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We are very proud to have been supported by Terras Gaudas wines, as we celebrate the region of Galicia across all of our restaurants this June and July.



Join us in August to celebrate the food and drink of País Vasco.



CELEBRATES GALICIA

"I'm a fiercely proud Galician, but it's such an unknown place for many people. There are pretty villages, waterfalls, beaches and green spaces.

When it comes to food and family meals; there is always a lot on the table. We like to welcome guests to our houses with a good display of homemade food - in remarkable quantities! A Galician grandmother will always tell you "you've eaten very little, have some more", even if you have refilled your plate three times! The dining table is a strong symbol in the family, long after the food is finished we stay at the table having coffee, "chupitos", chatting and sharing time with the others."

Eduardo Barbosa – Group Purchasing & Logistics Manager

Known as 'the land of a thousand rivers,' Galicia is an autonomous region in north-west Spain. The landscape is green and the climate offers 4 distinct seasons, not dissimilar to the UK. Agriculture and fishing are the main industries, although tourism is growing. Galicia has a large amount of beautiful coastline and is famous for excellent seafood.

CHEESE FROM THE REGION

Savel 9

Artisanal Galician blue cheese from Airas Moniz, matured for 2 months. Won 1st prize for the Best Blue Cheese at the Spanish Gourmet Cheese Awards. Strong-flavoured and creamy.

TRADITIONAL DISHES

White asparagus & sea asparagus 7.5

with salicornia, a savoury marine vegetable and classic white asparagus, this mix of Galician land and sea is topped with sweet paprika, olive oil and grated egg.

Empanada de atún 7

Empanada is a popular Galician baked pastry, stuffed with flaked tuna and soft fried vegetables. Our version is served with piparra peppers.

Zamburiñas a la gallega 14

Queen scallops in a rich sauce made with slow-cooked vegetables, Albariño wine and serrano ham. Topped with breadcrumbs and finished in the oven.

Pulpo a feira 14

The classic octopus a la gallega dish, served with 'cachelo' potatoes and finished with paprika.

By ordering our pulpo a feira, you'll be supporting ASPNAIS, a Galician charity dedicated to developing work programmes for people with disabilities. Our pulpo a feira is served on a wooden board made by people with learning difficulties. Ibérica donates £1 to ASPNAIS every time a board comes to your table.

Merluza a la gallega 12

A very traditional recipe, where hake and mussels are cooked in Albariño wine and served with potatoes and peas.

Lacón con grelos 9

This is an iconic Galician dish, traditionally eaten at winter time, salt-cured ham leg, slow-cooked with 'grelos' or turnip greens, served with potatoes and chorizo.

APERITIVO

Nordesia, vermouth (glass) 4.5 (bottle) 48

Pale yellow, vibrant fruits & bitter orange served with orange zest. For a longer, more refreshing drink add Fever Tree tonic for £3.

Ginabelle, gin & tonic 12

Floral & fruity gin served with lemon thyme, orange peel & naturally light Fever Tree.

NATIVE GALICIAN GRAPE VARIETALS

WHITE

Albariño

In general Albariño wines are all crisp and refreshing but within our selection you'll find some more interesting expressions; a result of different microclimates and production techniques.

Albariño tasting flight, Terras Gauda, Mar de Frades & La Val 16

3 x 75ml glasses selected by us to showcase the diversity of this grape.

Treixadura

These grapes produce aromatic and elegant wines, with fruit nuances and a balsamic touch.

Sameirás, Ribeiro (2017) (glass) 10.5 (porrón) 24 (bottle) 46

Godelo

Almost extinct during the 20th century, Godello is now one important grape in Spain. Godelo wines are elegant and peppery, displaying fruity and citrusy flavours.

Gaba do Sil, Valdeorras (2017) (glass) 9.5 (porrón) 22 (bottle) 42

Caíño blanco

The Caíño 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.

La Mar, Rias Baixas (2014) (glass) 12 (porrón) 28 (bottle) 55

RED

Mencía

Mencía grapes produce fruity and velvety wines. Our selection offers a lighter and easy wine, Pazos de Monterrei, and a more complex and elegant wine, Lalama.

Pazo de Monterrei, Monterrei (2017) (glass) 9.5 (porrón) 22 (bottle) 42

Lalama, Ribera Sacra (2017) (glass) 13.5 (porrón) 30 (bottle) 59