

Celebrate
with
Opera Tavern







OPERA TAVERN

WITH A REFRESHED LOOK & FEEL, OPERA TAVERN IS A BUZZY AND INVITING TAPAS BAR AND RESTAURANT IN THE HEART OF COVENT GARDEN'S THEATRE LAND.

Celebrate Christmas with us at Opera Tavern.

Whether you're looking for somewhere to host an intimate meal with friends and family, or planning a team night out, then look no further.

We've got delicious tapas dishes made using fresh, seasonal ingredients, an extensive wine list and signature cocktails. We can't wait to celebrate the festive season with you, take a look at our range of menus and get in touch to discuss your booking now.

SALTYARDGROUP.CO.UK
0207 836 3680



CHRISTMAS MENU

£44 per person

Spanish olive mix

Chargrilled flatbread with fermented garlic butter

Selection of Spanish & Italian charcuterie

Stone bass ceviche, caper and raisin purée, tapioca crisps

Pan fried cod, pickled green tomatoes, jamón sauce, wild mushroom

Prawns pil pil, garlic, chilli, parsley

Braised lamb shoulder, smoked ricotta, caramelised winter veg

Chorizo picante with red wine & cippolini onions

Chicken saltimbocca stuffed with truffles, parsnip, crispy skin

Winter tomato salad, pickled silverskin onions, homemade focaccia

Patatas bravas with alioli and aged manchego

Smoked stracciatella cheese, aubergine, pine nuts

Nutella doughnuts with raspberries

Rosemary panna cotta with coffee ice cream and burnt butter cake

Available from 21st November. Pre-order required. Full allergen menu available.
An optional 12.5% Service charge will be added to your bill all of which is distributed between our team.



CHRISTMAS MENU

£54 per person

Spanish olive mix

Padrón peppers with smoked maldon salt

Chargrilled flatbread with fermented black garlic butter

Selection of Spanish & Italian charcuterie with jamón ibérico

Prawn pil pil, chilli, garlic, parsley

Pan fried cod, pickled green tomatoes, jamón sauce, wild mushroom

Lobster tortelloni, lemongrass bisque, sea herbs

Ibérico abanico & presa, roast friggiteli peppers, quince jus

Chicken saltimbocca stuffed with truffles, parsnip, crispy skin

Slow cooked beef cheeks, cavolo nero, black truffle mash potato

Roasted Jerusalem artichoke, cime di rapa pesto, candied almonds

Patatas bravas with alioli and aged manchego

Smoked straciattela cheese, aubergine, pine nuts

Opera cake with Christmas spiced ice cream

Nutella doughnuts with raspberries

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CANAPÉ MENU

Choose a selection of
EIGHT £22 / TWELVE £30 / FIFTEEN £38

Vegan

Miso roast aubergine, piquillo peppers, chickpeas, pickled silverskin onion
Tempura of tenderstem broccoli, jalapeño alioli, red endive
Padrón peppers, maldon salt

Vegetarian

Roasted Jerusalem artichoke, coriander salsa, candied walnuts
Spanish tortilla, garlic alioli
Asparagus tortelloni, fresh peas, watercress

Fish

Prawns in katifi pastry, alioli
Salt cod croqueta, wild garlic alioli
Octopus and chorizo pinchos

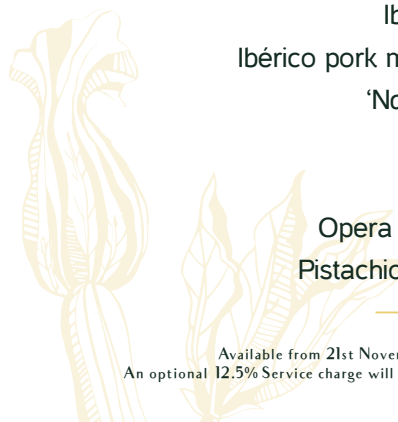
Meat

Mini jamón board
Jamón croqueta, alioli
Ibérico pork burger
Ibérico pork meatball, piquillo pepper purée
'Nduja, crostini, honey

Desserts

Opera cake, vanilla ice cream
Pistachio doughnut, ricotta cream

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CHRISTMAS WINES

Whites

ONTAÑÓN VETIVER RIOJA BLANCO RIOJA, SPAIN

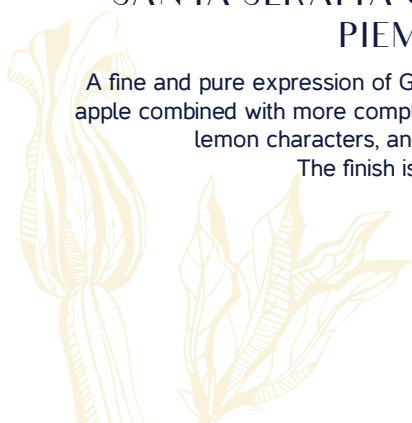
Opulent aromas of pear and jasmine, with tropical notes and well-integrated oak.
The palate is poised with pineapple, vanilla and crisp lemon acidity
and brioche notes on the finish.

