

# OPERA TAVERN

## TAPAS SMALL PLATES

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

### BAR SNACKS

- Pan con tomate (vg) 8
- \*Padrón peppers (vg) 7.5
- Marcona almonds 5.5
- Spanish & Italian mix olives (vg) 5.5
- N'duja Scotch egg, herb alioli 9.5
- Boquerones, Arbequina olive oil 7.5
- Flatbread, black garlic butter (v) 6.5
- Patatas bravas, alioli, aged Manchego (v) 7.5
- \*Jamón Ibérico & Manchego croquetas, alioli 9

### COMPARTIR BOARDS

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

#### HAND CARVED JAMÓN IBÉRICO

SMALL 14 | LARGE 26

100% Jamón Ibérico expertly crafted by Fisan artisan  
Aged for 3 years, Salamanca

#### CHEESE & CHARCUTERIE

SMALL 20 | LARGE 30

3 cheeses with 3 different cuts  
*With crackers, quince jelly, hot guindillas, caperberries*

### SIGNATURE IBÉRICO SLIDER 8.5 EACH

Salt Yard signature snack w/ chilli jam, aged Manchego, alioli, hot guindilla

### 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 14
- Galician octopus carpaccio, puntarella salad 13.5
- \*Yellowfin tuna tartare, avocado purée, tapioca crisps, radishes, Aleppo pepper 15
- Sea bream, white asparagus, broad beans, lemon beurre blanc, crispy capers 16

### MEAT

- \*Slow-cooked Iberian pork belly, apple, morcilla 14.5
- Corn Fed Chicken Milanese, aged parmesan, bitter leaf salad 14.5
- \*Chargrilled beef fillet, purple sprouting broccoli, carboncino sauce, chervil salsa 18.5
- Chargrilled lamb rump, wild garlic mash potatoes, spring onion, red wine jus 17.5

### VEGETABLES

- Aubergine parmigiana, fior di latte, basil (v) 14.5
- \*Burrata pugliese, sun-dried tomato pesto, pine nuts (v) 12
- White & green asparagus, ajo verde, marcona almonds 13.5
- \*Tempura of tenderstem broccoli, vegan jalapeño alioli, pickled shallots (vg) 10.5
- Courgette flower, goat's cheese, blood orange honey (v) 9.5 (each)

### DESSERT

- \*Traditional tiramisù & pistachios 9
- Creamy chocolate, honeycomb & raspberries 9
- Anabell strawberries, whipped mascarpone, meringue 9
- Churros, citrus mascarpone & chocolate sauce 9
- Ice cream & sorbet selection (3 scoops) 7

# 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 55 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

Sea bream, white asparagus, broad beans, lemon beurre blanc, crispy capers 16 F (D) (Sd)

### MEAT

\*Slow cooked Iberian pork belly, apple, morcilla 14.5 Sd, (S)

Corn Fed Chicken Milanese, aged parmesan, bitter leaf salad 14.5 E G

\*Chargrilled beef fillet, purple sprouting broccoli, carboncino sauce, chervil salsa 18.5 (D) (Ce) (Sd)

Chargilled lamb rump, wild garlic mash potatoes, spring onion, red wine jus 17.5 (D) (Ce) (Sd)

### VEGETABLES

Aubergine parmigiana, fior di latte, basil 14.5 D, S, Sd

\*Burrata pugliese, sun dry tomato pesto, pine nuts 12 D Pine Nuts

White & green asparagus, ajo verde, marcona almonds 13.5 (vg) (N)

\*Tempura of tenderstem broccoli, vegan jalapeno aioli, pickled shallots 10.5 Sd S (vegan)

Courgette flower, goat's cheese, blood orange honey 9.5 (each) D

### PUDDINGS

\*Traditional tiramisu' & pistachios 9 E, D, Sd, G, (N)

Creamy chocolate, honeycomb & raspberries 9 D, E

Churros, citrus mascarpone and chocolate sauce 9 E, G, D (N) (S)

Anabell strawberries, whipped mascarpone, meringue 9 E D

Ice cream and sorbet selection (3 scoops) 7 D E

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 THE TEAM.

NO CASH ACCEPTED. CONTACTLESS & CARD PAYMENTS ONLY