



IBERICA PRESENTS  
**LA TERRAZA**  
 2018  
 BAR & RESTAURANT




## CAVA


		
<b>Vilarnau Brut Reserva NV Parellada, Macabeo &amp; Xarel-lo. Cava NV</b> .....	<b>6.5</b>	<b>32</b>
refreshing, clean & green apple		
<b>Vilarnau Brut Reserva Rosé Parellada, Macabeo &amp; Xarel-lo. Cava NV</b> .....	<b>7</b>	<b>33</b>
dry, sweet red cherry & violet		
<b>Rosa Cusiné Gamacha. Cava (2012)</b> .....	<b>68</b>	
creamy, savoury with ripe fruit		

## WHITE WINE


			
<b>Calabuig Macabeo &amp; Merseguera. Valencia (2017)</b> .....	<b>5.25</b>	<b>13</b>	<b>25</b>
light, green apple & pear			
<b>Zurba Viura. Rioja (2017)</b> .....	<b>6.75</b>	<b>15.5</b>	<b>30</b>
fresh, fruity & zesty			
<b>Ramón Bilbao Verdejo. Rueda (2017)</b> .....	<b>7.75</b>	<b>18.5</b>	<b>36</b>
crisp, cut grass & green apple			
<b>Txomin Etzaniz Hondarrabi Zuri. Gariako Txacolina (2016)</b> .....	<b>8.5</b>	<b>19.5</b>	<b>38</b>
effervescent, fresh & mineral			
<b>Pazos de Lusco Albariño. Rías Baixas (2016)</b> .....	<b>9</b>	<b>21</b>	<b>41</b>
elegant, floral & tropical			
<b>Ailalá Treixadura. Ribeiro (2017)</b> .....	<b>9.5</b>	<b>23</b>	<b>45</b>
fragrant, white flower & sweet spice			

## ROSÉ WINE

			
<b>Zurba Tempranillo. Rioja (2017)</b> .....	<b>5.5</b>	<b>13.5</b>	<b>26</b>
delicate, strawberry & cherry			
<b>Sospechoso Bobal. Castilla (2016)</b> .....	<b>7.25</b>	<b>17.5</b>	<b>34</b>
fresh, red fruit & peach			
<b>Chivite Las Fincas Tempranillo &amp; Garnacha. Navarra (2016)</b> .....	<b>11.5</b>	<b>26.75</b>	<b>53</b>
complex, strawberry & rose petal			



			
<b>La Lomba Garnacha &amp; Viura. Rioja (2017)</b> .....	<b>55</b>	<b>105</b>	<b>195</b>
juicy, red berry & cherry			

## RED WINE

			
<b>Copa de Bobal Bobal. Utiel-Requena (2016)</b> .....	<b>5.5</b>	<b>13.5</b>	<b>26</b>
juicy, red berry & cherry			
<b>Finca Constanca Tempranillo. Castilla (2015)</b> .....	<b>6.75</b>	<b>15.5</b>	<b>30</b>
rich, spicy & peppery			
<b>Petit Pittacum Mencía. Bierzo (2016)</b> .....	<b>7.5</b>	<b>18.5</b>	<b>36</b>
light, red cherry & woody			
<b>El Mago Garnacha. Monsant (2016)</b> .....	<b>8.75</b>	<b>20</b>	<b>39.5</b>
<i>(organic, serve slightly chilled)</i> fresh, red fruit & spicy			
<b>Beronia Reserva Tempranillo &amp; Graciano. Rioja (2013)</b> .....	<b>9</b>	<b>21.5</b>	<b>42</b>
savoury, forest fruit & vanilla			
<b>5 Fincas Merlot &amp; Cabernet Sauvignon. Empordà (2014)</b> .....	<b>13.75</b>	<b>31.5</b>	<b>62</b>
elegant, dark fruit & spicy			



## VERMOUTH

*Usually enjoyed as an aperitif, traditionally served over ice, with a twist –depending on the style of the vermouth.*

		
<b>Biermu Rojo (León)</b> .....	<b>4.5</b>	<b>48</b>
deep red & aromatic with flavours of liquorice & herb served with a twist of orange		
<b>Iris Dorado (Cataluña)</b> .....	<b>4.5</b>	<b>48</b>
garnet-coloured & smooth with flavours of vanilla & cinnamon served with a twist of lemon		
<b>Iris Blanco (Cataluña)</b> .....	<b>4.5</b>	<b>48</b>
light & refreshing with sweet & citrus flavours served with an olive garnish		

