

OPERA TAVERN

London Design Biennale Menu
Choice of any 3 tapas from the two sections

S o m e t h i n g t o s t a r t w i t h

Padrón peppers

Jamon Iberico & manchego croquetas

M o r e t o c o n t i n u e

Bresaola di carpaccio, rocket and aged parmesan, balsamis pearls

Tempura of tenderstem broccoli, vegan jalapeno aioli, shallots

Arroz negro, octopus, baby squid, pimento aioli

Patatas brava, alioli, manchego

Slow-cooked iberico pork belly, apple, morcilla

Heritage tomato salad, gazpacho, avocado puree, basil

D e s s e r t

Ice cream & sorbet selections (3 scoops)

or

Churros, mascarpone, citrus and chocolate souce

Allergen information available upon request.

LUKASZ KIELBASINSKI, HEAD CHEF

GABRIELA VINCZEOVA, GENERAL MANAGER