



# IBÉRICA

Tapas Restaurant & Bar

Host your event **with us**



## **IBÉRICA MARYLEBONE**

reception.marylebone@ibericarestaurants.com  
+44 (0)203 026 5118  
195 Great Portland Street  
London W1W 5PS

Our flagship restaurant and the first member of the Ibérica family. We offer a wide range of event spaces for any occasion, a semi-private area, Caleyá, for larger events and our Vino y Artes space, perfect for standing celebrations. The whole restaurant can also be booked exclusively. Ask us for more details.

## **IBÉRICA FARRINGTON**

reception.farringdon@ibericarestaurants.com  
+44 (0)203 026 5118  
89 Turnmill Street  
London EC1M 5QU

Ibérica Farringdon, our arty location, features an impressive bar area for casual events. The whole restaurant can also be booked exclusively for any occasion. Ask us for more details.





## IBÉRICA CANARY WHARF

reception.canarywharf@ibericarestaurants.com  
+44 (0)203 026 5118  
12 Cabot Square  
London E14 4QQ

Located a 5-minute walk from Canary Wharf station, our bar and lounge areas on the ground floor can accommodate any event. The two mezzanine levels in the restaurant are the ideal space for private hire and the whole restaurant can also be booked exclusively for any occasion. Ask us for more details.

## IBÉRICA VICTORIA

reception.victoria@ibericarestaurants.com  
+44 (0)203 026 5118  
5-6 Zig Zag Building  
68 Victoria Street  
London SW1E 6SQ

Ibérica Victoria features an outdoor terrace and a bar area great for informal events. For larger groups, we have a semi-private area, for hire in the main dining room upstairs. We also offer a stunning private room for small groups. The whole restaurant can also be booked exclusively for any occasion. Ask us for more details.



# Clásico

A house selection of our most recognised and much-loved tapas.

- ❖ Bread with olive oil ✓
- ❖ Torreznos & olives Ⓢ
- ❖ Toasted bread with tomato ✓
- ❖ Artisan cheese selection board
- ❖ Jamón Ibérico Juan Pedro Domecq Ⓢ

- ❖ Padrones ✓ Ⓢ
- ❖ Croquetas de jamón
- ❖ Tortilla ✓ Ⓢ
- ❖ Chorizo Ⓢ
- ❖ Patatas bravas ✓
- ❖ Calamares
- ❖ Albóndigas

- ❖ Churros with chocolate ✓
- ❖ Caramelised Spanish rice pudding ✓ Ⓢ

£30 per person

# Ibérica

Featuring a collection of Ibérica favourites, this menu includes some of our iconic tapas, created by Nacho Manzano.

- ❖ Bread with olive oil ✓
- ❖ Torreznos & olives Ⓢ
- ❖ Toasted bread with tomato ✓
- ❖ Artisan cheese selection board
- ❖ Jamón Ibérico Juan Pedro Domecq Ⓢ

- ❖ Asparagus toast
- ❖ Artichoke hearts
- ❖ Croquetas de jamón
- ❖ Chorizo lollipops
- ❖ Ibérica mini burgers
- ❖ Gambas Ⓢ
- ❖ Twice cooked lamb Ⓢ
- ❖ Pluma: Ibérico pork loin

- ❖ Coffee flan with vanilla ice cream ✓
- ❖ Caramelised Spanish rice pudding ✓ Ⓢ

£40 per person

Dishes may contain traces of nuts. ✓ denotes vegetarian. Ⓢ denotes gluten-free. If you require any dietary or allergy information please ask. A discretionary 12.5% service charge will be added to your bill. Prices include VAT.



# Gastronomía

A menu inspired by some of Nacho Manzano's greatest seafood recipes, alongside a selection of our much-loved classic and iconic tapas, bringing an authentic Spanish experience to your table.

- ❖ Bread with olive oil ✓
- ❖ Torreznos & olives Ⓢ
- ❖ Toasted bread with tomato ✓
- ❖ Artisan cheese selection board
- ❖ Jamón Ibérico Juan Pedro Domecq Ⓢ
  
- ❖ Asparagus toast
- ❖ Artichoke hearts
- ❖ Croquetas de jamón
- ❖ Chorizo lollipops
- ❖ Ibérica mini burgers
- ❖ Gambas Ⓢ
- ❖ Twice cooked lamb Ⓢ
- ❖ Pluma: Ibérico pork loin
- ❖ Pulpo Ⓢ
- ❖ Poached hake Ⓢ
- ❖ Black rice Ⓢ
  
- ❖ Coffee flan with vanilla ice cream ✓
- ❖ Churros with chocolate ✓

£50 per person

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# Canapé menu

For standing events at the restaurant

- ❖ Bread with olive oil ✓
- ❖ Toasted bread with tomato ✓
- ❖ Artisan cheese selection
- ❖ Cured meat selection
  
