



# 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 ..... 8.5  
a mix of cheese & cured meat cuts

## ARTISAN CHEESES

Manchego  ..... 4  
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  ..... 8 / 16  
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  ..... 15  
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  
Spanish omelette with potato & onion


Patatas bravas  ..... 5.5  
crispy potatoes with brava sauce & alioli

Padrones   ..... 6  
Galician Padrón peppers & sea salt

Calamares ..... 8.5  
fried baby squid with alioli

Gambas  ..... 9  
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 ..... 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

Artichoke hearts ..... 5.5  
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  
with Manchego, onion confit & truffle oil

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


### Fish

Poached hake  ..... 8.5  
poached hake, baby gem & Hollandaise sauce. A signature dish from Casa Marcial


Black rice  ..... 8.5  
prawn & squid ink rice, served with alioli

Vermouth mussels ..... 6.5  
in a white vermouth sauce with leek & onion, served with bread

Cod brandada  ..... 5.5  
salt cod with root vegetable crisps

Cantabric 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  
with marinated cherry tomatoes & red peppers from León

Confit chicken  ..... 8  
crispy chicken thigh with romesco sauce & hazelnuts

Chorizo lollipops ..... 6  
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 '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  ..... 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.