

AFTER DINNER DRINKS

OUR DIGESTIFS FROM GALICIA

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

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

Coffee from 2.5

cortado, espresso, americano, cappucino, latte

Tea from 2.5

English breakfast, Earl Grey, fresh mint, peppermint

DESSERTS

OUR DESSERT FROM GALICIA

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

SPANISH CLASSICS

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

Organic Sujaira, Peralzola & Massimo Rey Silo, with quince & apple

Pair with a glass of sweet sherry Matusalem 12

www.ibericarestaurants.com

 /ibericarestaurants

 @ibericarestaurants