


# 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
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## CURED MEATS

<b>Cecina</b> 	6.5
air cured beef with an intense smokey flavour	
<b>Sobrasada</b>	5.5
soft chorizo pâté served with toasted bread	
<b>Trío of chorizos</b>	6.5
three chorizos - one smokey, one spicy & one 100% Ibérico pork, served with picos	
<b>Cured meat selection</b>	12
spicy chorizo, lomo, fuet & cecina, served with picos	


<b>Half &amp; half selection</b>	9.5
a mix of cheese & cured meat cuts	

## ARTISAN CHEESES

<b>Manchego</b> 	5
the iconic sheep cheese from Castilla	
<b>Trío of hard cheeses</b>	7.5
Idiazábal, Mahón & Ibores, served with quince	
<b>Trío of soft cheeses</b>	7.5
Urgel, San Simón & La Peral, served with quince	
<b>Artisan cheese selection</b>	12
San Simón, Mahón, Ibores, La Peral & Manchego, served with quince	

## JAMÓN

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

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

<b>EXTREM Puro</b> 	11 / 22
Black label jamón from Extremadura. Intense & sweet with complex & elegant flavour	

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 4 years, before this excellent product is ready to eat.

<b>Trío de Jamones Ibéricos</b> 	22
a tasting platter of all 3 jamones	



## CLASSIC TAPAS

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


<b>Croquetas</b>	6.5 / 13
with Serrano ham. Made to Nacho's Grandmother's recipe	

<b>Tortilla</b>  	7
Spanish omelette with potato & onion	

<b>Patatas bravas</b> 	6
crispy potatoes with brava sauce & alioli	

<b>Padrones</b>  	6.5
Galician Padrón peppers & sea salt	

<b>Calamares</b>	10
fried baby squid with alioli	

<b>Gambas</b> 	10.5
prawns in garlic sauce with a hint of cayenne pepper	


<b>Pulpo</b> 	14
grilled octopus with potatoes & pimentón de la Vera	

<b>Chorizo</b> 	6.5
with chickpeas, cooked in cider from Asturias	


<b>Albóndigas</b>	8
beef meatballs, fried potatoes & Vizcaina sauce	

## IBÉRICA TAPAS


### Vegetables

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

### Fish

<b>Poached hake</b> 	10.5
poached hake, baby gem & Hollandaise sauce. A signature dish from Casa Marcial	

### Meat



<b>Braised oxtail</b> 	12.5
slow-cooked for 4 hours, served with sweet potato puree & crisps	


<b>Twice cooked lamb</b> 	11
with marinated cherry tomatoes & red peppers from León	

<b>Confit chicken</b> 	8.5
crispy chicken thigh with romesco sauce & hazelnuts	

<b>Chorizo lollipops</b>	7
fried in tempura batter with pear alioli	

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

<b>Warm lentil salad</b>  	6.5
with soft-cooked egg, pea shoots & roasted baby carrot.	

<b>Black rice</b> 	10
prawn & squid ink rice, served with alioli	

<b>Vermouth mussels</b>	7.5
in a white vermouth sauce with leek & onion, served with bread	

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


<b>Lamb sweetbreads</b>	12
with black trumpet mushroom sauce & a deep fried soft-cooked egg	


<b>Ibérica burgers</b>	8
2 secreto pork sliders with pickled piparra peppers	


<b>Pluma</b>	14.5
the best native Ibérico pork, with Mojo Rojo sauce, rosemary potatoes & peppers	

<b>Secreto</b>	13.5
the best native Ibérico pork, with Mojo Rojo sauce, rosemary potatoes & peppers	

<b>Asparagus toast</b>	7
with Manchego, onion confit & truffle oil	

<b>Pear &amp; spinach salad</b> 	6
with La Peral blue cheese, pine nuts & raisins	

<b>Cod brandada</b> 	6.5
salt cod with root vegetable crisps	

<b>Cantabrian Sea tuna salad</b> 	7
flaked tuna with red pepper, caramelised onion, avocado & baby rocket	

## 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.

<b>Chicken paella</b> 	30
with chicken & vegetables	

<b>Seafood paella</b> 	35
with prawns, squid & langoustines	

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