



IBÉRICA

Tapas Restaurant & Bar

Host your event **with us**



IBÉRICA

reception.manchester@ibericarestaurants.com
+44 (0) 161 358 1350

The Avenue, Spinningfields
Manchester, M3 3HF

Ibérica in Spinningfields is the place to go in Manchester to enjoy excellent Spanish food and wine.

You can choose to hold your event in our stunning bar, our upstairs restaurant or two outdoor terraces, which remain open all year round. Whether it's after work drinks, a personal celebration or a corporate function, we will deliver an authentic Spanish wining and dining experience. The whole restaurant can also be booked exclusively for any occasion. Ask us for more details.

events at Ibérica

Our group menus include our most popular tapas to share in the Spanish style we are famous for. For standing events, our canapé menu delivers a true taste of Spain.

Would you like a carver hand carving ham at your event? How about Cava upon arrival to welcome your guests?

We can make that happen at your event!

We offer a service for catering outside of our restaurants. If you would like authentic Spanish food for your event, your office or other venue, from canapés to paellas, get in touch.

We can tailor menus and service depending on your needs.

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

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