

# OPERA TAVERN

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

£55

## *Tapas to share*

Padron peppers

Charcuterie & cheese board (small)

Chargrilled flatbread with confit garlic butter

Jamon & Iberico crouquetas (supplement) £2 each

Tiger prawns, garlic, hot red chilli salsa

Yellow fin tuna tartare, avocado puree, tapioca crisps,  
radishes, aleppo pepper

Aubergine parmigiana, fior di latte, basil

Chargrilled lamb rump, caponata, rosemary jus

Slow cooked ox cheeks, truffled mash potato, porcini sauce

Patatas bravas, aioli, aged manchego

Churros, chocolate sauce

# OPERA TAVERN

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

£ 8 5

Glass of bubbly on arrival

*Tapas to share*

Padron peppers

Jamon Iberico & manchego croquetas

Cheese and Charcuterie selection + Jamon iberico de bellota

Chargrilled flat bread with confit garlic butter

Burrata pugliese, sun dry tomato pesto, pine nuts

Galician Octopus carpaccio, puntarella salad

Pan fried cod, fregola sarda, bisque, semi dry tomato

Roasted delicata pumpkin, whipped cheese, pomegranate, hazelnut sauce

Pan fried Martiko duck breast, parsnip, red cabbage, blackberry jus

Hereford 30 days aged rib eye (350g), salsa verde

Patatas bravas, aioli

Traditional tiramisu' & pistachios

Churros, warm chocolate sauce