- ❖ Cantabrian Sea tuna salad Ⓡ
- ❖ Spanish cream cheeses, sun blushed tomato, rocket & basil
- ❖ Mini asparagus toast
- ❖ Crispy aubergine ✓
- ❖ Mini jamón Ibérico with tomato & basil toast
- ❖ Mini tortilla ✓ Ⓡ
- ❖ Mini patatas bravas ✓
- ❖ Salmon with avocado cream & tomato vinaigrette Ⓡ
- ❖ Chorizo lollipops
- ❖ Croquetas de jamón
  
- ❖ Caramelised Spanish rice pudding Ⓡ ✓
- ❖ Churros con chocolate ✓
  
- ❖ Bread with olive oil ✓
- ❖ Toasted bread with tomato ✓
- ❖ Artisan cheese selection
- ❖ Cured meat selection
  
- ❖ Cream of melon shot with crispy jamón Ⓡ
- ❖ Cantabrian Sea tuna salad Ⓡ
- ❖ Crispy aubergine ✓
- ❖ Mini asparagus toast
- ❖ Mini jamón Ibérico with tomato & basil toast
- ❖ Mini patatas bravas ✓
- ❖ Croquetas de jamón
- ❖ Mini tortilla ✓ Ⓡ
- ❖ Cod fritters
- ❖ Mini Ibérica burgers
- ❖ Black rice Ⓡ
  
- ❖ Caramelised Spanish rice pudding Ⓡ ✓
- ❖ Churros con chocolate ✓
  
- ❖ Bread with olive oil ✓
- ❖ Toasted bread with tomato ✓
- ❖ Artisan cheese selection
- ❖ Cured meat selection
  
- ❖ Cream of melon shot with crispy jamón Ⓡ
- ❖ Cantabrian Sea tuna salad Ⓡ
- ❖ Crispy aubergine ✓
- ❖ Mini asparagus toast
- ❖ Mini patatas bravas ✓
- ❖ Salmon with avocado cream & tomato vinaigrette Ⓡ
- ❖ Croquetas de jamón
- ❖ Chorizo lollipops
- ❖ Gambas Ⓡ
- ❖ Cod fritters
- ❖ Pulpo Ⓡ
- ❖ Mini Ibérica burgers
- ❖ Pitu rice Ⓡ
  
- ❖ Caramelised Spanish rice pudding Ⓡ ✓
- ❖ Apple & cider tart ✓
- ❖ Churros con chocolate ✓

£24 per person

£30 per person

£36 per person

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# Catering

Bringing Ibérica to you

## Tostas & breads

per piece

- ❖ Bollito de chorizo ..... 0.50
- ❖ Toasted bread with tomato 🌱 ... 0.70
- ❖ Mini tortilla 🌱 🍷 ..... 0.70
- ❖ Mini asparagus toast ..... 1.35
- ❖ Coca mediterránea. .... 1.35
- ❖ Mini jamón Ibérico with tomato & basil toast. .... 1.35
- ❖ Salmon with avocado cream & tomato vinaigrette 🍷 ..... 1.90

## Shooters & brochettes

per piece

- ❖ Beef cecina & melon skewers 🍷 ... 1.35
- ❖ Cream of melon shot with crispy jamón 🍷 ..... 1.35
- ❖ Salmorejo (thick gazpacho) with sun blushed tomato 🌱 ..... 1.50

## Mini pinchos

per piece

- ❖ Jamón Ibérico with green pepper 0.70
- ❖ Padrón peppers, cream cheese, lemon & Parmesan cheese ..... 0.70
- ❖ Spanish cream cheeses, sun blushed tomato, rocket & basil ..... 0.70
- ❖ Ensaladilla rusa with tuna, carrot, green olives & piparra peppers. . 0.70

## Sharing platters

per platter

- ❖ Jamón Ibérico Juan Pedro Domecq from Jabugo (Huelva) 🍷 Serves: 4..... 22
- ❖ Cured meat selection Serves: 4..... 12
- ❖ Artisan cheese selection Serves: 4..... 12

## Hot selection

per piece

- ❖ Chorizo lollipop ..... 0.70
- ❖ Mini croqueta de jamón..... 0.70
- ❖ Mini patata brava 🌱 ..... 0.70
- ❖ Mini meatball ..... 1.35
- ❖ Octopus brochette 🍷 ..... 1.90
- ❖ Mini Padrón peppers 🌱 🍷 ..... 1.90
- ❖ Mini Ibérica burger ..... 3.50

## Mini desserts

per piece

- ❖ Apple & cider tart 🌱 ..... 1.35
- ❖ Caramelised Spanish rice pudding 🌱 🍷 ..... 0.70
- ❖ Gloria cheesecake served with Parmesan & dried strawberries. . 1.35

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