

“A true Spanish meal is nothing without drinks. With over 50 different wines, craft gins, Spanish beers, hand-selected sherries and cocktails, our menu is designed to showcase the great diversity and vibrancy of our homeland. The very best way to start a meal is with a glass of sherry, a truly iconic Spanish drink.”

— Nacho Ordiz, Group Head Bartender

APERITIVO

Sherry

An iconic drink from the area around Jerez in the very south of Spain. Perfect enjoyed as an aperitif but also a great accompaniment to your meal. All are served in 75ml glasses.

Tío Pepe, Fino (glass) 5.5 (375ml bottle) 21
bone-dry & crisp with flavours of almond

La Guita, Manzanilla (glass) 5.5 (750ml bottle) 35.5
dry & rich with a salty flavour

Alfonso, Oloroso (glass) 6.5 (750ml bottle) 40
smooth, nutty & dried citrus

Viña AB, Amontillado (glass) 7 (750ml bottle) 45
yeasty with almonds & sweet spices

Del Duque, Amontillado (30 years) (glass) 11 (375ml bottle) 54
nutty, salted caramel & toffee

Apóstoles, Palo Cortado (30 years) (glass) 11 (375ml bottle) 54
off-dry, roasted nuts & figs

Rebujito (glass) 8.5
dry Fino sherry, lemonade & fresh mint

Vermouth

Usually enjoyed as an aperitif, traditionally served over ice in 75ml glasses.

All our vermouths at 4.5

Biermu rojo (*León*)
deep red, aromatic with flavours of liquorice
& herb served with a twist of orange

Biermu blanco (*León*)
pale golden, white fruits & rose petals
served with white grapes

Nordesia blanco (*Galicia*)
pale yellow, vibrant fruits & bitter orange
served with orange zest

Iris dorado (*Cataluña*)
garnet-coloured, smooth with flavours of vanilla
& cinnamon served with a twist of lemon

Iris blanco (*Cataluña*)
light, refreshing with sweet & citrus flavours
served with an olive

Vermouth tonic (glass) 7.5
for a longer, more refreshing drink add
Fever-Tree Tonic Water

Please note that wine vintages may be subject to change



Our selection of Spanish wines have been chosen to showcase the incredibly diverse wines of our home country. Many of the wines that we bring to you are from small boutique Spanish wineries and are exclusive to Ibérica. These are marked on our list with ♦.



Spanish Sparkling Wine & Cava

All are served in 125ml glasses or by the bottle.

Vilarnau Brut Reserva Parellada, Macabeo & Xarel-lo, Cava (glass) **6.5** (bottle) **32**
refreshing, bright & green apple

Vilarnau Brut Reserva Rosé Garnacha & Pinot Noir, Cava (glass) **6.5** (bottle) **32**
dry, sweet red cherry & violet

Two of our sparkling wines are produced by the Raventós family. They have been successfully producing wines on the same plot of land for over 500 years, making them one of the oldest continuous vineyard owners in the world.

Raventós Blanc de Blancs Parellada, Macabeo & Xarel-lo, Conca del Riu Anoia (glass) **9** (bottle) **48**
In 1872 the Raventós family produced the first sparkling wine in Spain and some years later they then created the first sparkling wine with the classic trio of grapes: Parellada, Macabeo & Xarel-lo

Raventós Rosé Parellada, Macabeo, Xarel-lo & Monastrell, Conca del Riu Anoia (glass) **9** (bottle) **48**
Produced from the traditional trio of grapes with the inclusion of Monastrell, a local red grape, which is pressed directly into the wine, adding aromas of strawberry and a pale pink colour

Recaredo Terrers Gran Reserva Brut Macabeo, Xarel-lo, Parellada, Cava (2011) (bottle) **60**
something really special, an iconic aged Cava; creamy, toasted & dried fruit

