

OPERA TAVERN

SALT YARD COOKBOOK:
FOOD & WINE
FROM SPAIN & ITALY
SIGNED COPY £30.00

BAR SNACKS

Chargrilled Bread with Olive Oil or Alioli £2.95
Nocellara del Belice Olives £3.00
Morcilla Scotch Egg £5.25
Guindilla Peppers £2.80
Smoked Almonds £3.00

Crispy Ibérico Pigs' Ears £3.00
Padrón Peppers £4.25
Boquerones £3.30
Kikones £3.00
Rillions £3.00

FROM THE CHARCOAL GRILL

Mini Ibérico Pork and Foie Gras Burger £7.00
Chorizo with Piquillo and Marjoram £5.50

Pinchos Morunos per skewer:

Beef with Horseradish Alioli £4.00
Ibérico Pork Loin and Heart £3.50
Swordfish with Amalfi Lemon £4.00

HAMS

Jamón Ibérico de Bellota, Aged 5 years, Castro y González, Castilla-Leon £15.50
Prosciutto Di Parma, Emilia Romagna £8.40

CHARCUTERIE

Salt Yard Marjoram and Chilli Salami £5.50

Italian Charcuterie Selection £12.00
Spanish Charcuterie Selection £12.00

CHEESE

Italian Selection £11.00
Raschera (Piedmont, Cows' and Goats' Milk)
Bianco Sottobosco (Piedmont, Goats' Milk), Gorgonzola (Piedmont, Cows' Milk)

Spanish Selection £11.00
Picos Blue (Asturias, Cows' and Goats' Milk),
Torta de Baros (Extremadura, Ewes' Milk), Ermesenda (Catalunya, Cows' Milk)

Three Manchegos with Quince £8.50

*Opera Tavern is proud to support Shuktara. An optional £1 will be added to your bill, please ask for more detail.
All our dishes may contain nuts. Game dishes may contain shot. Please advise us of any allergies you have.
Please note that a discretionary 12.5% service charge will be added to your bill.
This will be shared amongst all staff.*

OPERA TAVERN

FISH

Smoked Sardinian Tuna with Black Olive, Orange and Rosemary Oil £7.25

Pan Roasted Cornish Scallop with Squash Purée and Smoked Caper Butter £4.50 each

Chargrilled Sardines with Datterini Tomato, Sea Purslane, Caper and Brown Shrimp Butter £6.25

Grilled Monkfish with Choricero Pepper, Mussels, Orzo Pasta and Sea Purslane £8.75

Deep Fried Salt Cod with Jerusalem Artichoke, Roasted Apple and Chorizo £7.50

Chargrilled Octopus with Chickpea Fritter, Red Pepper and Mojo Verde £8.75

MEAT

Roasted Venison Haunch, Lardo, Celeriac and Girolles £9.25

Pan Fried Wood Pigeon Breast with Black Fig, Fried Scamorza and Sweet Onion £7.50

Chargrilled Iberico Secreto with Salted Walnut Praline and Pickled Salsify £7.25

Confit of Old Spot Pork Belly with Rosemary Scented Cannellini Beans £7.25

Grilled Ibérico Presa with Capers, Shallots and Lemon £8.75

Jamón Croquettes with Alioli £6.25

VEGETABLES

Salad of Roasted Beetroot with Radish and Cumin Dressing £5.50

Courgette Flowers Stuffed with Goats' Cheese and Drizzled with Honey £7.95

Roasted Cauliflower with Cumin, Pickled Romanesco, Pine Nuts and PX Raisins £6.00

Warm Salad of Winter Vegetables with Truffled Gorgonzola Dressing £6.25

Patatas Fritas with Alioli and Bravas Sauce £3.75

Classic Tortilla £4.75

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OPERA TAVERN

£35 SET MENU – over 7 guests

TO START

Chargrilled Bread with Olive Oil

Nocellara de Belice Olives

Padrón Peppers

Salt Yard Marjoram and Chilli Salami

Beef with Horseradish Alioli

A SELECTION OF TAPAS TO SHARE

Smoked Sardinian Tuna with Black Olive, Orange and Rosemary Oil

Chargrilled Sardines with Datterini Tomato, Sea Purslane, Caper and Brown Shrimp Butter

Deep Fried Salt Cod with Jerusalem Artichoke, Roasted Apple and Chorizo

Confit of Old Spot Pork Belly with Rosemary Scented Cannellini Beans

Pan Fried Wood Pigeon Breast with Green Fig, Fried Scamorza and Sweet Onion

Jamón Croquettes with Alioli

Warm Salad of Winter Vegetables with Truffled Gorgonzola Dressing

Courgette Flowers Stuffed with Goats' Cheese and Drizzled with Honey Heritage

Salad of Roasted Beetroot with Radish and Cumin Dressing

Patatas Fritas with Alioli and Bravas Sauce

A SELECTION OF PUDDINGS

Affogato with PX and Raisin Ice Cream

Cold Chocolate Fondant with Salted PX Caramel and Espresso Ice Cream

Dulche de Leche Panna Cotta with Apple, Chestnut Crumble and Yoghurt Sorbet

Roasted Black Figs with Hazelnut Ice Cream and Sour Plum Purée

Calasparra Rice Pudding Brulée with Pomegranate

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OPERA TAVERN

£40 SET MENU – over 7 guests

TO START

Chargrilled Bread with Olive Oil,
Nocellara de Belice Olives, Crispy Ibérico Pigs Ears,
Jamón Ibérico de Bellota, Morcilla Scotch Egg with Tomato and Piquillo Jam,
Beef with Horseradish Alioli, Padrón Peppers,

A SELECTION OF TAPAS TO SHARE

Smoked Sardinian Tuna with Black Olive, Orange and Rosemary Oil
Grilled Monkfish with Choricero Pepper, Mussels, Orzo Pasta and Sea Purslane
Chargrilled Octopus with Chickpea Fritter, Red Pepper and Mojo Verde

Grilled Ibérico Presa with Capers, Shallots and Lemon
Roasted Venison Haunch, Lardo, Celeriac and Girolles
Jamón Croquettes with Alioli

Warm Salad of Winter Vegetables with Truffled Gorgonzola Dressing
Roasted Cauliflower with Cumin, Pickled Romanesco, Pine Nuts and PX Raisins
Courgette Flowers Stuffed with Goats' Cheese and Drizzled with Honey
Patatas Fritas with Alioli and Bravas Sauce

A SELECTION OF PUDDINGS

Affogato with PX and Raisin Ice Cream
Cold Chocolate Fondant with Salted PX Caramel and Espresso Ice Cream
Dulche de Leche Panna Cotta with Apple, Chestnut Crumble and Yoghurt Sorbet
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