


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




Cecina 	6.5
air cured beef with an intense smokey flavour	
Sobrasada	5.5
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	12
spicy chorizo, lomo, fuet & cecina, served with picos	

Half & half selection	8.5
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	12
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 	8 / 16
Green label jamón from Guijuelo in Salamanca, cured for over 26 months in a traditional way	
EXTREM Puro 	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.

Trío de Jamones Ibéricos  21
a tasting platter of all 3 jamones


CLASSIC TAPAS

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

Croquetas	6.5 / 13
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	9.5
fried baby squid with alioli	
Gambas 	10
prawns in garlic sauce with a hint of cayenne pepper	
Pulpo 	14
grilled octopus with potatoes & pimentón de la Vera	
Chorizo 	6.5
with chickpeas, cooked in cider from Asturias	
Albóndigas	7.5
beef meatballs, fried potatoes & Vizcaina sauce	

IBÉRICA TAPAS


Vegetables


Crispy aubergine 	6
fried in a light batter with 'miel de caña'. A typical dish from Andalucía	

Fish

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

Meat



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


Twice cooked lamb 	10
with marinated cherry tomatoes & red peppers from León	

Confit chicken 	8
crispy chicken thigh with romesco sauce & hazelnuts	

Chorizo lollipops	6.5
fried in tempura batter with pear alioli	

Artichoke hearts	5.5
fried in breadcrumbs, stuffed with ham & onion on a sherry sauce	

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

Black rice 	9
prawn & squid ink rice, served with alioli	

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

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


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


Ibérica burgers	8
2 secreto pork sliders with pickled piparra peppers	

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

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

Asparagus toast	6.5
with Manchego, onion confit & truffle oil	

Pear & spinach salad 	6
with La Peral blue cheese, pine nuts & raisins	

Cod brandada 	6.5
salt cod with root vegetable crisps	

Cantabric tuna salad 	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 'socorrat'. 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 	30
with chicken & vegetables	

Seafood paella 	35
with prawns, squid & langoustines	

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