

OPERA TAVERN

TO START

Padron peppers
Charcuteria selection
Burrata, pickled plums, almonds
Chargrilled flatbread, black garlic butter

TAPAS TO SHARE

Cured sea trout tartare, creme fraiche, capers , dill
Pan roasted cod, jamon sauce, pickled green tomato, trompette
mushroom
Chargrilled wild atlantic prawns, chilli, garlic, parsley

Iberico pork cheeks, chargrilled hispi cabbage, apple, borettane
onion
Truffle glazed chicken breast, chicken leg and tarragon bon bon,
wild garlic pesto
Chorizo picante, spiced chickpeas, piquillo peppers , jalapeno

Winter tomato salad, homemade focaccia, yuzu oil
Patatas bravas, aioli, manchego

DESSERTS

Pistachio doughnuts, Christmas spice whipped mascarpone
Tiramisu

Allergen information available upon request.

LUKASZ KIELBASINSKI, HEAD CHEF

GABRIELA VINCZEOVA, GENERAL MANAGER

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