

“A true Spanish meal is nothing without drinks. With over 50 different wines, craft gins, Spanish beers, hand-selected sherries and cocktails, our menu is designed to showcase the great diversity and vibrancy of our homeland. The very best way to start a meal is with a glass of sherry, a truly iconic Spanish drink.”

— Nacho Ordiz, Group Head Bartender

Aperitivo



Sherry

An iconic drink from the area around Jerez in the very south of Spain. Perfect enjoyed as an aperitif but also a great accompaniment to your meal.

	 75ml	 bottle
Tío Pepe, Fino	5.5	20
bone-dry & crisp with flavours of almond		375ml
La Guita, Manzanilla	5.5	35.5
dry & rich with a salty flavour		750ml
Alfonso, Oloroso	6.5	40
smooth, nutty & dried citrus		750ml
Viña AB, Amontillado	7	41
yeasty with almonds & sweet spices		750ml
Del Duque, Amontillado (30 years)	10.5	50
nutty, salted caramel & toffee		375ml
Apóstoles, Palo Cortado (30 years)	10.5	50
off-dry, roasted nuts & figs		375ml

Vermouth

Usually enjoyed as an aperitif, traditionally served over ice, with a twist - depending on the style of vermouth.

	 75ml	 bottle
Biermu rojo (León)	4.5	48
deep red, aromatic with flavours of liquorice & herb served with a twist of orange		
Biermu blanco (León)	4.5	48
pale golden, white fruits & rose petals served with white grapes		
Nordesía blanco (Galicia)	4.5	48
pale yellow, vibrant fruits & bitter orange served with orange zest		
Iris dorado (Cataluña)	4.5	48
garnet-coloured, smooth with flavours of vanilla & cinnamon served with a twist of lemon		
Iris blanco (Cataluña)	4.5	48
light, refreshing with sweet & citrus flavours served with an olive		

Wine

We have carefully sourced some of the very best wines from different Spanish regions in order to showcase the incredibly diverse wines of our home country. Many of the wines that we bring you are from small boutique Spanish wineries and are exclusive to Ibérica. These are marked on our list with ❖

Sparkling Wine

All our sparkling wines are Spanish and produced using the traditional Champagne method. They all share dry and delicate characteristics, but different aromas and flavours set them apart.



Vilarnau Brut Reserva Parel·lada, Macabeo & Xarel·lo, <i>Cava</i>	7.5	35
refreshing, bright & green apple		
Vilarnau Brut Reserva Rosé Garnacha & Pinot Noir, <i>Cava</i>	7.5	35
dry, sweet red cherry & violet		

Two of our sparkling wines are produced by the Raventós family, who have been successfully producing wines on the same plot of land for over 500 years. This makes them one of the oldest continuous vineyard owners in the world

Raventós Blanc de Blancs Parel·lada, Macabeo & Xarel·lo, <i>Conca del Riu Anoia</i>	8.5	45
In 1872 the Raventós family produced the first sparkling wine in Spain and some years later they then created the first sparkling wine with the classic trio of grapes: Parel·lada, Macabeo & Xarel·lo		
Raventós Rosé Parel·lada, Macabeo, Xarel·lo & Monastrell, <i>Conca del Riu Anoia</i>	8.5	45
Produced from the traditional trio of grapes with the inclusion of Monastrell, a local red grape, which is pressed directly into the wine, adding aromas of strawberry and a pale pink colour		

Recaredo Terrers Gran Reserva Brut Macabeo, Xarel·lo, Parel·lada, <i>Cava (2011)</i>	60
creamy, toasted & dried fruit something really special, an iconic aged Cava	

Rosé



Zurbal ❖ Tempranillo & Garnacha, <i>Rioja (2018)</i>	6	13	26
delicate, strawberry & cherry			
Sospechoso ❖ Bobal, <i>Castilla (2017)</i>	8	18.5	36
fresh, red fruit & peach			
Chivite Las Fincas Tempranillo & Garnacha, <i>Navarra (2017)</i>	11	24.5	46
complex, strawberry & rose petal			
Lalomba Garnacha & Viura, <i>Rioja (2017)</i>	50	85	145
juicy, red berry & cherry			

White

By the glass

Our by the glass list gives you the opportunity to try wines of different styles, produced from different indigenous Spanish white grapes. All of these wines are also available by the bottle and by porrón; a typical Spanish glass pitcher, which holds 375ml (half bottle).



