



BAR & RESTAURANT

Inspired by pavement dining in Madrid and the city squares of Barcelona, La Terraza offers a space for outdoor dining this summer.

At lunchtime, enjoy meat and seafood from our Josper grill, alongside light and healthy seasonal salads, traditional Spanish sandwiches and our popular sharing platters.

 /laterrazalondon

 @laterrazalondon

ibericarestaurants.com

PARA COMPARTIR to share

We recommend enjoying our cured meat and cheese platters accompanied by toasted bread with tomato, a Spanish classic.

100% Jamón Ibérico 🍷22
Juan Pedro Domeq
 four-times awarded 3 gold stars as best Ibérico ham, cured for 42 months

Cured meat & artisan cheese selection12
 meats: chorizo, fuet, cecina, lomo;
 artisan cheeses: Manchego, Ibores, San Simón, Idiazábal

Pan con tomate 🌱 3.5
 toasted bread with tomato

ENSALADAS salads

Our salads are perfect as a main meal for one. Alternatively, share with friends and enjoy alongside dishes from our grill.

Warm lentil salad 🌱 🍷9
 with soft cooked egg, pea shoots & roasted baby carrot

Cantabric tuna salad 🍷10
 flaked tuna with red pepper, caramelised onion, avocado & baby rocket

Pear & spinach salad 🍷 8.5
 with La Peral blue cheese, pine nuts & raisins

Orange & beetroot salad 🌱 🍷 8.5
 with crumbled goats cheese & pickled red onion

A LA PARRILLA from the grill

A selection of meats, including our 100% Ibérico pork, and seafood we've chosen for summer, cooked in our Josper grill.

Pluma 14.5
 100% Ibérico pork
 served with Mojo Rojo sauce, rosemary potatoes & peppers

Lamb moruno 🍷 13.5
 lamb rump marinated in cumin & coriander served with rosemary potatoes, horseradish alioli & salad

Ibérica burger 12.5
 100% Ibérico pork
 Manchego, chargrilled red pepper & Asturian chimichurri sauce served with rosemary potatoes & salad

Hake a la gallega 🍷 14.5
 baked in the Josper served with mussels, potatoes & green peas in a Galician paprika sauce

Char-grilled pulpo16
 octopus marinated in a smokey Mojo Rojo sauce served with baby potatoes

BOCADILLOS Spanish-style sandwiches

Traditionally a humble food, a bocadillo is a Spanish sandwich or roll. Our version is made with mollete, a type of flat bread from Andalucía.

Calamares 9.5
 fried squid, caper alioli & lamb's lettuce

Jamón 9.5
 Jamón Ibérico, grated tomato & fried green peppers

Pepito11
 char-grilled fillet steak & roasted green pepper

Tortilla 🌱8
 Spanish omelette with alioli

Vegetal 🌱8
 crushed avocado, beetroot, tomato & red onion

Dishes may contain traces of nuts. 🌱 denotes vegetarian. 🍷 denotes gluten-free. If you require any dietary or allergy information please ask. A discretionary 12.5% service charge will be added to your bill. Prices include VAT.

IBÉRICA PRESENTS

LA TERRAZA

2018

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Evenings at La Terraza are relaxed. Watch the world go by with one of our signature gin & tonics in hand and enjoy meat and seafood from our Josper grill, alongside a selection of classic Spanish tapas.

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TAPAS

- ANY 3 TAPAS** 15
- ANY 5 TAPAS** 20

- Padrones** 🌱 🍷
 Galician Padrón peppers & sea salt
- Asparagus toast**
 with Manchego, onion confit & truffle oil
- Patatas alioli** 🌱 🍷
 fried baby potatoes with spicy alioli & paprika
- Artichokes with romescu** 🌱 🍷
 fried artichokes with romescu sauce
- Albóndigas**
 beef meatballs, fried potatoes & Vizcaína sauce
- Cod brandada**
 salt cod with olive tapenade sauce
- Tortilla** 🌱 🍷
 Spanish omelette with potato & onion
- Chorizo** 🍷
 chorizo cooked in cider with chickpeas

CHAR-GRILLED SKEWERS

- Gambas** 🍷 6.5
 red king prawns with garlic sauce
- Pollo** 5
 chicken marinated in Canarian Mojo Rojo
- Cordero** 🍷 6
 lamb rump marinated in cumin & coriander with horseradish alioli

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