Rosé

Zurbal ♦ Tempranillo & Garnacha, Rioja 2018 (glass) **5.5** (porrón) **12.5** (bottle) **24**
delicate, strawberry & cherry

Sospechoso ♦ Bobal, Castilla (2017) (glass) **8** (porrón) **18** (bottle) **34**
fresh, red fruit & peach

Chivite Las Fincas Tempranillo & Garnacha, Navarra (2017) (glass) **10.5** (porrón) **24** (bottle) **47**
complex, strawberry & rose petal

Lalomba Garnacha & Viura, Rioja (2017) (bottle) **50** (magnum) **85** (double magnum) **145**
juicy, red berry & cherry

Albariño

Our selection of Albariños represents the diversity of the most famous and distinctive white grape of Spain. In general they are all crisp and refreshing but within our selection you'll find some more interesting expressions; a result of different microclimates and production techniques.

Chan de Rosas Albariño, Rías Baixas (2017) (glass) **8** (porrón) **18** (bottle) **34**
crisp, floral & citrusy, a simple & delicate profile

Pazos de Lusco Albariño, Rías Baixas (2017) (glass) **9** (porrón) **20.5** (bottle) **40**
elegant, floral & tropical, a richer & fuller expression

Terras Gauda Albariño, Rías Baixas (2018) (glass) **11** (porrón) **25.5** (bottle) **47**
refreshing, green apple & peach, the ultimate classic Albariño

Mar de Frades Albariño, Rías Baixas (2018) (glass) **11.5** (porrón) **26.5** (bottle) **52**
aromatic, herbaceous & salty, expressing the character of the Atlantic Sea

La Val Albariño, Rías Baixas (2011) (glass) **13** (porrón) **30.5** (bottle) **59**
creamy, ripe pear & minerality, aged on lees, a complex wine

Please note that wine vintages may be subject to change

White wine

Light, fresh & crisp

Montado Verdejo & Chardonna, La Mancha (2018) (glass) **4.5** (porrón) **10.5** (bottle) **19**

Calabuig ♦ Macabeo & Merseguera, Valencia (2018) (glass) **5.5** (porrón) **12.5** (bottle) **24**

Cabró Xarel-lo, Penedès (2018) (glass) **6** (porrón) **13.5** (bottle) **26**

La Traca Merseguera & Viognier, Valencia (2017) **7** (glass) (porrón) **15.5** (bottle) **30**

Los Arráez ♦ Verdil, Valencia (2018) (glass) **7.5** (porrón) **16.5** (bottle) **32**

Txomin Etzaniz Hondarrabi Zuri, Gatarriako Txacolina (2018) (bottle) **37**
Until 1980s, the Basque locals kept this dry, ever-so-slightly sparkling wine to themselves. Today it's served in 'pintxos' bars all over San Sebastián. 'Txinparta' is their name for the mild bubbles in the wine

Perro Verde ♦ Verdejo, Rueda (2018) (glass) **9** (porrón) **20** (bottle) **39**

Fenomenal ♦ Sauvignon Blanc, Rueda (2018) (bottle) **41**

Paramos de Nicasía Malvasía & Verdejo, Toro (2017) (bottle) **44**
An oak-aged, biodynamic wine with some aging under flor, creating a nutty, yeasty and complex character. The producer, Máquina y Tabla, is a small family business

Aromatic & fragrant

Rebels de Batea Garnacha Blanca, Terra Alta (2017) (glass) **7** (porrón) **15.5** (bottle) **30**

Mariona Moscatel & Sauvignon Blanc, Alicante (2017) (bottle) **32**

Atrevida Parellada, Conca de Barberà (2016) (bottle) **36**

Cosmic ♦ Xarel-lo & Sauvignon Blanc, Penedès (2017) (glass) **8.5** (porrón) **19** (bottle) **38**
Made from a blend of handpicked and organic Xarel-lo and Sauvignon Blanc grapes, grown at the top of the Penedès mountains, this is a fruity and fresh biodynamic wine

