fava Bean Puree

Lemon bitters



MAINS

Cauliflower Roast

Curry mayo, pomegranate & hazelnut - pine nut crumble

Yellowtail Kingfish collar

Tomato 'Riganada', samphire

Prime rib eye steak

Cranberry sauce, chimichurri, truffle mayo, fir tree aromas

or

Tomahawk Steak*

Cranberry sauce, chimichurri, truffle mayo, fir tree aromas

Supplement: £25 per person

SIDES

Brussel sprouts

Smoked bacon

Hasselback potatoes

Herbs

DESSERTS

Spicy chocolate donut

Chilli chocolate cream, cocoa, raspberries

Christmas on Alaska

Burnt meringue, salted caramel ice cream, 'moustokoulouro' chocolate cookie

SWEET TREAT

Melomakarona

Greek traditional Christmas cookie
(complimentary)

*Please let us know if you would like to enjoy the Prime rib eye steak or the Tomahawk steak a week in advance.

OPSO's philosophy is food to be shared, family style. Our sharing menu eliminates the need for individual ordering and ensure a smooth service.

Please note, we can accommodate any dietary requirements provided we have that information a week prior to the date of your booking.

DRINKS

We attach our beverage and champagne menu, should you wish to enjoy an aperitif upon arrival.

Our exclusively Greek wine list offers unique wines, from the islands and mainland of Greece. Should you have a wine of choice, please inform us a week in advance so that we can ensure availability.

We also offer a bottomless drinks option, which includes sparkling, white, rose, and red wines, as well as draft lager beer, bottled water and soft drinks, at a cost of £50 per guest.

Additional drinks, coffees and digestives will be charged upon consumption, as per our price list.

Please find here our [Drink list](#) and our [Wine list](#) for your convenience.

Kindly note that you are more than welcome to bring your own wines, our corkage fee is £40 per bottle (750ml).

HOMEMADE CAKE

For birthdays and other celebrations, our Pastry Chef can prepare a delicious cake, the cost of which is £35 per kilo. Please note that the order of the cake should be confirmed at least one week prior to your booking.

Should you wish to bring your own cake, a cakeage fee of £30 will apply.

PRICING

All prices include VAT and there will be an optional service charge of 15% added to your bill.

PRIVATE HIRING & BOOKING CONFIRMATION

The exclusive use of our private dining room 'The Larder', which is located on the lower ground floor of the restaurant, comes with its own dedicated waiting team, a private bar and the option to play the music of your choice. For the private hire of 'The Larder' there is a minimum spend, which depends on the day and time of the event. In order to confirm your reservation, a £2,000 deposit is needed, which will be refunded after the event has taken place