





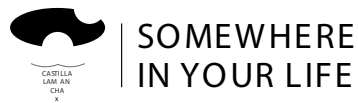
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This May, we are proud to be supporting the Grade Linnit's production of Man of La Mancha, showing at the London Coliseum from 26th April until 8th June 2019.

We are very proud to have been supported by the Castilla-La Mancha Tourist Board, as we celebrate the region of Castilla-La Mancha across all of our restaurants this May. We would like to thank this organisation for its involvement and helping us to understand more about this hugely important and diverse part of Spain.



Join us in June and July to celebrate the food and drink of Galicia.



CELEBRATES CASTILLA-LA MANCHA

"In Castilla-La Mancha, food is the centre-point of the family, the thing that brings us all together.

Our cuisine is based on produce found around us. Brought to our table via farming and even just nature itself. Even in this modern day. In towns like mine, hunting is very important, which gives us hare, rabbit and partridge that are usually eaten on Sundays and celebration days.

When our family gets together, Manchego cheese is never missing from our table. Dishes such as pisto Manchego, la pipirrana and patatas al montón are all everyday dishes that we love. Dishes that our grandmothers taught to our mothers and they to all of us, and us to our children. Passing down recipes in this way is an important part of our culture, tradition and heritage."

José Carlos Delgado - Ibérica Victoria

Known for its windmills and ruined castles, Castilla-La Mancha is the third largest region of Spain. The landscape is contrasting; from the peaks of the Montes de Toledo to vast expanses of flat plain. The region holds much beauty, and the Old City of Toledo is a World Heritage Site. Food is simple and rustic, with stews and game being popular and of course, Manchego cheese. Vineyards grow across the region and excellent wines are produced.

MANCHEGO FROM GÓMEZ MORENO

Gomez Moreno is a 3rd generation artisan cheese maker from Ciudad Real, Castilla-La Mancha. Three of their Manchego cheeses are inside the D.O Queso Manchego, as they use 100% sheep's milk from their own herd. Their Manchego is cured for a minimum of 60 days & a maximum of 2 years.

Tasting platter of Manchego 🍷 14

Semi-cured (cured for 2-4 months), cured (cured for 6-9 months), reserva (cured for +12 months), rosemary (cured for 4-6 months) & truffle (cured for 2-4 months).

TRADITIONAL DISHES

Pisto manchego con huevo 🍷 🌱 8

Soft fried vegetables (courgette, onion, red & green peppers) in a rich tomato sauce served with a crispy fried egg.

Bacalao ajoarriero 7

Salted cod creamed with potato and topped with parsley oil, croutons, black garlic and herring roe served with toast.

Ensalada de perdiz 11

Partridge in escabeche, served with lentil salad, ceps, radish & rocket.

Pierna de cordero al horno 🍷 28

Leg of milk-fed lamb slow-cooked & finished in the oven with roast potatoes & sweet red peppers. Served with a green salad of lettuce & spring onions.

Castilla La-Mancha is considered the largest continuous vineyard in the world. We are delighted to bring you a selection of wines from across the region, some are exclusive to the UK. They are produced by wineries that vary in size, many are family-run, using production methods that have been passed down through the generations. Our waiters will be very happy to talk to you about any of the wines. We hope you enjoy our selection.

WINES FROM CASTILLA-LA MANCHA

WHITE

Centelleo, Airen & Moscatel de grano menudo, 2018 (glass) 6 (porrón) 14 (bottle) 27

aromatic, lime & floral.

Torre Solar, Macabeo, 2018 (glass) 6.5 (porrón) 15 (bottle) 29

refreshing, pineapple & mineral.

Influenced by New Zealand wine-making know how, this is an old world wine with a new world twist. Hand harvested when the grape is at optimal ripeness to achieve the best flavour.

RED

Ja, Tempranillo, 2018 (glass) 7.5 (porrón) 16.5 (bottle) 32

juicy, strawberry & raspberry .

Torre de Barreda, Tempranillo, 2018 (glass) 8 (porrón) 18.5 (bottle) 36

soft, blackberry & balsamic.

Laya, Garnacha Tintorera & Monastrell, 2018 (glass) 8.5 (porrón) 19.5 (bottle) 38

smooth, ripe berries & violets.

Finca La Estacada Reserva, Cabernet, Syrah, Merlot & Tempranillo, 2018 (glass) 9 (porrón) 21 (bottle) 41

Vines are grown at a height of 700 metres and the cooler temperature allows for slower ripening than vines in the rest of Castilla-La Mancha. This preserves certain levels of acidity and some fruit nuances that would disappear if the vines were grown in a higher average temperature.