

# OPERA TAVERN

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## TO START

Complimentary Prosecco

Padron peppers, maldon salt

Jamón ibérico de bellota

Chargrilled flatbread, confit garlic butter

Burrata pugliese, datterinni tomato, wild garlic pesto, pine nuts

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## TAPAS TO SHARE

Tiger prawns, garlic, hot guindilla salsa

Guilt head Sea Bream, green & white asparagus, monksbeard,  
onuga cavair

Tempura of tenderstem broccoli, vegan jalapeno aioli, pickled  
shallots

Chargrilled octopus carpaccio, puntarella salad, citrus dressing

Patatas bravas, alioli, manchego

Slow cooked Iberian pork belly, apple, morcilla

28 days aged rib eye (300g), sautéed wild mushrooms

Slow cooked lamb shoulder, capponata, piquillo puree,  
romano courgette

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## DESSERTS

Homemade tiramisu', pistachios

Churros, citrus mascarpone and chocolate sauce

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Allergen information available upon request.

We cannot guarantee the absence of traces of nuts and other allergens as  
we do not have a separate allergen preparation area