

OPERA TAVERN

TO START

Italian olive mix
Chargrilled flatbread/nduja butter
Jamón ibérico de bellota

TAPAS TO SHARE

poached lemon sole, baby fennel , lemon butter sauce with
brown shrimp
galician octopus ,fermented garlic bread , saffron aioli,
monksbeard
chargrilled wild atlantic prawns , chilli , garlic , parsley

Ibérico abanico, piquillo peppers, pork crackling
truffle glazed chicken breast , chicken leg and tarragon bon
bon ,wild garlic pesto
beef tagliatta , winter greens, pecorino sauce

Burrata, pickled plums,almonds

Winter tomato salad, homemade focaccia, yuzu oil
jerusalem artichoke ravioloni, crispy artichoke , lemon
butter sasuce

DESSERTS

rosemary pannacota, sponge cake and coffee ice cream
lemon choux , lemon curd , white chocolate

Allergen information available upon request.
A discretionary 12.5% service charge will be added to your bill. This
is shared among all our staff.

