



AUTHENTIC GREEK CUISINE

DESSERTS

BAKLAVA The most famous Greek pastry! Layers of phyllo dough, walnuts, cinnamon, sugar and Greek honey. 8.50

BAKLAVA SUNDAE Our famous pastry built into a vanilla scoop sundae, topped with caramel, nuts & honey. 10.50

BOUGATSA Layers of phyllo dough folded around a mixture of sauteed green apples whipped with ricotta cheese, cream cheese, cinnamon and sugar. Drizzled with raspberry and caramel sauces. 8.50

GALAKTOBOUREKO Traditional phyllo wrapped vanilla bean semolina custard with vanilla bean ice cream. 9.50

FRUIT SOUVLAKI Two skewers of seasonal fresh fruit topped with raspberry and caramel sauces, finished with Nutella (chocolate hazelnut spread). 8.50

BANANA BREAD PUDDING Fresh bananas baked in our awesome bread pudding, drizzled with a metaxa honey glaze, topped with a scoop of vanilla ice cream. Served warm....delish! 9.50

SOKOLATINA Our homemade molten chocolate cake topped with a raspberry sauce and a scoop of vanilla ice cream. 11.25

**Consuming raw or undercooked meats, fish, seafood, poultry or eggs may raise your risk of food borne illness, especially if you have certain medical conditions.

COFFEE

Frappe (Iced Coffee Drink) 4.00
Greek Coffee - French Roast - Espresso 3.50

COME VISIT US AT ONE OF OUR OTHER LOCATIONS

CAMPBELL · LOS ALTOS · SANTA CLARA · WILLOW GLEN · WALNUT CREEK
NOW OPEN IN DOWNTOWN SAN JOSE AND MORGAN HILL

BOOK YOUR NEXT EVENT IN OUR BEAUTIFUL PRIVATE DINING SPACE IN **LOS ALTOS**

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