## SHERRY

*Perfect enjoyed as an aperitif, but also a great accompaniment to your meal. Delicious with jamón.*

		
<b>Tío Pepe, Fino (375ml)</b> .....	<b>5</b>	<b>19</b>
bone-dry & crisp with flavours of almond		
<b>Viña AB, Amontillado</b> .....	<b>6</b>	<b>48</b>
dark in colour with rich flavours of aromatic herbs & nuts		
<b>La Guita, Manzanilla</b> .....	<b>5</b>	<b>35.5</b>
dry & rich with a salty flavour		

## GIN & TONIC

*Spain proudly produces some excellent craft gin. We have chosen four of our favourites, each distilled in a different Spanish region.*

<b>Puerto de Indias (Andalucía)</b> . . . .	<b>12</b>
fruity gin served with fresh strawberries, lemon & Fever Tree	
<b>Gin Mare (Cataluña)</b> . . . . .	<b>12</b>
aromatic & herbaceous gin served with rosemary & Mediterranean Fever Tree	
<b>Ginabelle (Galicia)</b> . . . . .	<b>12</b>
floral & fruity gin served with lemon thyme, orange peel & Naturally Fever Tree	
<b>Lola y Vera (Madrid)</b> . . . . .	<b>12</b>
modern, dry gin served with fresh basil, olives & Fever Tree	


## TERRAZA COCKTAILS

<b>La Pomada</b> . . . . .	<b>11</b>
Xoringuer gin from the Balearic Islands, fresh lemon juice & lemon tonic	
<b>Rebujito Spritzer</b> . . . . .	<b>9</b>
dry Fino sherry, lemonade & fresh mint	
<b>Néctar Rebujito</b> . . . . .	<b>9</b>
sweet Néctar sherry, ginger beer & fresh orange	
<b>Watermelon Cooler</b> .....	<b>11</b>
honey-rum from Andalucía, vodka, fresh watermelon juice, vanilla syrup & lemon	
<b>Sangría</b> .....	<b>25</b>
fresh fruits, red wine & lemonade	
<b>Agua de Valencia</b> .....	<b>28</b>
vodka, gin, cava & fresh orange juice	

## SOFTS & JUICES


<b>Ginger fresh mint tea</b> .....	<b>4.5</b>
fresh mint tea, cucumber, ginger & agave syrup	
<b>Virgin Sangría</b> .....	<b>5</b>
fresh fruits, cranberry & fresh orange juice with lemonade	
<b>La Cala</b> .....	<b>5</b>
fresh orange juice, crushed raspberries, vanilla & soda	
<b>Fresh orange juice</b> .....	<b>4.5</b>
<b>Fresh watermelon juice</b> .....	<b>4.5</b>

## BEER

<b>DRAUGHT</b>	<b>ABV</b>	<b>½ Pint</b>	<b>Pint</b>
<b>Mahou 5 Estrellas</b> .....	<b>5.1%</b>	<b>2.9</b>	<b>5.6</b>
classic lager from Madrid			
<b>BOTTLE</b>	<b>ABV</b>		
<b>Mahou 5 Estrellas</b> .....	<b>5.5%</b>	<b>4.5</b>	
classic lager from Madrid			
<b>Five Points Pale</b> .....	<b>4.4%</b>	<b>5.5</b>	
craft London pale ale, zesty & citrusy			
<b>Nómada Passiflora</b> .....	<b>3.8%</b>	<b>6</b>	
craft Spanish sour beer, light & fruity			
<b>Mahou 5 Estrellas bucket</b> .....	<b>5.5%</b>	<b>25</b>	
(6 bottles)			

## CIDER

*A selection of classic and fruit flavoured ciders from Galicia*

	<b>ABV</b>	
<b>Maeloc Apple</b> .....	<b>4.5%</b>	<b>5</b>
<b>Maeloc Pear</b> .....	<b>4%</b>	<b>5.5</b>
<b>Maeloc Strawberry</b> .....	<b>4%</b>	<b>5.5</b>