

# OPERA TAVERN

## TO START

Padrón peppers  
Flatbread with miso seaweed butter  
Selection of charcuterie  
Jamon croquetas, aioli

## MAIN TAPAS TO SHARE

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Galician octopus, smoked almond hummus, pickled jalapeno  
Pan roasted sea trout, risotto verde, baby fennel

Dry aged beef bavette, cauliflower, bagna cauda sauce  
Duroc pork belly, caramelised peach, grilled spring onion

Patatas bravas, aioli, manchego  
Courgette flower, monte enebro, lemon thyme honey

## DESSERT TO SHARE

Honey yogurt semifreddo, honeycomb, sherry vinegar  
Pistachio doughnut with mascarpone whipped cream

Allergen information available upon request.

LUKASZ KIELBASINSKI, HEAD CHEF      GABRIELA VINCZEOVA, GENERAL MANAGER

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