

OPERA TAVERN

C - Crustaceans
D - Dairy
Ce - Celery
G - Gluten
F - Fish
N - Nuts

P - Peanuts
E - Eggs
L - Lupin
Mo - Molusc
Sd - Sulphur Dioxide
S - Soya
Mu - Mustard

Se - Sesame Seeds
Df! - Deep fried in the same oil
PB - Pregnant Beware
* - Possible cross contamination
() - May be excluded

CHARCUTERIE

Jamon iberico de bellota 11/22
aged 5 years

Chorizo magno 5.5
L'imbrogliona toscana 5.5
Wild boar truffle mortadella 5.5
Bresaola 5.5
Charcuteria selection 14

BAR SNACKS

Jamon croquetas, aioli 7 **E G D**
flatbread with black garlic butter 4.5 **G D**
Boquerones 6.5 **F Sd**
Padrón peppers 6 **Df!G**
Italian mix olives 4 **Sd**
Spanish mix nuts 4 **N**
N'duja scotch egg, wild garlic 6.5 **E G Sh**
Mini calzone with n'duja 6.5 **D E G Sd**

CHEESE

Truffle manchego 5.5 **D**
Santo Caprino 5 **D**
Gorgonzola piccante 5 **D**
Taleggio 5 **D**
Camembert di bufala 5 **D**
(cheese served with pane carasau) (G)

FISH

Tiger prawns, chillies, parsley 13 **C**
Cured sea trout tartare, creme fraiche, capers, dill 11 **D F G**
Pan roasted cod, jamon sauce, pickled green tomato, trompette mushroom 13 **D F Sd**
Galician octopus, fermented garlic bread, saffron aioli, sea herbs 12 **E G Sd Mo**
Poached lemon sole, baby fennel, lemon butter sauce, brown shrimp 12.5 **F Sd D C**

MEAT

Iberico pork cheeks, chargrilled hispi cabbage, borettane onion 12 **Sh, Ce D**
Beef tagliata, winter greens, pecorino sauce 13.5 **D**
Truffle glazed chicken breast, chicken tarragon bon bon, wild garlic pesto 11.5 **E G N Sd D**
Iberico abanico, piquillo pepper relish, crispy pork skin 16 **G*Sd**
Chorizo picante, smoked almond hummus, roasted red peppers 9.5 **N Se Sd**
Iberico pork burger, gorgonzola piccante, baby gem, caramelized red onion, aioli 9.5 **D E G Sd**

VEGETABLES

Burrata, pickled plums, marcona almonds 9.5 **N Sd**
Courgette flower, monte enebro, thyme honey 7 **D E**
Miso roast aubergine, piquillo peppers, crispy shallots, pickled onion 9 **G* S Sd**
Tenderstem broccoli tempura, vegan jalapeno aioli, pickled red onion, endive 9.5 **G Sd**
Jerusalem artichoke ravioloni, crispy artichoke, lemon butter sauce 10 **D G Sd**
Roast delicata pumpkin, vegan pesto, seeds, rocket 9 **N, Sd**
Patatas bravas, aioli, manchego 6.5 **(D) (E) G*(Sd)**
Winter tomato salad, focaccia, yuzu 7 **G**

PUDDINGS

Rosemary pannacotta 7 **D**
Deconstructed tiramisu 7.5 **D**
Lemon choux, lemon curd, white chocolate 7 **D**
Ice cream and sorbet selection (3 scoops) 7 **D**

LUKASZ KIELBASINSKI, HEAD CHEF

GABRIELA VINCZEOVA, GENERAL MANAGER

Allergen information available upon request.

A discretionary 12.5% service charge will be added to your bill. This is shared amongst all our staff.