

# OPERA TAVERN

C - Crustaceans  
D - Dairy  
Ce - Celery  
G - Gluten  
F - Fish  
N - Nuts

P - Peanuts  
E - Eggs  
L - Lupin  
Mo - Mollusc  
Sd - Sulphur Dioxide  
S - Soya  
Mu - Mustard

Se - Sesame Seeds  
Df! - Deep fried in the same oil  
PB - Pregnant Beware  
\* - Possible cross contamination  
( ) - May be excluded

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## CHARCUTERIE

Jamon iberico de bellota 11/22  
*aged 5 years*

Lardo 5.5

L'imbrogliona toscana 5.5

Wild boar truffle mortadella 5.5

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## BAR SNACKS

Jamon croquetas, aioli 7 **E G D**

Homemade focaccia with  
seaweed miso butter 4.5 **G D**

Padrón peppers 6 **Df!G**

Italian mix olives 4 **Sd**

Spanish mix nuts 4 **N**

Mini calzone with n'duja 6.5 **D E G Sd**

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## CHEESE

Truffle manchego 5.5 **D**

Garrotxa 5.5 **D**

Gorgonzola piccante 5 **D**

Taleggio 5 **D**

Robiola 5.5 **D**

*(cheese served with pane carasau) (G)*

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## FISH

Tiger prawns, chillies, parsley 12.5 **C**

Boquerones, green peppercorns, arbequina oil, lemon thyme 6.5 **F Sd**

Pan roasted sea trout, risotto verde, baby fennel 11 **D F**

Galician octopus, smoked almond hummus, pickled jalapeno 12 **G Mo N Sd**

Skate wing stuffed with wild mushrooms, burre blanc, brown shrimps 11.5 **C D F**

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## MEAT

N'duja scotch egg, wild garlic 6.5 **E G**

Duroc pork belly, caramelised peach, grilled spring onion 10.5 **Ce**

28 day aged beef bavette, cauliflower, bagna cauda sauce 12 **(F D Sd)**

Chicken saltimbocca, fine beans, fresh peas, jamon sauce 11 **D Ce**

Barbery duck breast, carrots, quinoa, confit leg croquet 12 **E G Ce Sd**

Iberico pork burger, gorgonzola piccante, baby gem, caramelized red onion, aioli 9.5 **D E G Sd**

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## VEGETABLES

Burrata, courgettes, pesto, pistachio 9.5 **C D N**

Courgette flower, monte enebro, thyme honey 7 **D E**

Miso roast aubergine, piquillo peppers, crispy chickpeas, pickled onion 9 **G\* S Sd**

Tenderstem broccoli tempura, vegan jalapeno aioli, pickled red onion, endive 9 **G Sd**

Black pepper & pecorino cheese tortelloni, shaved pecorino, sage 9 **D E G**

Patatas bravas, aioli, manchego 6.5 **D E G Sd**

Classic tortilla cooked to order 6 **E G**

Spanish tomato salad with yuzu oil 6

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## PUDDINGS

Honey yogurt semifreddo, bee pollen, sherry vinegar 6 **D E G Sd**

Dark chocolate mousse, chocolate savoy sponge, roasted hazelnut & caramel 7.5 **D E G N**

Tarta de Santiago, caramelised figs, vanilla ice cream 6.5 **D N Sd E**

Ice cream and sorbet selection (3 scoops) 7 **D**

LUKASZ KIELBASINSKI, HEAD CHEF

GABRIELA VINCZEOVA, GENERAL MANAGER

Allergen information available upon request.

A discretionary 12.5% service charge will be added to your bill. This is shared amongst all our staff.