

# OPERA TAVERN

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

## BAR SNACKS

- Pan con tomate (vg) (337kcal) 8.0
- \*Padrón peppers (vg) (202kcal) 7.5
- Marcona almonds (468kcal) 5.5
- Spanish & Italian mixed olives (vg) (229kcal) 5.5
- N'duja Scotch egg, herb alioli (861kcal) 9.5
- Boquerones, Arbequina olive oil (358kcal) 7.5
- Flatbread, black garlic butter (v) (271kcal) 6.5
- Patatas bravas, alioli, aged Manchego (v) (626kcal) 7.5
- \*Jamón ibérico & Manchego croquetas, alioli (728kcal) 9.0

## COMPARTIR BOARDS

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

### HAND CARVED JAMÓN IBÉRICO

Small (170kcal) 14.0 | Large (340kcal) 26.0  
*100% Jamón Ibérico expertly crafted by Fisan artisan. Aged for 3 years, Salamanca.*

### CHEESE & CHARCUTERIE

Small (641kcal) 20.0 | Large (1004kcal) 30.0  
*3 cheeses with 3 different cuts. Served with crackers, quince jelly, caperberries & hot guindillas.*

## SIGNATURE IBÉRICO SLIDER 8.5 EACH

Salt Yard signature snack w/ chilli jam, aged Manchego, alioli & hot guindillas (262kcal)

## HEAD CHEF'S TASTING MENU 55 PP

\*The taster selection (for the table, minimum of two guests)

## FISH

- \*Tiger prawns, garlic, hot red chilli salsa (745kcal) 14.0
- Galician octopus carpaccio, puntarella salad (360kcal) 13.5
- \*Yellowfin tuna tartare, avocado purée, tapioca crisps, radishes, Aleppo pepper (319kcal) 15.0
- Pan-fried cod, fregola sarda, bisque, semi-dried tomato (422kcal) 15.5

## MEAT

- \*Slow-cooked Iberian pork belly, apple, morcilla (1192kcal) 14.5
- Pan-fried Martiko duck breast, parsnip, red cabbage, blackberry jus (585kcal) 16.5
- \*Slow-cooked ox cheeks, truffled mashed potato, porcini sauce (758kcal) 17.5
- Chargrilled lamb rump, caponata, rosemary jus (387kcal) 16.0

## VEGETABLES

- Aubergine parmigiana, fior di latte, basil (350kcal) 14.5
- \*Burrata pugliese, sun-dried tomato pesto, pine nuts (v) (403kcal) 12.0
- Roasted Delica pumpkin, whipped cheese, pomegranate, hazelnut sauce (vg) (261kcal) 12.5
- \*Tempura of Tenderstem broccoli, vegan jalapeño alioli, pickled shallots (vg) (474kcal) 10.5

## DESSERT

- \*Traditional tiramisù, pistachios (525kcal) 9.0
- Creamy chocolate, honeycomb, raspberries (638kcal) 9.0
- Churros, citrus mascarpone, chocolate sauce (390kcal) 9.0
- Ice cream & sorbet selection (3 scoops) (330kcal) 7.0