

OPERA TAVERN

TO START

Padrón peppers
Flatbread with seaweed butter
Jamon Iberico & manchego croquetas
Jamón ibérico de bellota

MAIN TAPAS TO SHARE

Tiger prawns, chillies, garlic, parsley
Galician octopus, smoked almond hummus, pickled jalapeno
Skate wing stuffed with wild mushrooms, burre blanc, brown shrimps

Dry aged beef bavette, cauliflower, bagna cauda sauce
Barbery duck breast, carrots, quinoa, confit leg , croquet

Patatas bravas, aioli, manchego
Miso roast aubergine, piquillo peppers, crispy chickpeas, pickled onion
Burrata, courgettes, pesto, pistachio

DESSERTS TO SHARE

Tarta de Santiago, caramelised figs, vanilla ice cream
Pistachio doughnut with mascarpone whipped cream

Allergen information available upon request.

LUKASZ KIELBASINSKI, HEAD CHEF

GABRIELA VINCZEOVA, GENERAL MANAGER

OPERA TAVERN

TO START

Padrón peppers
Flatbread with herb butter
Jamon Iberico & manchego croquetas
Jamón ibérico de bellota

MAIN TAPAS TO SHARE

Tiger prawns, chillies, garlic, parsley
Galician octopus, smoked almond hummus, pickled jalapeno
Skate wing stuffed with wild mushrooms, burre blanc, brown shrimps

Dry aged beef bavette, cauliflower, bagna cauda sauce
Barbery duck breast, carrots, quinoa, confit leg , croquet

Patatas bravas, aioli, manchego
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Pistachio doughnut with mascarpone whipped cream

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