Cloe Chardonnay, Sierra de Málaga (2017) (bottle) **43**

Gaba do Sil Godello, Valdeorras (2016) (glass) **10** (porrón) **22.5** (bottle) **44**

Sameirás Treixadura, Albariño & Lado, Ribeiro (2017) (bottle) **46**

Mountain Moscatel, Sierra de Málaga (2014) (bottle) **49**

Original & inspired

Sierra Cantabria Ottoman Sauvignon Blanc & Viura, Rioja (2016) (bottle) **47**

Legardeta Chardonnay (oaked), Navarra (2017) (bottle) **47**

Ritme Blanc Garnacha Blanca & Macabeo, Priorat (2017) (bottle) **48**
A white wine produced by bodega Ritme from the D.O. Priorat, unusual in a region famous for its red wines. The grapes come from old vines aged between 20 and 80 years old and the harvest is carried out by hand

Allende Viura & Malvasía, Rioja (2014) (bottle) **54**

Acrollam Blanc Prensall Blanc & Giró,, Mallorca (2016) (bottle) **55**

La Mar Caiño blanco, Rías Baixas (2014) (glass) **12.5** (porrón) **28.5** (bottle) **56**
The Caiño 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

Please note that wine vintages may be subject to change

Red wine

Bierzo

Bierzo, in Castilla y León, is one of Spain's newest wine hotspots, thanks to young winemakers who came here in the 1990s and revived a forgotten region. Today, the area produces fresh, balanced, fruity red wines made mainly from the red Mencía grape that occupies nearly two-thirds of the mountain vineyards and thrives on these mineral-rich soils.

Petit Pittacum Mencía, Bierzo (2017) (glass) 8.5 (porrón) 19 (bottle) 37

Pittacum Bobal, Mencía, Bierzo (2012) (glass) 10.5 (porrón) 23.5 (bottle) 46

Pétalos del Bierzo Mencía, Bierzo (2016) (bottle) 50

La Prohibición Garnacha Tintorera, Bierzo (2014) (bottle) 73

A unique wine to Bierzo in Castilla y León, made using historically prohibited grapes in the region and not the majority grape, Mencía