	150ml	375ml
Calabuig ❖ Macabeo & Merseguera, <i>Valencia (2018)</i>	6	14
aromatic, peach & lemon		
Cabro Xarel.lo , <i>Penedés (2018)</i>	6.5	15
tangy, pear & rosemary		
Los Arráez ❖ Verdil, <i>Valencia (2018)</i>	8	18.5
refreshing, orange blossom & green apple		
Rebels de Batea Garnacha Blanca, <i>Terra Alta (2018)</i>	7	16
fragrant, peach & apricot		
Cosmic ❖ Xarel.lo & Sauvignon Blanc, <i>Penedés (2018)</i>	9.5	21.5
refreshing, aromatic & floral		
Perro Verde ❖ Verdejo, <i>Rueda (2018)</i>	9	21
intense, lemon & pineapple		
Gaba do Sil Godello, <i>Valdeorras (2017)</i>	9.5	22
light, fruity & minerality		



Albariño

Our selection of Albariños represents the diversity of the most famous and distinctive white grape of Spain. In general they are all crisp and refreshing but within our selection you'll find some more interesting expressions; a result of different microclimates and production techniques.

Should you like to sample the sheer diversity of this single grape variety for yourself, you might enjoy our tasting flight of three Ibérica favourites.



	150ml	375ml	bottle
Chan de Rosas Albariño, <i>Rías Baixas (2017)</i>	8.5	19.5	37
crisp, floral & citrusy a simple & delicate profile			
Pazos de Lusco Albariño, <i>Rías Baixas (2017)</i>	10	22.5	42
elegant, floral & tropical a richer & fuller expression			
Terras Gauda Albariño, <i>Rías Baixas (2018)</i>	11.5	26	50
refreshing, green apple & peach the ultimate classic albariño			
Mar de Frades Albariño, <i>Rías Baixas (2018)</i>	12	27	52
aromatic, herbaceous & salty expressing the character of the Atlantic Sea			
La Val Albariño, <i>Rías Baixas (2011)</i>	13.5	31.5	60
creamy, ripe pear & minerality aged on lees, a complex wine			

Albariño tasting flight

Selected by us to best illustrate the diversity of this grape.
3 x 75ml glasses of Terras Gauda, Mar de Frades & La Val

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White

By the bottle

Light, fresh & crisp

Calabuig ❖ Macabeo & Merseguera, Valencia (2018)	27
Cabro Xarel·lo, Penedés (2018)	28
Los Arráez ❖ Verdil, Valencia (2018)	35

Txomin Etzaniz Hondarrabi Zuri, <i>Gatariako Txacolina</i> (2017)	39
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Until 1980s, the Basque locals kept this dry, ever-so-slightly sparkling wine to themselves. Today it's served in 'pintxos' bars all over San Sebastián. 'Txinparta' is their name for the mild bubbles in the wine

Perro Verde ❖ Verdejo, Rueda (2018)	39
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Fenomenal ❖ Sauvignon Blanc, Rueda (2018)	43
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Páramos de Nicasia Malvasía & Verdejo, <i>Toro</i> (2017)	45
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An oak-aged, biodynamic wine with some aging under flor, creating a nutty, yeasty and complex character. The producer, Máquina y Tabla, is a small family business.

Aromatic & fragrant

Rebels de Batea Garnacha Blanca, <i>Terra Alta</i> (2017)	31
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Atrevida Parellada, Conca de Barberà (2016)	36
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Cosmic ❖ Xarel·lo, Sauvignon Blanc, <i>Penedés</i> (2018)	40
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Made from a blend of handpicked and organic Xarel·lo and Sauvignon Blanc grapes, grown at the top of the Penedes mountains, this is a fruity and fresh biodynamic wine

Gaba do Sil Godello, <i>Valdeorras</i> (2017)	42
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Cloe Chardonnay, <i>Sierra de Málaga</i> (2017)	43
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Sameirás Treixadura, Albariño & Lado, <i>Ribeiro</i> (2017)	46
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Mountain Moscatel, <i>Sierra de Málaga</i> (2014)	49
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Original & inspired

Mariona Moscatel & Sauvignon Blanc, <i>Alicante</i> (2017)	35
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Acrollam Blanc Prensall Blanc & Giró, <i>Mallorca</i> (2016)	49
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Sierra Cantabria Ottoman Sauvignon Blanc & Viura, <i>Rioja</i> (2016)	51
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Ritme Blanc Garnacha Blanca & Macabeo, <i>Priorat</i> (2017)	52
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A white wine produced by bodega Ritme from the D.O. Priorat, unusual in a region famous for its red wines. The grapes come from old vines aged between 20 and 80 years old and the harvest is carried out by hand

