

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

Boquerones 🍴 6  
anchovies in vinegar

Anchovies 🍴 7.5

## CURED MEATS

Cecina 🍴 6.5  
air cured beef with an intense  
smokey flavour

Sobrasada 6  
soft chorizo pâté from Mallorca  
served with toasted bread

Trío of chorizos 7.5  
one smokey, one spicy, one  
100% Ibérico pork

Cured meat selection 11.5  
spicy chorizo, Andoya, wild  
boar chorizo & cecina

## ARTISAN CHEESES

Manchego 🍴 5  
the iconic sheep cheese  
from Castilla La Mancha

Artisan cheese selection 11.5  
San Simón, Massimo Rey Silo, Manchego  
Reserva, Peralzola & organic Sujaira

Half & half selection of cheese &  
cured meat cuts 12

## 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 🍴 12 / 24  
four times awarded 3 gold stars as best  
Ibérico ham, cured for 42 months

BEHER Bernardo Hernández 🍴 10 / 20  
cured for over 26 months in a traditional way

Jamón serrano 🍴 5 / 10  
cured for 16 months, mild & low in salt

Trío de jamones 🍴 18  
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  
Galician Padrón peppers & sea salt

Pulpo 🍴 12.5  
grilled octopus with potatoes  
& pimentón de la Vera

Calamares 9  
fried baby squid with alioli

Ensaladilla Rusa 7  
potato salad with tuna, boiled egg,  
roasted red peppers & green olives

Gambas 🍴 10  
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

Crispy aubergine 🍴 7  
fried in a light batter with  
'miel de caña'. A typical  
dish from Andalucía

Red berry & beetroot  
gazpacho 🍴 🍴 7  
our take on Andalusian gazpacho,  
served with raspberries, mint  
& frozen goats' cheese

Beetroot, pickled fennel  
& orange salad 🍴 7.5  
with crumbled goat's cheese  
& caramelised walnuts

Confit artichoke 🍴 🍴 7  
confit whole artichoke served  
with a sherry sauce

Asparagus toast 7  
with Manchego, onion  
confit & truffle oil

Pear & spinach salad 🍴 🍴 6.5  
with La Peral blue cheese,  
pine nuts & raisins

Beef tomato & salmorejo 🍴 8.5  
with raspberries, garlic  
breadcrumbs & beetroot granita

### Meat & Fish

Chorizo lollipops 7.5  
fried in tempura batter  
with pear alioli

Ibérica burgers 8.5  
two secreto pork sliders with  
pickled piparra peppers

Twice-cooked lamb 🍴 10.5  
with marinated cherry tomatoes  
& red peppers from León

Confit chicken 🍴 9.5  
crispy chicken thigh with  
romesco sauce & hazelnuts

Mackerel a la bilbaína 🍴 10.5  
grilled mackerel served  
with bilbaina sauce  
& potato purée

Black rice 🍴 10.5  
prawn & squid ink rice  
served with alioli

Poached hake 🍴 11  
with baby gem & hollandaise  
sauce. A signature dish  
from Casa Marcial

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

Pitu chicken rice 🍴 12  
free-range cockerel with piquillo  
pepper & saffron. A signature  
dish from Casa Marcial

Pluma 13.5  
native Ibérico pork, served with  
mojo rojo sauce, rosemary  
potatoes & peppers

Bonito del norte 9  
cured raw white tuna from the  
Cantabrian Sea, served with  
Andalusian ajoblanco & avocado

### 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) 🍴 28  
with chicken & vegetables

Seafood paella  
(for two) 🍴 32  
with prawns, squid  
& langoustines

🍴 Vegetarian 🍴 gluten-free 🍴 vegan 🍴 vegan option available. 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 parties of 6 or more. Prices include VAT.

📱 /ibericarestaurants 📧 @ibericarestaurants  
www.ibericarestaurants.com

# LUNCH MENU

Available Monday to Friday 11.30am to 5pm

## TRÍO DE TAPAS

£13.95 per person

Choose one tapa from each section

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### Pear & spinach salad 🌱 🌱

with La Peral blue cheese, pine nuts & raisins

### Red berry & beetroot gazpacho 🌱 🌱

our take on Andalusian gazpacho, served with raspberries, mint & frozen goats' cheese

### Beetroot, pickled fennel & orange salad 🌱

with crumbled goat's cheese & caramelised walnuts

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### Padrones 🌱 🌱

Galician Padrón peppers & sea salt

### Confit artichoke 🌱 🌱

confit whole artichoke served with a sherry sauce

### Asparagus toast

with Manchego, onion confit & truffle oil

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### Confit chicken 🌱

crispy chicken thigh with romesco sauce & hazelnuts

### Ensaladilla Rusa

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

### Tortilla 🌱 🌱

potato & onion Spanish omelette

🌱 Vegetarian 🌱 gluten-free. Dishes may contain traces of nuts. If you require any dietary or allergy information please ask. Available for up to 6 guests per table dining. Additional guests may dine from our a la carte menu. A discretionary 12.5% service charge will be added to your bill. Prices include VAT.