

OPERA TAVERN

TODAY WE'RE POURING

SEVILLAN ICE TEA 12
moscatel sherry, earl grey infusion, prosecco

CHARCUTERIE

Jamon iberico de bellota 12/24
aged 5 years

Prosciutto San Daniele 6.5

Truffle Mortadella 7

Salchichon de Vic 6.5

Chorizo Magno 6

Charcuterie selection 18

BAR SNACKS

Padrón peppers 6.5

Spanish and Italian mix olives 4.5

Flatbread with black garlic butter 5.5

Jamon iberico & manchego croquetas, aioli 8

Patatas bravas, aioli, aged manchego 6.5/11

N'duja scotch egg, wild garlic aioli 8.5

Boquerones, arbequina olive oil 6.5

Marcona almonds 4.5

CHEESE

(served with seeded crackers, quince jelly)

Ojos del Manchego 6.5

Gorgonzola dolce 6.5

Ubriaco al prosecco 6.5

Il Canet 6.5

Cheese board (a selection of 3) 18

LARGE PLATES

Chargrilled iberico abanico, piquillo peppers, crispy pork skin 26

28 days aged rib eye (300g), salsa verde 32

TAPAS DISHES

FISH

Tiger prawns, garlic, hot guindilla salsa 13

Steamed mussels, wild garlic, peas, sourdough 10.5

Pan fried Seabass, wilted spinach, brandade and seafood bisque 17.5

Yellow tail tuna, ajo blanco, smoked almonds, fennel 15

Arroz negro, octopus, baby squid, pimento aioli 13

MEAT

Slow cooked Iberian pork belly, apple, morcilla 12.5

Chicken ballotine stuffed with sage, peas & broad beans, crispy parma ham, chicken jus 13

Braised lamb shoulder, crispy sweetbreads, aubergine purée, grelot onion & lamb jus 15

Iberico pork burger, smoked chilli jam, picos blue, hot guindillas 10.5

Grilled chorizo picante, silverskin onions, mojo rojo sauce 9

VEGETABLES

Burrata, panzanella salad, Italian tomatoes and cherries 11

Miso roast aubergine, whipped vegan cheese, pomegranate, poponcini pepper 9.5

Tempura of tenderstem broccoli, vegan jalapeno aioli, pickled shallots 9.5

Spinach gnocchi, summer squash, beurre blanc, parmesan, crispy sage 11

Courgette flower, goats cheese mousse, saffron honey (each) 7.5

Heritage tomato salad, gazpacho, avocado purée, basil 8.5