La Mar Caiño blanco, <i>Rías Baixas</i> (2014)	55
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The Caiño Blanco grape nearly died out in the typically Albariño region of Galicia before being revived by Terras Gauda, to produce this unusual and fresh wine

Allende Viura & Malvasía, <i>Rioja</i> (2014)	56
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Legardeta Chardonnay (oaked), <i>Navarra</i> (2017)	65
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Red

By the glass

Our by the glass list gives you the opportunity to try wines of different styles, produced from different indigenous Spanish red grapes. All of these wines are also available by the bottle and by porrón; a typical Spanish glass pitcher, which holds 375ml (half bottle).



Calabuig ♦ Monastrell & Tempranillo, <i>Valencia (2018)</i>	6	14
light, blackberry & herbs		
Copa de Bobal Bobal, <i>Utiel-Requena (2017)</i>	6.5	15
juicy, red berry & cherry		
Finca Constanca Syrah, Cabernet Sauvignon & Cabernet Franc, <i>La Mancha (2015)</i>	7	16
rich, spicy & peppery		
Rebels de Batea Garnacha, <i>Terra Alta (2017)</i>	8	17
aromatic, raspberry & strawberry		
Al Muvedre Monastrell, <i>Alicante (2016)</i>	8.5	18.5
soft, mulberry & black plum		
Petit Pitacum Mencía, <i>Bierzo (2017)</i>	8.5	19
soft, strawberry & woody		
Viña Santa Marina ♦ Cabernet Sauvignon & Syrah, <i>Extremadura (2014)</i>	8.5	19
warm, dark fruit & tobacco		
Torremayor Reserva Tempranillo, <i>Extremadura (2014)</i>	10	23
intense, red cherry & caramel		
Joven de Silos Tinto Fino, <i>Ribera del Duero (2016)</i>	9.5	21
fresh, strawberry & violet		
GR-174 ♦ Garnacha & Syrah, <i>Priorat (2018)</i>	10.5	24
smooth, red fruit & blackberry		
Pittacum Mencía, <i>Bierzo (2012)</i>	12	26.5
fragrant, dark fruit & liquorice		



Rioja

Monteleiva Crianza ♦ Tempranillo, <i>Rioja (2016)</i>	8.5	19.5
lively, red fruit & spicy		
Montesa Garnacha Garnacha, <i>Rioja (2015)</i>	9.5	22
deep, red fruit & herb		
Beronia Dos Maderas Reserva Tempranillo & Graciano, <i>Rioja (2014)</i>	10	23
savoury, blackberry & chocolate		
Zurbal Reserva ♦ Tempranillo, <i>Rioja (2012)</i>	10.5	24
smoky, red fruit & balsamic		

Red

By the bottle

We are proud to showcase our selection of wines from four of Spain's best-known red wine producing regions. These wines are truly distinctive and reflect characteristics of the area in which those particular grapes are grown.

Bierzo

Bierzo, in Castilla y León, is one of Spain's newest wine hotspots, thanks to young winemakers who came here in the 1990s and revived a forgotten region. Today, the area produces fresh, balanced, fruity red wines made mainly from the red Mencía grape that occupies nearly two-thirds of the mountain vineyards and thrives on these mineral-rich soils.

Petit Pittacum Mencía, Bierzo (2017)	36
Pittacum Mencía, Bierzo (2012)	51
Pétalos del Bierzo Mencía, Bierzo (2016)	55
La Prohibición Garnacha Tintorera, Bierzo (2014)	75

A unique wine to Bierzo in Castilla y León, made using historically prohibited grapes in the region and not the majority grape, Mencía



Ribera del Duero

Ribera del Duero, one of northern Spain's best-known wine-making regions, has been producing wine for thousands of years. Today, those wines are mostly reds made from the Tinto Fino grape, the local name for Tempranillo. Expect wines that are generally rich and bold and age exceptionally well.

