

OPERA TAVERN

CHARCUTERIE

Jamon iberico de bellota 11/22
aged 5 years
Chorizo magno 5.5
L'imbrogliona toscana 5.5
Wild boar truffle mortadella 5.5

Charcuteria selection 14

BAR SNACKS

Jamon croquetas, aioli 7
Homemade focaccia with miso
seaweed butter 4.5
Padrón peppers 6
Italian mix olives 4
Spanish mix nuts 4
Mini calczone with n'duja 6.5

CHEESE

Truffle Manchego 5.5
Garrotxa 5.5
Gorgonzola piccante 5
Taleggio 5
Robiola 5.5

Cheese board (a selection of 3) 12
(cheese served with crackers)

FISH

Tiger prawns, chillies, garlic, parsley 12.5
Boquerones, green peppercorns, arbequina oil, lemon thyme 6.5
Pan roasted sea trout, risotto verde, baby fennel 11
Galician octopus, smoked almond hummus, pickled jalapeno 12
Skate wing stuffed with wild mushrooms, burre blanc, brown shrimps 11.5

MEAT

N'duja scotch egg, wild garlic 6.5
Duroc pork belly, caramelised peach, grilled spring onion 10.5
Dry aged beef bavette, cauliflower, bagna cauda sauce 12
Chicken saltimbocca, fine french beans, fresh peas, jamon sauce 11
Barbery duck breast, carrots, quinoa, confit leg, croquet 12
Iberico pork burger, gorgonzola piccante, baby gem, caramelized red onion, aioli 9.5

VEGETABLES

Burrata, courgettes, pesto, pistachio 9.5
Courgette flower, monte enebro, lemon thyme honey 7
Miso roast aubergine, piquillo peppers, crispy chickpeas, pickled onion 9
Tenderstem broccoli tempura, vegan jalapeno aioli, pickled red onion, endive 9
Black pepper & pecorino cheese tortelloni, shaved pecorino, sage 9.5
Patatas bravas, aioli, manchego 6.5
Classic tortilla cooked to order 6
Spanish tomato salad with yuzu oil 6

PUDDINGS

Honey yogurt semifreddo, bee pollen, sherry vinegar 6
Dark chocolate mousse, chocolate savoy sponge, roasted hazelnut & caramel 7.5
Tarta de Santiago, caramelised figs, vanilla ice cream 6.5
Ice cream and sorbet selection (3 scoops) 7

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.