

IBÉRICA

AUTHENTIC SPANISH CUISINE

For nearly a decade we've been pioneers of Spanish food in the UK. With our Celtic roots firmly in the mountains of Asturias in North West Spain, our celebrated Executive Chef Nacho Manzano has brought the best produce from earth, land and sea to create a delectable and definitive tapas experience.

TO START

BREAD, ANCHOVIES & OLIVES

Manzanilla olives 2.50	Bread with olive oil 2.50
Anchovies 6.50	Toasted bread with tomato 3
Anchovies in vinegar (boquerones) 5	

ARTISAN CHEESES

Incredible full flavoured cheeses selected from the finest producers Spain has to offer. Served in 35g portions for sharing

Idiazabal (sheep) 2.50 Medium-hard, burnt caramel and smoke from the mountains of Navarra	San Simón (cow) 2 Semi-soft, mild smoked and buttery flavour from prized herds in Galicia	Mahón (cow) 2.50 Hard texture and slightly salty taste from Menorca	Ibores Pimentón (goat) 2.50 Medium-hard, balanced from Extremadura, rubbed in olive oil and paprika
Manchego Artisan cured (sheep) 3 Medium-hard, well rounded from Castilla-La Mancha with nutty flavours	Torta de Trujillo (70g) (sheep) 8 Soft and creamy with floral notes from Extremadura, made using thistle rennet	Blau de Bufala (Water buffalo) 4 Soft and mild from Cataluña, developing to intense aromas	Spanish cheese selection with quince 10 (v) Please ask the waiter for our current selection

CURED MEATS

Beef Cecina 4.50 Air cured beef with a touch of smoke	Dúo of chorizos 4.50 Classic chorizo, spicy and smoked	Chorizo 100% Ibérico de bellota 5.50 Chorizo Ibérico made with the traditional recipe from Jabugo	Cured Iberian acorn-fed "Presa" (Lomito de Bellota) 6.25 An incredible cured meat from the head of the loin, regarded as one the finest
Selection of cured meats 6 Chorizo, Lomo, Fuet and Cecina	Half & Half 6 Selection of cheeses and cured meats		

JAMONES IBÉRICOS & SERRANO

Our Jamon Ibérico is simply the best, originating from the pure-bred, free range, acorn fed Iberian pig. Served in 30g or 60g portions for sharing

Juan Pedro Domecq from Huelva (Jabugo) 10/20 Featuring the unmistakable aroma of Jabugo, cured for more than 42 months, with a long and intense aftertaste	EXTREM Puro from Dehesa de Extremadura 10/20 An intense sweet ham with a complex and elegant flavour	COVAP Esenciaunica from Los Pedroches, Cordoba 7/14 This green label 100% Ibérico Ham Cebo de Campo is cured for more than 24 months and features an intense flavour	Trio of Ibéricos 20 A journey through our three Ibérico hams travelling from the centre to the south of Spain
--	--	--	---

LUNCH MENUS

Our lunch set menus start from **£10.95 per person and are available Monday to Friday 11.30am-5pm.**
Ask your waiter for details

If you require any dietary or allergy information, please ask a member of staff. Please note our dishes may contain traces of nuts.
A discretionary 12,5% service charge will be added to your bill. Prices include VAT.

IBÉRICA

TAPAS

VEGETABLES

- Coca Mediterránea (v) 4.50**
Roasted Mediterranean vegetables and manchego cheese on toast
- Pumpkin salad (v) 5**
Warm salad of roasted pumpkin, goat's cheese and lemon thyme with an orange dressing
- Green asparagus toast (v) 5**
With manchego, onion confit and truffle oil
- Spring onion tempura (v) 4**
With lemon alioli and soy sauce
- Pear, spinach & cheese salad (v) 5.50**
Featuring the rare blue Peral cheese
- Patatas bravas (v) 5**
With spicy brava or alioli sauce
- Padron peppers (v) 6**
Whole Galician peppers with sea salt
- Sweet aubergine (v) 4.50**
Confit-style with honey and pinenuts

