


IBÉRICA


Nacho Manzano, our Michelin-starred Executive Chef, grew up in the tiny village of La Salgar in the northern Asturias mountains, where he learnt to cook with his grandmother and mother. Under his guidance, our restaurants celebrate the spirit and style of our homeland with the finest food, the best wines, and a truly authentic experience of Spain.

APERITIVOS


Bread with olive oil  3

Toasted bread with tomato  3.5

Boquerones  5

Anchovies  7.5

CURED MEATS

Cecina  6.5
air cured beef with an intense smokey flavour


Sobrasada 5
soft chorizo pâté served with toasted bread

Trío of chorizos 6.5
three chorizos - one smokey, one spicy & one 100% Ibérico pork, served with picos

Cured meat selection 10
spicy chorizo, lomo, fuet & cecina, served with picos

Half & half selection 9
a mix of cheese & cured meat cuts

ARTISAN CHEESES

Manchego  4.5
the iconic sheep cheese from Castilla


Trío of hard cheeses 7.5
Idiazábal, Mahón & Ibores, served with quince

Trío of soft cheeses 7.5
Urgel, San Simón & La Peral, served with quince

Artisan cheese selection 10
San Simón, Mahón, Ibores, La Peral & Manchego, served with quince

JAMÓN

Juan Pedro Domecq  11 / 22
Black label jamón, from Jabugo, in Huelva. Four-times awarded 3 gold star as best Ibérico ham, cured for 42 months

BEHER Bernardo Hernández  9 / 18
Green label jamón from Guijuelo in Salamanca, cured for over 26 months in a traditional way

Jamón Serrano  4 / 8
cured for 16 months, mild & low in salt

The quality of flavour and texture of Jamón Ibérico varies by grade and is a direct result of the lifestyle, diet and breeding of the pig.



Our Jamón Ibérico is made from 100% pure-breed, black Iberian pig. These pigs mature slowly; freely-roaming the beautiful Spanish countryside, grazing in fields and acorn woods. Depending on the producer and the desired intensity of flavour, the meat is hung for as long as four years, before this excellent product is ready to eat.

Trío de Jamones  16
a tasting platter of all 3 jamones



CLASSIC TAPAS

Our classic tapas dishes are made using Spanish ingredients and traditional recipes


Croquetas 6 / 12
with Serrano ham. Made to Nacho's Grandmother's recipe


Tortilla   6.5
Spanish omelette with potato & onion


Patatas bravas  5.5
crispy potatoes with brava sauce & alioli

Padrones   6
Galician Padrón peppers & sea salt

Calamares 9
fried baby squid with alioli

Gambas  9.5
prawns in garlic sauce with a hint of cayenne pepper


Pulpo  12.5
grilled octopus with potatoes & pimentón de la Vera

Chorizo  6.5
with chickpeas, cooked in cider from Asturias

Albóndigas 8
beef meatballs, fried potatoes & Vizcaina sauce

IBÉRICA TAPAS


Vegetables

Crispy aubergine  6.5
fried in a light batter with 'miel de caña'. A typical dish from Andalucía

Artichoke hearts 6
fried in breadcrumbs, stuffed with ham & onion on a sherry sauce


Warm lentil salad   6
with soft-cooked egg, pea shoots & roasted baby carrot.

Asparagus toast 6.5
with Manchego, onion confit & truffle oil

Pear & spinach salad  5.5
with La Peral blue cheese, pine nuts & raisins


Fish

Poached hake  9.5
poached hake, baby gem & Hollandaise sauce. A signature dish from Casa Marcial


Black rice  9.5
prawn & squid ink rice, served with alioli

Vermouth mussels 7
in a white vermouth sauce with leek & onion, served with bread

Cod brandada  5.5
salt cod with root vegetable crisps

Cantabrian Sea tuna salad  6.5
flaked tuna with red pepper, caramelised onion, avocado & baby rocket


Meat

Braised oxtail  11.5
slow-cooked for 4 hours, served with sweet potato puree & crisps

Twice cooked lamb  9.5
with marinated cherry tomatoes & red peppers from León

Confit chicken  8.5
crispy chicken thigh with romesco sauce & hazelnuts

Chorizo lollipops 6.5
fried in tempura batter with pear alioli

Pitu chicken rice  11
free-range cockerel with piquillo pepper & saffron. A signature dish from Casa Marcial

Lamb sweetbreads 11
with black trumpet mushroom sauce & a deep fried soft-cooked egg

Ibérica burgers 8
2 secreto pork sliders with pickled piparra peppers

Pluma 12.5
the best native Ibérico pork, with Mojo Rojo sauce, rosemary potatoes & peppers

Secreto 11.5
the best native Ibérico pork, with Mojo Rojo sauce, rosemary potatoes & peppers

PAELLA

We serve traditional Valencian dry-style paellas, which form a crunchy base during cooking, called 'socarrat'. This dark, caramelised, crispy layer of rice on the bottom of the pan is by far the best bit of the whole paella. Be sure to scrape the bottom of the pan to mix the delicious toasted flavours into the rest of the rice before serving.

Paellas take a little longer to prepare and will arrive after your tapas.

Chicken paella  28
with chicken & vegetables

Seafood paella  32
with prawns, squid & langoustines

Each paella serves 2-4 people, 2 as a main and 4 as a smaller tapas style portion.