

# AFTER DINNER DRINKS

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## OUR DIGESTIFS FROM GALICIA

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### **Aguardiente de Orujo, Acha** (50ml) 7

full bodied grape liqueur; intense, warm with anise tones and long finish

### **Licor de Café de Orujo, Acha** (50ml) 6

elegant and complex, with flavours of grape liqueur and Nicaraguan coffee

### **Licor de Hierbas de Orujo, Acha** (50ml) 6

herb liqueur with delicate sweetness and toasted fruit aromas

### **Crema de Orujo, Acha** (50ml) 6

herb liqueur with delicate sweetness and toasted fruit aromas

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## SHERRY & SWEET WINES

### **Matusalem, D.O. Jerez** (75ml) 12 (375ml) 60

sherry with dried roses, orange peel, apricots and honey notes

### **Néctar, Pedro Ximénez, D.O. Jerez** (75ml) 6 (750ml) 55

sherry with sweet raisin, caramel and date aroma

### **Noé, Pedro Ximénez, D.O. Jerez** (75ml) 12 (375ml) 60

classic dessert sherry, with tones of raisin, figs, coffee and spices

### **Dolç d'en Piqué** (75ml) 12 (375ml) 65

sweet, red wine with dried fruity overtones, cinnamon and candied peel

## SWEET CIDER

### **Diamantes de Hielo** (75ml) 9 (375ml) 43.5

delicate sweet citrusy cider made from a selection of Asturian frozen apples

## BRANDY

### **Cardenal Mendoza** (50ml) 12

rich and complex, elegant with notes of raisin and plum

### **Gran Duque de Alba** (50ml) 12

medium-dry and smooth with burnt undertones and hints of vanilla

### **Lepanto Solera Gran Reserva** (50ml) 9

dry, delicate hints of nuts, caramel, vanilla and almond notes

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## Coffee from 2.10

cortado, espresso, americano, cappucino, latte

## Tea from 2.10

English breakfast, Earl Grey, fresh mint, peppermint

# DESSERTS

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## OUR DESSERT FROM GALICIA

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### Tarta de Santiago, café y orujo 🍷 7.5

meaning 'cake of St. James', this is a traditional almond cake from Santiago in Galicia. Ours is soaked in Aguardiente de Orujo and served with coffee cream and vanilla ice cream

*Pair with a glass of Aguardiente de Orujo 7*

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## SPANISH CLASSICS

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### Gloria cheesecake 7.5

served in Nacho Manzano's Gloria restaurant. A rich cheesecake with raspberry sorbet, quince & shaved Zuheros sheeps cheese from Andalucía

### Textures of chocolate 🍷 8

chocolate ganache, sponge, ice cream, meringue & crumble  
served with peanut cream & apricot sauce

### Churros with chocolate 🍷 6

glorious pastries and melted chocolate, an Ibérica classic

### Caramelised Spanish rice pudding 🍷 🍷 5.5

a signature dish from Casa Marcial

*Pair with a glass of sweet cider Diamantes de Hielo 9*

### A selection of sorbet or ice cream 🍷 5

ask your waiter for today's flavours


### Trío of cheeses 7

Urgel, La Peral & organic Sujaira, with quince & apple

*Pair with a glass of sweet sherry Matusalem 12*

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