FROM THE LAND

- Oxtail sandwich 8.50**
With tartare sauce and potato cream
- Escalope of pork 5**
Marinated and breaded with spiced pinto bean purée and shredded cabbage
- Crispy chicken 7**
Confit thigh with sautéed vegetables and piquant tomato relish
- Fried chorizo lollipops 5**
An Ibérica classic, served with pear alioli
- Beef cheek carpaccio 6.50**
Cooked and finely sliced with truffle potato purée, sweet potato crisps and tartare sauce
- Mini burgers 7**
Two sliders of secreto pork loin served with pickled Piparra peppers
- Pitu chicken rice 20**
Slow cooked fenland cockerel with rice, piquillo peppers and saffron (Serves 2-4)

FROM THE SEA

- Fresh Mackerel 8**
With roast potato in a clam and garlic sauce served with parsley and seaweed emulsion
- Hake a la gallega 7.50**
with confit potato and garlic sauce
- Octopus a la gallega 9**
Our Galician style octopus with potatoes & pimenton de la Vera
- Fried squid 9.50**
A Spanish classic, lightly coated with breadcrumbs
- Fish & Chips 6.50**
Andalusian style with lemon alioli and mojo verde
- Garlic prawns & pasta 9.50**
A classic Spanish tapa - prawns and garlic with fideo
- Buñuelos de bacalao 4**
Salted cod fritters
- Black rice 8**
Our signature black rice with squid and prawns, served with alioli sauce

EGGS & CROQUETAS

- Tortilla (v) 6**
Traditional Spanish omelette
- Ham croquetas 6/12**
Our signature dish made with serrano ham
- Broken eggs with ham 7.50**
Ibérico ham with two fried eggs and chips - our all day breakfast "Madrid-style"
- Peas with ham 6**
Peas spiked with serrano ham, poached egg and Grandmother's tomato sauce

SEASONAL GAME DISHES
Ask your waiter for
our game specials



GRILL

- Ibérico pork (150g)**
- Pluma 12.50**
Ibérico pork loin
- Abanico 7.50**
Ibérico pork shoulder
- Secreto 11**
Ibérico pork secreto

Beef

- Angus black label confit short rib with mojo verde 14**
- Chuletón Rubia Gallega 69**
A whole rib to share, rich and tender from the prized Galician Blond (Serves 2)

SIDES & SAUCES

- Skinny chips 3**
- Rosemary wedge potatoes 3**
- Roasted Piquillo peppers 3**
- Cabrales blue cheese sauce 2**
- Chimichurri sauce 1**

PAELLAS

- Our traditional and freshly made signature paellas are made to order & require 40 minutes to prepare (Serves 2)
- Seafood paella 15 per person**
- Chicken paella 10 per person**
- Vegetable paella (v) 9 per person**
- Paella Mixta 15 per person**

TAKE IBÉRICA HOME WITH YOU!

All of our hot & cold dishes are available to take away - simply call your local Ibérica or check our website for details.

If you require any dietary or allergy information, please ask a member of staff. Please note our dishes may contain traces of nuts.
A discretionary 12,5% service charge will be added to your bill. Prices include VAT.



LUNCH MENUS

Our lunch set menus start from £10.95 per person and are available Monday to Friday 11.30am-5pm.

Stew menu

Stew of the day & 1 tapa from:

Spring onion tempura (v)

Sweet aubergine (v)

Escalope of pork

Buñuelos de bacalao

Coca Mediterránea (v)

10.95 per person

Grill menu

From our grill

Meat

Abanico (Ibérico pork shoulder)

Skinny chips

Chimichurri sauce

or

Fish

Fresh mackerel

Buñuelos de bacalao

10.95 per person

Trio of tapas

Choose one tapa from each section:

Coca Mediterránea (v)

Spring onion tempura (v)

Buñuelos de bacalao

Sweet aubergine

Fried chorizo lollipops

Escalope of pork

Peas with ham

Mini burgers

Fish & Chips

14 per person