# OPERA TAVERN

CASUAL FINE DINING IN THE HEART OF LONDON, INSPIRED BY THE FLAVOURS OF SPAIN & ITALY

#### BAR SNACKS

Pan con tomate 8

# COMPARTIR BOARDS

\*Padrón peppers 7.5

Marcona almonds 5.5

\*Spanish & Italian mix olives 5.5

N'duja scotch egg, herb aioli 9.5

Boquerones, arbequina olive oil 7.5

Flatbread with black garlic butter 6.5

Patatas bravas, aioli, aged manchego 7.5

Jamon Iberico & manchego croquetas, aioli 9

Our artesian selection of cheeses & charcuterie products from different regions of Italy & Spain.

HAND CARVED JAMON IBERICO 14/26 100% jamon iberico expertly crafted by cinco jotas in jabugo, aged for 3 years, jabugo, Spain

> CHEESE & CHARCUTERIE 20 SMALL | 30 LARGE

3 cheeses with 3 different cuts. Served with crackers, Quince jelly, hot gundillas, caperberries

# SIGNATURE IBERICO SLIDER 8.5 (EA)

Salt Yard signature snack with chilli jam, aged Manchego, aioli, hot guindilla

#### HEAD CHEFS TASTING MENU 52.5 PP

\*The taster selection/minimum 2 people

### FISH

\*Tiger prawns, garlic, hot red chilli salsa 13.5

Galician Octopus carpaccio, baby fennel & radish salad 13.5

Pan fried Sea bream, daterinni tomatoes, fennel, consomme, basil oil 14.5

\*Yellow fin tuna tartare, avocado puree, tapioca crisps, radishes, aleppo pepper 14.5

## MEAT

\*Slow cooked Iberian pork belly, apple, morcilla 13

\*Grilled fillet of Angus beef, herb mash potato, wild mushrooms 18

Grilled Lamb rump, crispy lamb belly, grilled artichokes, lemon salsa verde 17

Corn fed chicken thigh, basil & courgette puree, grilled courgette, n'duja sauce 13.5

#### VEGETABLES

Aubergine parmigiana, fior di latte, basil 14

Courgette flower, goat cheese, saffron honey 9.5 (each)

Straciatella, chargrilled peaches, marcona almonds, wild rocket 12.5

\*Compressed baby gem, salsa cruda, anchovies /vegan - caperberries 9.5

\*Tempura of tenderstem broccoli, vegan jalapeno aioli, pickled shallots 10.5 (vegan)

#### DESSERT

Traditional tiramisu' & pistachios 8

Creamy chocolate, honeycomb & raspberries 8

Blood orange panna cotta, amaretti crumble 7.5

\*Churros, citrus mascarpone and chocolate sauce 8

