



**El Café**  
de La Ópera

# Room Service

**SUNDAY TO THURSDAY**  
FROM 1 PM TO 4PM AND  
FROM 8 PM TO 10.30 PM

**FRIDAYS AND SATURDAYS**  
FROM 1 PM TO 4PM AND  
FROM 8 PM TO 11.30 PM



**C/ ARRIETA, 6 (MADRID 28013)**  
OPPOSITE THE TEATRO REAL. METRO ÓPERA  
PARKING PLAZA DE ORIENTE

**MORE INFORMATION AND BOOKINGS**  
(+34) 915 42 63 82

# APPETIZERS

---

Ópera potatoe salad with black regañá	15,00
Sea bass ceviche with cancha, cilantro, roe on creamed corn	23,00
Eneas salad with tomato, black olives, feta cheese, cucumber, red onion, yoghurt and mint sauce	15,00
Hand-sliced acorn-fed Iberian cured ham with Cadiz bread sticks	27,00
Assorted board of Spanish cheeses <i>Mahón, Manchego, Payoyo and La Peral</i>	20,00
Andalusian-style citrus anchovies with wild strawberry gazpacho	15,00
Artisan toast on glass bread <i>Vegetables, chicken or iberian pork</i>	20,00
Croquettes of your choice <i>Iberian ham, boletus or oxtail</i>	18,00
Our crunchy, honeyed and truffled starry eggs	17,00
Grilled octopus with pumpkin and curry cream, crunchy cubes and honeyed cassava	28,00
Grilled seasonal vegetables with pistachio gremolata	16,00
“Rabitas” (little squid) with chickpea flour and mustard mayo	18,00
Patatas bravas Ópera (potatoes fries) <i>Choose our normal sauce or the most rogue sauce for the bravest ones</i>	16,00
Artichoke flower confit with Iberian cured ham	18,00
“Potato omelette with ‘freshly curdled’ onions	11,00
Fried aubergines with cane honey	14,00
Marinated bacon strips at low temperature with brava sauce	12,00
Crunchy spheres of fluid potato omelette with Iberian ham sashimi (5 units)	15,00
Shrimp omelettes with black garlic aioli (2 units)	10,00
Corn tacos with carnitas, “pico de gallo” and green sauce (4 units)	16,00
Tempura peppers with black salt	11,00

# MEATS

---

Grilled beef sirloin steak with roasted sweet potatoes	25,00
Pork ribs with homemade Bourbon and honey barbecue over french fries	39,00
<i>Half portion</i>	24,00
Ópera smash burger with fried egg, crispy bacon and truffled mayonnaise	20,00
Iberian pork with baked packchoi	24,00
Thai-style chicken curry with coconut milk and basmati rice	22,00
Beef tenderloin with Padrón peppers	26,00
Oxtail confit at low temperature with vermouth sauce and sautéed baby vegetables	23,00

# FISH

---

Stewed cod with homemade tomato sauce	23,00
Salmon marinated in miso with a touch of rum and PX reduction with diced crispy cassava	25,00
Tuna tataki on aji amarillo chili cream with corn, tortilla chips and guacamole	24,00

# PASTA AND RICE

---

Grandma's fresh <i>spaghetti</i> carbonara	17,00
Fettuccini 'seafood' with a spicy touch of chilli pepper	23,00
Boletus risotto, low-temperature egg, seasonal truffle and trumpet of death powder	21,00
Homemade lasagne bolognese with pecorino gratin	19,00
Mellow seafood rice with prawn and black garlic aioli	26,00

# DESSERTS

---

Italian fluid Tiramisu	9,00
Creamy cheesecake with red fruit coulis	8,00
Warm homemade brownie with Belgian chocolate ice cream	10,00
Mille feuille in syrup filled with walnuts and pistachios	9,00
Apple Tatin cake with salted caramel and homemade vanilla ice cream	10,00
Three milks in torrija bread and “sobao pasiego” with yuzu caviar	10,00
Variety of fresh fruits	8,00
Artisan ice cream	
<i>Chocolate, vanilla, strawberry, mango, pistachio, lemon or violet</i>	9,00

# COFFEES AND LIQUEURS

---

Coffee	
<i>Black coffee, espresso, coffee with milk</i>	3,50
Specials	
<i>Coffee bonbon, latte, cappuccino, frappe, chocolate</i>	4,50
Herbal teas	
<i>Pennyroyal, chamomile, red tea, green tea, black tea, lime blossom tea</i>	3,50
Selection of teas:	
<i>Black tea with cinnamon, red berries, rooibos, mint green tea</i>	5,00
Sweet wine	
<i>Pedro Ximénez, muscatel</i>	6,00
Pacharán, orujo, aniseed, herbal liqueur	5,00
Glass of Baileys, limoncello, herbal liqueur cream	7,00
Premium mixer	
<i>J&amp;B, Seagram’s, Brugal, Absolut</i>	10,00
Reserve mix	
<i>Chivas, G’vine, Grey Goose</i>	14,00

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES,  
ALLERGEN MENU AVAILABLE ON REQUEST  
VAT INCLUDED. MONETARY UNIT: EURO