

# OPERA TAVERN

## TO START

Padrón peppers  
Chargrilled flatbread with seaweed butter  
Selection of charcuterie  
Jamon croquetas, aioli

## MAIN TAPAS TO SHARE

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Galician octopus, smoked almond hummus, pickled jalapeno  
Pan roasted cod, brown chicken sauce, leeks, shimeji mushroom

Chicken saltimbocca, fine french beans, fresh peas, jamon sauce  
Slow cooked lamb shoulder, purple sprouting broccoli, aubergine puree, jus

Patatas bravas, aioli, manchego  
Courgette flower, monte enebro, lemon thyme honey

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## DESSERT TO SHARE

Tarta de Santiago, caramelised figs, vanilla ice cream  
Mascarpone cheesecake with passion fruit

Allergen information available upon request.

LUKASZ KIELBASINSKI, HEAD CHEF      GABRIELA VINCZEOVA, GENERAL MANAGER

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