Joven de Silos Tinto Fino, Ribera del Duero (2016)	40
Comenge Tinto Fino, Ribera del Duero (2016)	46
Matarromera Tinto Fino, Ribera del Duero (2014)	59
Alión Tinto Fino, Ribera del Duero (2014)	120
Vega Sicilia Único Tinto Fino, Ribera del Duero (2006)	350
Pingus Tinto Fino, Ribera del Duero (2011)	650
Pago de los Capellanes Tempranillo, Ribera del Duero (2014)	(magnum) 138

ucing regions. Each region has its own climate, viticulture and traditions, resulting in wines that own.

Priorat

The vineyards of Priorat are planted on the sides of a Catalonian mountain. The high altitude and rocky nature of the soil adds regional characteristics to the wines and the vineyards sit on steep slopes, which means that the grape harvest must be done by hand. The dense, rich wines that are produced are certainly worth the extra effort!

GR-174 ♦ Garnacha & Syrah, <i>Priorat (2018)</i>	45
Camins del Priorat Garnacha, Cariñena & Cabernet Sauvignon, <i>Priorat (2017)</i>	55
Humilitat Epique Garnacha & Cariñena, <i>Priorat (2013)</i>	(magnum) 115



Rioja

The most well-known wine-making region in Spain is surrounded by mountains, which help to isolate and moderate the climate; perfect conditions for winemakers. The region as a whole enjoys a rich diversity of soil and climate, resulting in expressive and characterful wines. There are several different classifications of Rioja wine, including Reserva and Gran Reserva. The primary difference between them is the time spent in oak cask and bottle.

Monteleiva Crianza ♦ Tempranillo, <i>Rioja (2016)</i>	36
Montesa Crianza Garnacha, <i>Rioja (2015)</i>	41
Beronia Dos Maderas Reserva Tempranillo & Graciano, <i>Rioja (2014)</i>	43
Zurbal Reserva ♦ Tempranillo, <i>Rioja (2012)</i>	46
Allende Tempranillo, <i>Rioja (2011)</i>	55
Sierra Cantabria Gran Reserva Tempranillo, <i>Rioja (2008)</i>	75

Red

By the bottle

Outside of the more well-known wine-making regions of Spain there are lots of other great wines being produced. Here is our round up of excellent wines, that we enjoy drinking, from lesser-known wine-producing regions.

Easy, lively & fruit driven

Calabuig ♦ Monastrell, Tempranillo, Valencia (2018)	27
Copa de Bobal Bobal, Utiel-Requena (2017)	29
Finca Constancia Syrah, Cabernet Sauvignon & Cabernet Franc, Castilla (2015)	31
Rebels de Batea Garnacha, Terra Alta (2017)	33
Al-Muvedre Monastrell, Alicante (2016)	35

Más Elena ♦ Merlot, Cabernet Sauvignon & Cabernet Franc, Penedès (2015)	40
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Parés Baltà is a family-run winery in Penedès; the owners are passionate about making great wine sustainably and are certified organic

Terrazas de Serapia Garnacha, Gredos (2016)	45
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Smoky, soft & spicy

Tardencuba Crianza Tinta de Toro, Toro (2015)	35
Viña Santa Marina Cabernet Sauvignon & Syrah, Extremadura (2015)	36

Sers Singular ♦ Parraleta, Somontano (2017)	37
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Produced from grapes grown in Somontano, which are handpicked at dawn during the first week of October. A limited number of bottles are produced each year

El Mago Garnacha, Samsó & Syrah, Terra Alta (2017)	39
Torremayor Reserva ♦ Tempranillo, Extremadura (2014)	44
Sardón Tinto Fino, Albillo & Syrah, Castilla y León (2016)	45

Elegant oak, complex & fine

5 Fincas Garnacha, Syrah & Merlot, Empordá (2015)	56
Sers Gran Reserva ♦ Cabernet Sauvignon & Merlot, Somontano (2012)	58

Lalama Mencía, Mouratón & Sousón, Ribera Sacra (2013)	59
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An elegant red wine produced in Ribeira Sacra, mainly from the local Mencía grape. The vineyards are grown on steep terraces and the difficult terrain requires complete manual labour

Abadía Retuerta Selección Tempranillo, Cabernet Sauvignon & Syrah, Castilla y León (2015) ...	65
Quinta Sardonía Tinto Fino, Cabernet Sauvignon, Syrah & Merlot, Castilla y León (2013)	69



Coravin system

If you're interested in trying a glass of one of our more exclusive wines, then please do ask us about Coravin; a clever system, which enables us to pour small quantities of wine without actually opening the bottle

Beer

Classic beer

Draught

ABV 1/2 / Pint

Mahou, lager 5.1% 3 / 5.9
classic lager from Madrid

Bottled

ABV



330ml

Alhambra, lager 6.4% 5
amber, rich & earthy

Mahou Clásica, pale lager 4.8% 4
fresh, barley & herbs

250ml

Mahou Maestra, strong lager 7.5% 6.5
full bodied, coffee & honey

Craft beer

Our craft beers are directly imported from a boutique brewery in Madrid.

