

# OPERA TAVERN

---

## TO START

Padron peppers  
Jamón ibérico de bellota  
Chargrilled flatbread, black garlic butter

---

## TAPAS TO SHARE

Tiger prawns, chilli, garlic, parsley  
Stone bass ceviche, capers and raisin puree, tapioca crisps, pickled grapes  
Chargrilled octopus, arroz negro, saffron aioli

Iberico abanico, friggiteLLi pepper salsa, crispy pork skin  
Slow cooked ox cheeks, truffled mash potato, roscoff onion, cavolo nero  
Corn fed chicken ballotine, parsnip, crispy chicken skin, jus

Tempura of stem broccoli, vegan jalapeno aioli, shallots  
Patatas bravas, alioli, manchego

---

## DESSERTS

Rosemary panna cotta with coffee ice cream & burnt butter cake  
Nutella doughnuts, ricotta whipped cream, raspberries

---

Allergen information available upon request.  
We cannot guarantee the absence of traces of nuts and other allergens as we do not have a separate allergen preparation area

LUKASZ KIELBASINSKI, HEAD CHEF

GABRIELA VINCZEOVA, GENERAL MANAGER

# OPERA TAVERN

---

## TO START

Padron peppers  
Jamón ibérico de bellota  
Chargrilled flatbread, black garlic butter

---

## TAPAS TO SHARE

Tiger prawns, chilli, garlic, parsley  
Stone bass ceviche, capers and raisin puree, tapioca crisps, pickled grapes  
Chargrilled octopus, arroz negro, saffron aioli

Iberico abanico, FriggiteLLi pepper salsa, crispy pork skin  
Slow cooked ox cheeks, truffled mash potato, roscoff onion, cavolo nero  
Corn fed chicken ballotine, parsnip, crispy chicken skin, jus

Tempura of stem broccoli, vegan jalapeno aioli, shallots  
Patatas bravas, alioli, manchego

---

## DESSERTS

Rosemary panna cotta with coffee ice cream & burnt butter cake  
Nutella doughnuts, ricotta whipped cream, raspberries

---

Allergen information available upon request.  
We cannot guarantee the absence of traces of nuts and other allergens as we do not have a separate allergen preparation area

LUKASZ KIELBASINSKI, HEAD CHEF

GABRIELA VINCZEOVA, GENERAL MANAGER