

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.

APPETISERS

Bread with olive oil 3

Toasted bread with tomato 3.5

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
one smokey, one spicy, one 100% Ibérico pork

Cured meat selection 12
spicy chorizo, lomo, salchichón & cecina

Half & half selection of cheese & cured meat cuts 9.5

Boquerones 5
anchovies in vinegar

Anchovies 7.5

ARTISAN CHEESES

Manchego 5
the iconic sheep cheese from Castilla La Mancha

Trío of hard cheeses 7.5
Manchego, Mahón & organic Sujaira

Trío of soft cheeses 7.5
Tres Oscos, San Simón & La Peral

Artisan cheese selection 12
San Simón, Mahón, organic Sujaira, La Peral & Manchego

JAMÓN IBÉRICO

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 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.

Juan Pedro Domecq 11 / 22
four times awarded 3 gold stars as best Ibérico ham, cured for 42 months

BEHER Bernardo Hernández 9 / 18
cured for over 26 months in a traditional way

EXTREM Puro 11 / 22
intense & sweet with complex and elegant flavour

Trío de jamones Ibéricos 22
a tasting platter of all three

CLASSIC TAPAS

Our classic tapas dishes are made using the very best Spanish ingredients and traditional recipes.

Croquetas 6.5 / 13
with serrano ham. Made to Nacho's Grandmother's recipe

Padrones 6.5
Galician Padrón peppers & sea salt

Pulpo 14
grilled octopus with potatoes & pimentón de la Vera

Calamares 10
fried baby squid with alioli

Albóndigas 8
beef meatballs, fried potatoes & Vizcaína sauce

Gambas 10.5
prawns in garlic sauce

Patatas bravas 6
crispy potatoes with brava sauce & alioli

Tortilla 7
potato & onion Spanish omelette

IBÉRICA TAPAS

Enjoy our own interpretation of contemporary Spanish dishes.

Salads & Vegetables

Cantabrian tuna salad 7
flaked tuna with red pepper, caramelised onion, avocado & baby rocket

Ensaladilla Rusa 6
Spanish potato salad with Cantabrian tuna, boiled egg, roasted red peppers & green olives

Asparagus toast 7
with Manchego, onion confit & truffle oil

Escalivada with organic Sujaira cheese 8
roasted vegetables served with organic Sujaira cheese, olive tapenade & cassava chips

Artichoke hearts 6
fried in breadcrumbs, stuffed with ham & onion on a sherry sauce

Crispy aubergine 6.5
fried in a light batter with 'miel de caña'. A typical dish from Andalucía

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

Beetroot, pickled fennel & orange salad 7
with crumbled goat's cheese & caramelised walnuts

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

Beef tomato & salmorejo 7.5
with raspberries, garlic breadcrumbs & beetroot granita

Meat & Fish

Chorizo lollipops 7
fried in tempura batter with pear alioli

Ibérica burgers 8
two secreto pork sliders with pickled piparra peppers

Twice-cooked lamb 11
with marinated cherry tomatoes & red peppers from León

Confit chicken 8.5
crispy chicken thigh with romesco sauce & hazelnuts

Pluma 14.5
native Ibérico pork, served with mojo rojo sauce, rosemary potatoes & peppers

Chuletillas de lechal 18
milk-fed lamb cutlets, served with panadera potatoes & green peppers

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

Black rice 10
prawn & squid ink rice served with alioli

Poached hake 10.5
with baby gem & hollandaise sauce. A signature dish from Casa Marcial

Fritos de pixín 12
monkfish parcels fried in a light batter

PAELLA

We serve traditional Valencian dry-style paellas, which form a crunchy base during cooking, called 'socarrat'. Our rice dishes take a little longer to prepare and will arrive after your tapas.

Chicken paella (for two) 30
with chicken & vegetables

Seafood paella (for two) 35
with prawns, squid & langoustines

Vegetarian Gluten-free.
Dishes may contain traces of nuts.
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.

www.ibericarestaurants.com

f /ibericarestaurants

@ibericarestaurants