

SUNDAY BRUNCH 10 am – 3 pm

Brunch Plates

Spartan Breakfast – house cured sausage, ham, trahana, fried haloumi, 2 eggs any style, pork bacon, pita bread 13

House Baked Pastry Plate – daily selection 6

Pancakes – greek style, powdered sugar and cinnamon or nutella and banana 8

French Toast – seasonal fruit and walnuts 8

Greek Benedict – ham, soft boiled egg, house baked pullman bread 10

Breakfast Gyro – scrambled eggs, house cured sausage, kaseri, kefalograviera and metsovone cheese 10

Everything Bagel – scrambled eggs, ham, house cured sausage, hash browns, kaseri cheese 10

Greek Omelet – pastourma, arugula, metsovone cheese 8

Yogurt Parfait – seasonal fruit, walnuts, monastiri honey 7

Oatmeal – cinnamon, seasonal fruit, brown sugar 8

House Made Sides

Bacon 4

Lamb Bacon 5

Beef & Sage Sausage 5

Hash Browns or Fries 5

Fingerling Potatoes 5

Bagel (butter or cream cheese) 3

Grilled Pita 1

Pastry 2

Beverages

Greek Sunrise – pineapple juice, ouzo 8

Bloody Mary – vodka, tomato juice, bacon-feta garnish 8

Mimosa – freshly squeezed orange juice, sparkling wine 9

Moonrise – brandy, blackberries, iced tea 8

Fresh Squeezed Orange Juice 5

Apple Juice 4

Greek Coffee 4

Regular or Decaf Coffee 3

Greek Tea – black with lemon, herbal rosemary or green with ginger 3

Frappe – Iced or Hot 4 (spiked add \$6)

Lunch Plates

Gyros (served with house cut fries)

Lamb – prime shaved lamb, tzatziki, salata 12

Fish – daily selection, spinach pita, pesto 12

Chicken – smoked paprika, fried picked artichoke, garlic aioli 12

Zucchini – grilled, fava hummus, spiced carrot salad 12

Bifteki Burger – grass fed local beef, kaseri cheese, red pepper aioli, tomato, egg, house cut fries 12

Greek Mom's Grilled Cheese – house made bread, metsovone, kefalograviera and kaseri cheeses, creamy tomato soup dip, house cut fries 12

Vegetable Soup – seasonal vegetables, fresh herbs, parmesan 7

Tiropita Kataifi – kefalograviera & robiola cheese, filo, orange, honey 11

Pork Souvlakia – marinated pork shoulder, parsley pesto 9

Chicken Souvlakia – marinated thighs, crispy chicken skin, sesame 9

Mushroom Pita – roasted wild mushrooms, kefalograviera cheese, creamy mushroom sauce, green salad 11

Spanakopita – spinach, kefalotiri & feta cheese, filo, green salad 11

Spreads (choose one; served with house made pita bread)

tzatziki, fava hummus, melitzanosalata, tirokafteri or

black garlic skordalia 7

Salads (add chicken 3)

Village Salad – tomato, cucumber, kalamata olives, barrel-aged feta 12

Spring Salad – watercress, bibb lettuce, seasonal vegetables, avocado herb dressing 10

Grilled Salad – chicken, grilled romaine, zaatar croutons, garlic dressing 13

Beet Cured Salmon – carpaccio style, melon, vidalia, arugula, pickled pepper 12



215.545.0170 ♦ 1311 Sansom Street, Philadelphia ♦ OpaPhiladelphia.com

Consuming raw or undercooked foods can increase your risk of food-borne illnesses 20% gratuity will be added to parties of 6 or more.