



## YOUR FAVOURITES SO FAR

### Ensalada de perdiz 11

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

*from Castilla-La Mancha*

### 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.

*from Galicia*

### Cachopo 20

Cachopo is a thin rose veal fillet, stuffed with serrano ham and Asturian Tres Oscos cheese.

Coated in breadcrumbs and fried, it is served with confit peppers, a dressed green salad and handcut fries. Our version is created to share... although you don't have to.

*from Asturias*

### 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.

*from Castilla-La Mancha*

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## SPECIAL DESSERT

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### Torrija 6.5 🌱

Traditionally eaten across the whole of Spain at Easter time, but all year round in Madrid.


Similar to French toast, bread is soaked in milk & egg and then fried.

We serve ours with vanilla ice cream & apricot purée.

*from Madrid*



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