



@OPERAVICTORIA  
@GRUPOANDILANA

## TO SHARE

<b>Bravas...</b> or explosive?	<b>4,95</b>
<b>Spanish omelette</b>	<b>5,25</b>
<b>Duo hummus</b> (chickpea & beetroot) & papadum	<b>5,95</b>
<b>Crispy bacon</b> with rosemary honey and lemon	<b>6,90</b>
<b>Andalusian squid</b>	<b>7,65</b>
<b>Opera croquettes</b> (truffled, Iberian ham and baby squid minis)	<b>7,95</b>
<b>Steamed mussels</b> with fennel, citrus and cinnamon	<b>7,95</b>
<b>Fried eggs</b> with Iberian ham shavings	<b>8,65</b>
<b>Oxtail gyozas</b> with truffle cream	<b>9,95</b>
<b>Octopus</b> with onions with a spicy point, mortar potato and lemon allioli	<b>8,25</b>
<b>Iberian ham</b> with coca bread with tomato	<b>13,95</b>
<b>Coca bread</b> with tomato	<b>1,95</b>

## STARTERS

<b>Green salad</b> of fresh sprouts, carrots, zucchini, portobello and radishes	<b>3,95</b>
<b>Traditional gazpacho</b> (s.t.)	<b>4,95</b>
<b>Carrot, orange and ginger cream</b> with Greek yogurt and peanuts	<b>5,45</b>
<b>Salad with goat cheese shavings</b> and raspberry, sprouts, kale and nori seaweed	<b>5,95</b>
<b>Crispy Chicken</b> Cesar salad	<b>6,90</b>
<b>Skyscraper tomato</b> & mozzarella fior di latte	<b>6,95</b>
<b>Roasted eggplant</b> with goat cheese, crispy chistorrita and pico de gallo	<b>7,95</b>
<b>Burrata &amp; mango</b> and tomato	<b>8,95</b>
<b>Mezzi rigatoni</b> alla puttanesca with creamy black olives	<b>7,95</b>
<b>Spaghetti carbonara</b> "at the moment" on giant Pecorino	<b>8,95</b>
<b>Roast canelloni</b> with mushrooms	<b>7,95</b>
<b>Octopus rice</b> with artichokes	<b>12,95</b>
<b>Pumpkin risotto</b> with crispy cod and black olives	<b>8,90</b>
<b>Truffled mushroom risotto</b> , parmesan cloud and portobello	<b>11,50</b>
<b>Black rice</b> , with cuttlefish and snow peas (min. 2 people)	<b>12,95</b>
<b>Seafood "sucarrat"</b> rice in its can, with prawns	<b>13,80</b>

VAT included. If you have any intolerance or food allergies, please advise any member of the staff.

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## LAND

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<b>Roasted chicken</b> with prawns and potatoes with toasted butter	<b>8,95</b>
<b>Grilled chicken breasts</b> with brie cheese sauce and gnocchi with sage butter	<b>9,75</b>
<b>Thai red curry</b> with Iberian sirloin and jasmine rice	<b>10,80</b>
<b>Milanese veal escalope</b> with poached egg, grandma's tomato confit, stratacciella and fresh basil	<b>10,95</b>
<b>Cheeseburger addicted</b> and its homemade fries	<b>11,60</b>
<b>Spicy steak tartare</b> with "ancienne" mustard ice cream and toast	<b>12,50</b>
<b>Duck confit</b> with cinnamon parisienne potatoes, roasted corn aroma and red wine caramel	<b>14,80</b>
<b>MR ENTRECOT</b> in tagliata with rosemary	<b>14,95</b>

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## SEA

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<b>Cod cannelloni</b> and roasted garlic sprouts with fried tomato sauce with basil, pine nuts and Parmesan	<b>9,95</b>
<b>Shrimp wok with rice noodles</b> , tamarind vegetables and egg	<b>11,95</b>
<b>Monkfish stew</b> with clams and potatoes	<b>12,80</b>
<b>Tuna tataki</b> with red lentil and raspberry salad	<b>13,95</b>
<b>Baked sea bream</b> with wok vegetables and lime	<b>13,95</b>
<b>Sea bass fillets</b> with citrus veolute, candied artichokes, trumpets and trout roe	<b>14,65</b>
<b>Cod fillet</b> with sanfaina, crispy onion and black olive powder	<b>15,80</b>

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## HOMEMADE DESSERTS

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<b>80s tricolor</b> cut ice cream	<b>3,95</b>
<b>Sponge with Greek yogurt</b> , raspberry sorbet and candied red fruits	<b>4,95</b>
<b>Catalan cream</b>	<b>4,75</b>
<b>Natural pineapple</b> carpaccio with vanilla ice cream and caramel coulis	<b>5,95</b>
<b>Tempered cheesecake</b>	<b>5,50</b>
<b>Chocolate coulant</b> with hand-whipped cream	<b>5,95</b>
<b>Lemon pie</b>	<b>5,95</b>
<b>The perfect Torrija of brioche</b> , apple and cream, with coconut caramel	<b>7,75</b>
<b>Tim baon...</b> the favorite of our most loyal customers	<b>5,25</b>
<b>Trio of citrus</b> sorbets	<b>5,65</b>