ABV



330ml

Nómada Passiflora Sour, Berliner weisse 3.8% 6
light, sour and fruity

Nómada Petricor, gluten free IPA 6% 6.5
resinous, herbal & bitter

Nómada Hanami, IPL 5.8% 6.5
cloudy, floral & spicy

Cider

A selection of classic and fruit flavoured ciders from Galicia and Asturias. ABV



125ml



330ml

Avalon (Asturias) 5.5% 5.5
sparkling off-dry Asturian cider, refreshing, mature apples, balsamic

Maeloc pear (Galicia) 4% 5.5
fresh, deep pear & citrusy notes

Maeloc strawberry (Galicia) 4% 5.5
rosy & brilliant, sweet strawberry & citrusy

Trabanco (Asturias) 6% 12
traditional natural dry Asturian cider served by cider pouring machine

700ml

Emilio Martínez Brut (Asturias) 8.5% 6 29
dry Asturian cider with delicate bubbles from traditional second fermentation in the bottle

750ml

Cocktails

A selection of cocktails inspired by our homeland and carefully crafted by our team to celebrate some of the very best Spanish ingredients.

La Pomada Collins	11
Xoringuer gin from Balearic Islands, fresh lemon juice & lemon tonic	
Rebujito Spritzer	9.5
dry Fino sherry, lemonade & fresh mint	
Strawberry & Basil Gin Smash	10.5
strawberry gin from Andalucía, basil, lime, strawberries & soda	
Arucas Tai	9.5
honey-rum, almond & banana liquor, cranberry & pineapple juice	
Berry Cavarinha	10
Cava, mixed berries, Chambord & lime	
Aperol 43	9.5
Cava, Aperol, Licor 43, orange & soda	
Silver Road Sour	10.5
Asturian natural cider, sweet Néctar sherry, lemon & egg white	
Maracuyá Martini	12.5
our take on the classic porn star martini. Cava, vodka and passoa with passion fruit & vanilla foam	
Smoky Old Fashioned	13.5
bourbon, brandy, sugar & bitters with chamomile smoke	
Cortado Martini	10.5
vodka, orujo cream liquor & freshly brewed coffee	

** Classic cocktails available on request. Cocktails may contain allergens, if you require any dietary or allergy information please ask us.*

Sangría



Classic sangría	7.5	25
fresh fruit, orange juice, cinnamon, red wine & lemonade		
Cava sangría	10	30
mixed berries, fresh mint, orange juice & Cava		

Mocktails

Ginger fresh mint tea	5
fresh mint tea, cucumber, ginger & agave syrup	
Tropical Spritz	5
pineapple, passion fruit & blackberries with clove, nutmeg & soda	
Virgin Sangría	5
fresh fruit, cranberry & orange juice with lemonade	
Berry Smash	5
blackberries, raspberries & lime with lemonade & soda	

Gin & Tonic

Craft gin in Spain is a big deal and we are proud to offer a range of gins distilled in different regions. These are five of our favourite gins served double (50ml) with Fever Tree Tonic.

Puerto de Indias (*Andalucía*) 12
fruity gin served with fresh strawberries, lemon & Fever Tree

Lola y Vera (*Madrid*) 12
dry gin served with fresh basil, olives & Fever Tree elderflower

Gin Mare (*Cataluña*) 12
aromatic & herbaceous gin served with rosemary & mediterranean Fever Tree

Hibiscus Siderit (*Cantabria*) 12
floral gin served with lime, cardamom, hibiscus flower & Fever Tree aromatic

Ginabelle (*Galicia*) 12
floral & fruity gin served with lemon thyme, orange peel & Naturally Light Fever Tree

Le Tribute (*Cataluña*) 12
citrusy gin served with kumquat, cardammon & Elderflower Fever Tree

Monti (*Madrid*) 12
fragrant dry gin served with liquorice, orange peel and Naturally Fever Tree

Atxa (*País Vasco*) 12
citrusy and floral gin served with lavender, thyme & Mediterranean Fever Tree