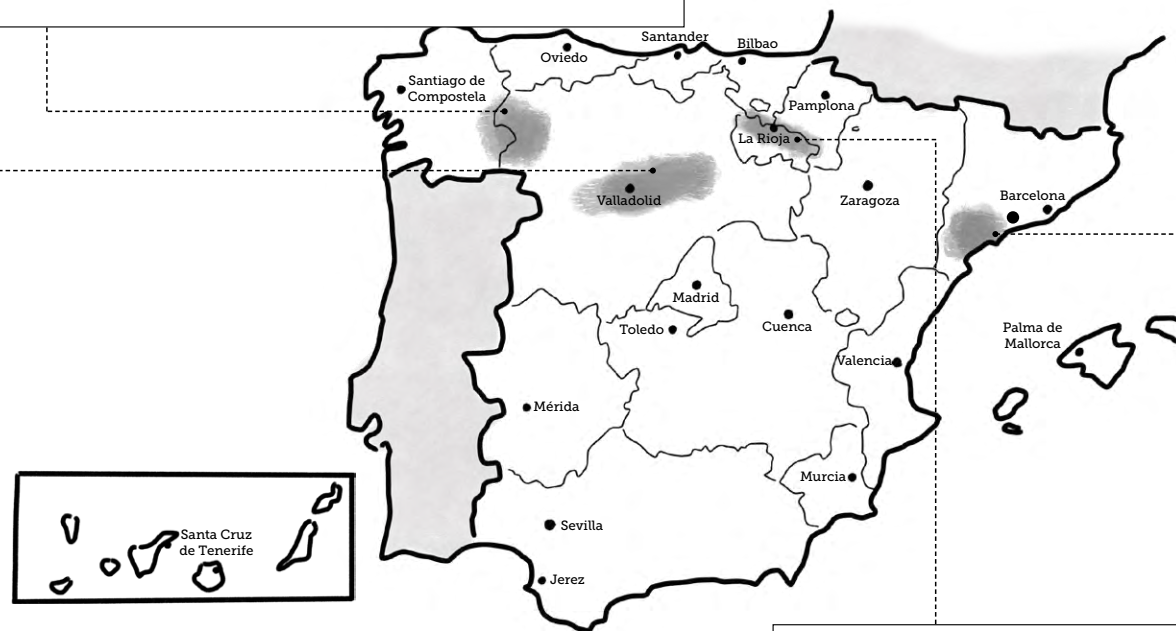
Priorat

The vineyards of Priorat are planted on the sides of a Catalonian mountain. The high altitude and rocky nature of the soil adds regional characteristics to the wines and the vineyards sit on steep slopes, which means that the grape harvest must be done by hand. The dense, rich wines that are produced are certainly worth the extra effort!

GR-174 ♦ Garnacha & Syrah, Priorat (2018) (glass) 9.5 (porrón) 22 (bottle) 44

Camins del Priorat Garnacha, Cariñena & Cabernet Sauvignon, Priorat (2017) (bottle) 51

Humilitat Epiqueure Garnacha & Cariñena, Priorat (2013) (magnum) 115



Ribera del Duero

Ribera del Duero, one of northern Spain's best-known wine-making regions, has been producing wine for thousands of years. Today, those wines are mostly reds made from the Tinto Fino grape, the local name for Tempranillo. Expect wines that are generally rich and bold and age exceptionally well.

Joven de Silos Tinto Fino, Ribera del Duero (2016) (glass) 9 (porrón) 20 (bottle) 39

Comenge Tinto Fino, Ribera del Duero (2016) (bottle) 45

Matarromera Tinto Fino, Ribera del Duero (2016) (bottle) 57

Alión Tinto Fino, Ribera del Duero (2016) (bottle) 120

Vega Sicilia Único Tinto Fino, Ribera del Duero (2016) (bottle) 350

Pingus Tinto Fino, Ribera del Duero (2016) (bottle) 650

Pago de los Capellanes Tempranillo, Ribera del Duero (2014) (magnum) 138

Rioja

The most well-known wine-making region in Spain is surrounded by mountains, which help to isolate and moderate the climate; perfect conditions for winemakers. The region as a whole enjoys a rich diversity of soil and climate, resulting in expressive and characterful wines. There are several different classifications of Rioja wine, including Reserva and Gran Reserva. The primary difference between them is the time spent in oak cask and bottle.

Monteivía Crianza ♦ Tempranillo, Rioja (2016) (glass) 8 (porrón) 18 (bottle) 35

La Montesa Garnacha, Rioja (2015) (glass) 9 (porrón) 21 (bottle) 41

Beronia Dos Maderas Reserva Tempranillo & Graciano, Rioja (2014) (glass) 9.5 (porrón) 22 (bottle) 43

Zurbal Reserva ♦ Tempranillo, Rioja 2012 (glass) 10.5 (porrón) 24 (bottle) 47

Allende Tempranillo Rioja 2011 (bottle) 53

Sierra Cantabria Gran Reserva Tempranillo, Rioja (2008) (bottle) 73

GIN & TONIC

Craft gin is big in Spain. These are 9 of our favourite gins served double (50ml) with Fever-Tree Tonic Water.

