

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
- N'duja Scotch egg, herb alioli 9.5
- Boquerones, Arbequina olive oil 7.5
- Spanish & Italian mix olives (vg) 5.5
- 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, grapefruit, pickled jalepeno 13.5
- *Yellowfin tuna tartare, avocado purée, tapioca crisps, radishes, Aleppo pepper 15
- Pan fried seabass, trombetta courgette, datterini tomato salsa 14.5

MEAT

- *Slow-cooked Iberian pork belly, apple, morcilla 14.5
- Corn Fed Chicken Milanese, aged parmesan, bitter leaf salad 14.5
- *Grilled angus beef fillet, aubergine purée, heritage carrots, jus 18.5
- Pan fried Lamb rump, piquillo pepper salsa, roscoff onion, rosemary jus 17.5

VEGETABLES

- Aubergine parmigiana, fior di latte, basil (v) 14.5
- *Burrata pugliese, vegan nduja cream, grilled peach, pistachio 12.5 (v)
- Courgette flower, goat's cheese, blood orange honey (v) 9.5 (each)
- *Isle of Wight tomatoes, whipped vegan feta, cucumber consomme £12.5 (vg)
- Tempura of tenderstem broccoli, vegan jalapeño alioli, pickled shallots (vg) 10.5

DESSERT

- *Traditional tiramisù & pistachios 9
- Creamy chocolate, honeycomb & raspberries 9
- Anabell strawberries, whipped mascarpone, meringue 9
- Churros, citrus mascarpone & chocolate sauce 9
- Homemade 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, grapefruit, pickled jalapeno 13.5 Mo, Sd

*Yellowfin tuna tartare, avocado purée, tapioca crisps, radishes, Aleppo pepper 15 Mo, Sd

Pan fried seabass, trombetta courgette, datterini tomato salsa 14.5 F 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

*Grilled angus beef fillet, aubergine purre, heritage carrots, jus 18.5 Ce Sd

Pan fried Lamb rump, piquillo pepper salsa, roscoff onion, rosemary jus 17.5 Ce Sd

VEGETABLES

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

Burrata pugliese, vegan nduja cream, grilled peach, pistachio 12.5 D Pine Nuts N Sd

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

*Isle of weight tomatoes, whipped vegan feta, cucumber consomme £12.5 (Vg) (Sd)

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

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

Homemade 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