ONTAÑÓN TEMPRANILLO BLANCO RIOJA, SPAIN

Delicate citrus and stone fruit aromas, white flower and a hint of orange blossom.
The palate has texture, minerality and balance with stone fruit and citrus
characters, crisp acidity and an elegant, lengthy finish.

SANTA SERAFFA GAVI DEL COMUNE DI GAVI PIEMONTE, ITALY

A fine and pure expression of Gavi with pretty aromas of flora, citrus and green
apple combined with more complex hints of frangipane. The palate has apple and
lemon characters, and an appealing weight and minerality.
The finish is textural, long and defined.



CHRISTMAS WINES

Reds

MONTE SCHIAVO SASSAIOLO ROSSO PICENO MARCHE, ITALY

Aromas of ripe black cherry and plum fruit with spicy, savoury notes. The palate is packed full of rich bramble fruits and spice. Chewy tannins add structure and lead to a robust, but elegant, finish with a touch of black pepper.

PINNA FIDELIS ROBLE RIBERA DEL DUERO, SPAIN

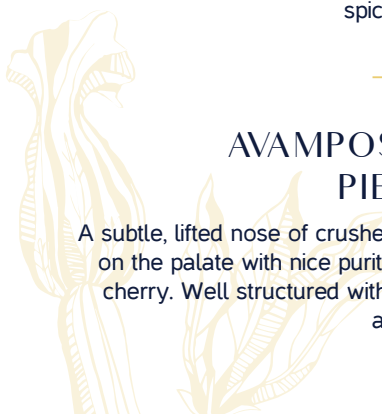
An elegant wine with aromas of black fruit, a touch of liquorice and subtle oak characters. The palate is balanced with ripe black fruits, bright crunchy acidity and fine grained tannins.

TENUTA SERRANOVA SUSUMANIELLO PUGLIA, ITALY

A warm, spicy nose with baked plum and black cherry aromas. Robust and richly flavoured with ripe dark fruits on the palate and notes of brown spice and toffee on the finish.

AVAMPOSTI SLARINA 'CERCHI' PIEMONTE, ITALY

A subtle, lifted nose of crushed red fruits and hints of wild herbs. Fresh and lively on the palate with nice purity of fruit, blackcurrant, forest fruits and sweet red cherry. Well structured with fine tannins and lightly spicy oak, fresh, delicate and sappy on the finish.



THAT EXTRA SPARKLE

We know that you want your guests to have the best time possible. To make them feel extra special we've curated a few ideas to make your festive event a Christmas cracker.

CAVA RECEPTION

A chance to arrive in style. Add a Cava reception to your booking to ensure you and your guests start the night as you mean to go on.

SOMMELIER SELECTED WINE

Impress your guests with our expertly, curated selection of international wines. From light and elegant whites, to full and fruity reds, our list has been carefully chosen to pair perfectly with our dishes and compliment your evening. By selecting your wine ahead of time, your bottles will be waiting on your table before you're seated, easing you into the first course.

CHRISTMAS COCKTAILS

Get in the Christmas spirit with our selection of decadent festive cocktails. Warming whiskey sour, winter spiced old fashioned, sparkling spritz and rich mulled wine. Treat your guests to something extra special. Our cocktail list is filled with dashing delights, perfect for those who favour shaken or stirred over wine, or served as a palate cleanser between courses.

AFTER DINNER COCKTAILS & TRUFFLES

It's a time for indulgence, and the quintessential final course to any festive meal is a digestif. A selection of luxurious truffles, a perfectly balanced espresso martini, or a sweet and bitter Manhattan. Whatever your selection, this addition is a real crowning moment to top off your festivities in style and make it one to remember.

SPEAK TO A MEMBER OF THE TEAM OR ENQUIRE
ONLINE FOR MORE INFORMATION.



PRIVATE HIRE



The beautiful upstairs area of Opera Tavern features stunning interiors, exposed brickwork, bold artwork and flattering low lighting, creating the perfect atmosphere for an exclusive event or business meeting.

Our team are happy to assist with any additional requirements such as flowers, name cards, personalised menus and wine selection.

CAPACITY
43 Seated | 45 Standing

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CHRISTMAS 2022