All our signature G&T at 11

Atxa (*País Vasco*)

citrusy and floral gin served with lavender, thyme & Fever-Tree Mediterranean Tonic Water

Gin Mare (*Cataluña*)

aromatic & herbaceous gin served with rosemary & Fever-Tree Mediterranean Tonic Water

Ginabelle (*Galicia*)

floral & fruity gin served with lemon thyme, orange peel & Fever-Tree Refreshingly Light Tonic Water

Hibiscus Siderit (*León*)

floral gin served with lime, cardamom, hibiscus flower & Fever-Tree Aromatic Tonic Water

Le Tribute (*Cataluña*)

citrusy gin served with kumquat, cardamom & Fever-Tree Elderflower Tonic Water

Lola y Vera (*Madrid*)

dry gin served with fresh basil, olives & Fever-Tree Elderflower Tonic Water

Monti (*Madrid*)

fragrant dry gin served with liquorice, orange peel & Fever-Tree Refreshingly Light Tonic Water

Puerto de Indias (*Andalucía*)

fruity gin served with fresh strawberries, lemon & Fever-Tree Premium Indian Tonic Water

Xoriguer, La Pomada Collins (*Islas Baleares*)

fresh lemon juice & Fever-Tree Sicilian Lemon Tonic Water

Easy, lively & fruit driven

Montado *Tempranillo*, La Mancha (2018) (glass) 4.5 (porrón) 10.5 (bottle) 19

Calabuig ♦ *Monastrell & Tempranillo*, Valencia (2017) (glass) 5.5 (porrón) 12.5 (bottle) 24

El Futuro No Está Escrito *Tempranillo & Syrah*, Cariñena (2017) (glass) 6 (porrón) 13.5 (bottle) 26

Copa de Bobal *Bobal*, Utiel-Requena (2016) (glass) 6.5 (porrón) 14 (bottle) 27

Finca Constancia *Cabernet Sauvignon & Cabernet Franc*, La Mancha (2015) (glass) 7 (porrón) 15 (bottle) 29

Rebels de Batea *Garnacha*, Terra Alta (2017) (glass) 7.5 (porrón) 16 (bottle) 31

Al-Muvedre *Monastrell*, Alicante (2016) (glass) 8 (porrón) 18 (bottle) 34

Más Elena ♦ *Cabernet Sauvignon & Cabernet Franc*, Penedès (2015) (bottle) 40
Parés Baltà is a family-run winery in Penedès; the owners are passionate about making great wine sustainably and are certified organic

Terrazas de Serapia *Garnacha*, Gredos (2016) (bottle) 44

Smoky, soft & spicy

Tardencuba Crianza *Tempranillo & Garnacha*, Toro (2018) (bottle) 33

Viña Santa Marina ♦ *Bobal*, Castilla (2017) (glass) 8.5 (porrón) 18.5 (bottle) 35

Sers Singular ♦ *Parraleta*, Somontano (2016) (bottle) 36

Produced from grapes grown in Somontano, which are handpicked at dawn during the first week of October. A limited number of bottles are produced each year

El Mago *Garnacha, Samsó & Syrah*, Terra Alta (2017) (bottle) 39

Torremayor Reserva ♦ *Tempranillo*, Extremadura (2014) (glass) 9.5 (porrón) 21.5 (bottle) 42

Sardón ♦ *Tinto Fino, Albillo & Syrah*, Castilla y León (2016) (bottle) 45

Elegant oak, complex & fine

5 Fincas *Garnacha, Syrah & Merlot*, Empordá (2015) (bottle) 52

Sers Gran Reserva ♦ *Cabernet Sauvignon & Merlot*, Somontano (2012) (bottle) 55

Lalama *Mencía, Mouratón & Sousón*, Ribera Sacra (2013) (bottle) 56

An elegant red wine produced in Ribeira Sacra, mainly from the local Mencía grape. The vineyards are grown on steep terraces and the difficult terrain requires complete manual labour

Abadía Retuerta Selección, *Cabernet Sauvignon & Syrah*, Castilla y León (2015) (bottle) 62

Quinta Sardonía *Cabernet Sauvignon, Syrah & Merlot*, Castilla y León (2013) (bottle) 66

CORAVIN SYSTEM

If you're interested in trying a glass of one of our more exclusive wines, then please do ask us about Coravin; a clever system, which enables us to pour small quantities of wine without actually opening the bottle.

