

OPERA TAVERN

CASUAL FINE DINING IN THE HEART OF LONDON, INSPIRED BY THE FLAVOURS OF SPAIN & ITALY

BAR SNACKS

Pan con tomate 8
*Padrón peppers 7.5
Marcona almonds 5.5
*Spanish & Italian mix olives 5.5
N'duja scotch egg, herb aioli 9.5
Boquerones, arbequina olive oil 7.5
Flatbread with black garlic butter 6.5
Patatas bravas, aioli, aged manchego 7.5
Jamon Iberico & manchego croquetas, aioli 9

COMPARTIR BOARDS

Our artesian selection of cheeses & charcuterie products from different regions of Italy & Spain.

HAND CARVED JAMON IBERICO 14/26
100% jamon iberico expertly crafted by Fisan artisan aged for 3 years, Salamanca

CHEESE & CHARCUTERIE
20 SMALL | 30 LARGE

*3 cheeses with 3 different cuts.
Served with crackers, Quince jelly, hot gundillas, caperberries*

SIGNATURE IBERICO SLIDER 8.5 (EA)

Salt Yard signature snack with chilli jam, aged Manchego, aioli, hot guindilla

HEAD CHEFS TASTING MENU 52.5 PP

**The taster selection/minimum 2 people*

FISH

*Tiger prawns, garlic, hot red chilli salsa 14
Galician Octopus carpaccio, puntarella salad 13.5
*Yellow fin tuna tartare, avocado puree, tapioca crisps, radishes, aleppo pepper 15
Pan fried cod, fregola sarda, bisque, semi dry tomato 15.5

MEAT

*Slow cooked Iberian pork belly, apple, morcilla 14.5
Pan fried Martiko duck breast, parsnip, red cabbage, blackberry jus 16.5
*Slow cooked ox cheeks, truffled mash potato, porcini sauce 17.5
Grilled Iberico secreto, pepperonata, chestnuts, 16
Chargrilled lamb rump, caponata, rosemary jus 16

VEGETABLES

Aubergine parmigiana, fior di latte, basil 14.5
*Burrata pugliese, sun dry tomato pesto, pine nuts 12
Roasted delicata pumpkin, whipped cheese, pomegranate, hazelnut sauce 12.5 (v)
*Tempura of tenderstem broccoli, vegan jalapeno aioli, pickled shallots 10.5 (v)
Grezzina courgette, goat cheese mousse, orange blossom honey 9

DESSERT

*Traditional tiramisu & pistachios 9
Creamy chocolate, honeycomb & raspberries 9
Blood orange tart, chocolate soil, blood orange sorbet 9
Churros, citrus mascarpone and chocolate sauce 9

NO CASH ACCEPTED. CONTACTLESS & CARD PAYMENTS ONLY

**SALT
YARD
GROUP**

@saltyardgroup

WE CAN NOT GUARANTEE THE ABSENCE OF TRACES OF NUTS AND OTHER ALLERGENS DUE TO NOT HAVING A SEPARATE ALLERGEN PREPARATION AREA. ALLERGEN INFORMATION AVAILABLE UPON REQUEST. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. THIS IS SHARED AMONGST ALL OUR STAFF.

OPERA TAVERN

ALLERGEN MENU

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

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

BAR SNACKS

*Padrón peppers 7.5
Pan con tomate 8 (**G**)
Marcona almonds 5.5 (**N**)
*Spanish and Italian mix olives 5.5 **Sd**
Boquerones, arbequina olive oil 7.5 **F, Sd**
N'duja scotch egg, herb aioli 9.5 **E, G, Sd**
Flatbread with confit garlic butter 6.5 **G, D, (Sd)**
Jamon Iberico & manchego croquetas, aioli 9 **D, E, G (Sd)**
Patatas bravas, aioli, aged manchego 7.5 (**D**), (**E**), (**Sd**) (**Ce**)

COMPARTIR BOARDS

Our artesian selection of cheeses & charcuterie products from different regions of Italy & Spain.

HAND CARVED JAMON IBERICO 16/28 N*
100% jamon iberico expertly crafted by Fisan artisan aged for 3 years, Salamanca

CHEESE & CHARCUTERIE D (G) E (SD)
20 SMALL | 30 LARGE

*3 cheeses with 3 different cuts.
Served with crackers, Quince jelly, hot gundillas, caperberries*

SIGNATURE IBERICO SLIDER 8.5 (EA) G S (D) (CE) (E)

Salt Yard signature snack with chilli jam, aged Manchego, aioli, hot guindilla

HEAD CHEFS TASTING MENU 52.5 PP

**The taster selection/minimum 2 people*

FISH

*Tiger prawns, garlic, hot red chilli salsa 14 **C, F*, Mo***
Galician Octopus carpaccio, puntarella salad 13.5 **Mo, Sd**
*Yellow fin tuna tartare, avocado puree, tapioca crisps, radishes, aleppo pepper 15 **F, Sd**
*Pan fried cod, fregola sarda, bisque, semi dry tomato 15.5 **F C Sd Ce D**

MEAT

*Slow cooked Iberian pork belly, apple, morcilla 14.5 **Sd, (S)**
Pan fried Martiko duck breast, parsnip, red cabbage, blackberry jus 16.5 **Sd Ce D**
*Slow cooked ox cheeks, truffled mash potato, creamy porcini sauce 17.5 **D Sd**
Grilled Iberico secreto, pepperonata, chestnuts 16 **Sd**
Chargrilled lamb rump, caponata, rosemary jus 16 **Sd Ce**

VEGETABLES

Aubergine parmigiana, fior di latte, basil 14.5 **D, S, Sd**
*Burrata pugliese, sun dry tomato pesto, pine nuts 12 **D Pine Nuts**
Roasted delica pumpkin, whipped cheese, pomegranate, hazelnut dressing 12.5 (vegan) (**N**) (**Sd**)
*Tempura of tenderstem broccoli, vegan jalapeno aioli, pickled shallots 10.5 **Sd S** (vegan)
Grezzina courgette sticks, goat cheese mousse, orange blossom honey 9 **D**

PUDDINGS

*Traditional tiramisu' & pistachios 9 **E, D, Sd, G, (N)**
Creamy chocolate, honeycomb & raspberries 9 **D, E**
Blood orange tart, chocolate soil, blood orange sorbet 9 **D E G**
Churros, citrus mascarpone and chocolate sauce 9 **E, G, D (N) (S)**
Ice cream and sorbet selection (3 scoops) 7 **D E**

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NO CASH ACCEPTED. CONTACTLESS & CARD PAYMENTS ONLY