Please note that wine vintages may be subject to change

COCKTAILS

A selection of cocktails inspired by our homeland and carefully crafted by our team to celebrate some of the very best Spanish ingredients.

Strawberry & Basil Gin Smash 11

strawberry gin from Andalucía, basil, lime, strawberries & soda

Arucas Tai 9.5

honey-rum, almond & banana liquor, cranberry & pineapple juice

Albariño Spritzer 9

Albariño, red & white vermouth, peach liquor, thyme, cardamom & soda

Berry Cavarinha 10

cava, mixed berries, Chambord & lime

Maracuya Martini 11.5

our take on the classic Porn Star Martini. Cava, vodka and passoa with passion fruit & vanilla foam

Smoky Old Fashioned 11.5

bourbon, brandy, sugar & bitters with chamomile smoke

Cortado Martini 9.5

vodka, orujo cream liquor & freshly brewed coffee

Aperol 43 9.5

cava, Aperol, licor 43, orange & soda

* Classic cocktails available on request. Cocktails may contain allergens, if you require any dietary or allergy information please ask us.

Sangría

Classic Sangría (glass) **7.5** (jug) **25**
fresh fruit, orange juice, cinnamon,
red wine & lemonade

Cava Sangría (glass) **10** (jug) **30**
mixed berries, fresh mint,
orange juice & Cava

Mocktails

All our mocktails at 5

Tropical Spritz
pineapple, passion fruit & blackberries with clove,
nutmeg & soda

Berry Smash
blackberries, raspberries & lime with
lemonade & soda

Ginger Fresh Mint Tea
fresh mint tea, cucumber, ginger & agave syrup

Virgin Sangría
fresh fruit, cranberry & orange juice with lemonade

BEER & CIDER

Draught

Mahou Cinco Estrellas *lager*, Madrid (ABV) **5.1%** (half pint) **2.6** (pint) **4.9**

ShinDigger *pilsner* (ABV) **4.6%** (half pint) **2.35** (pint) **4.5**
light, citrusy & herbs

ShinDigger *pale ale* (ABV) **4.2%** (half pint) **2.4** (pint) **4.7**
rich, banana & clove

ShinDigger *IPA* (ABV) **5.6%** (half pint) **2.6** (pint) **5**
fruity, floral & biscuit

Bottled beer

Alhambra *lager*, Andalucía (ABV) **6.4%** (250ml bottle) **5**
amber, rich & earthy

Mahou Clásica *pale lager*, Madrid (ABV) **4.8%** (250ml bottle) **3.9**
fresh, barley & herbs

Mahou Maestra *strong lager*, Madrid (ABV) **7.5%** (330ml bottle) **5.5**
full bodied, coffee & honey

Nómada Passiflora *Sour Berliner weisse*, Madrid (ABV) **3.8%** (330ml bottle) **6**
refreshing, green apple & peach

Nómada Petricor *gluten free IPA*, Madrid (ABV) **6%** (330ml bottle) **6.5**
resinous, herbal & bitter

Nómada Hanami *IPL*, Madrid (ABV) **5.8%** (330ml bottle) **6.5**
cloudy, floral & spicy

Bottled cider

Avalon *cider*, Asturias (ABV) **5.5%** (330ml bottle) **5.5**
sparkling off-dry Asturian cider, refreshing, mature apples, balsamic

Maeloc pear Galicia (ABV) **4%** (330ml bottle) **6**
fresh, deep pear & citrusy notes

Maeloc strawberry Galicia (ABV) **4%** (330ml bottle) **6**
rosy & brilliant, sweet strawberry & citrusy

Trabanco Asturias (ABV) **6%** (700ml bottle) **12.5**
traditional natural dry Asturian cider served by cider pouring machine

Emilio Martínez Brut Asturias (ABV) **8.5%** (750ml bottle) **29**
dry Asturian cider with delicate bubbles from traditional second fermentation in the bottle