

DRINKS



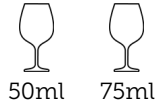
Proud recipients:
IWC 'contemporary restaurant wine list of the year 2022'

"Without drinks, a proper Spanish feast is nothing. Our menu is designed to highlight the immense diversity and liveliness of our motherland, with over 50 different wines, craft gins, Spanish beers, hand-selected sheries, and cocktails. A glass of sherry, a genuinely distinctive Spanish wine, is the greatest way to start a meal."

- Nacho Ordiz, Group Bar Manager

SHERRY

A famous drink from the region of Jerez, in the extreme south of Spain. It's fantastic as an aperitif, but it's also a great complement to a meal.



Tío Pepe, Fino (Jerez)

bone-dry and crisp with flavours of almond.

- 5.5

Domeq, Manzanilla (Jerez)

dry and rich with a salty flavour.

- 5

Alfonso, Oloroso (Jerez)

smooth, nutty and dried citrus.

- 7

Viña AB, Amontillado (Jerez)

yeasty with almonds and sweet spices.

- 7.5

VERMOUTH

An aromatised fortified wine flavoured with various botanicals, traditionally poured over ice in a 75ml glass and enjoyed as an aperitif.



La Copa Rojo (Jerez)

red, clove and cinnamon with a bitter finish served with orange peel.

6.5

Lustau Rose (Jerez)

floral, wild strawberries and orange blossom served with lemon peel.

7.5

Nordesía Blanco (Galicia)

pale yellow, vibrant fruits and bitter orange served with orange zest.

7.5

Alma (Asturias)

Straw yellow, cinnamon, mature apple, served with an apple wedge.



6.5

EXPERIENCES BY IBÉRICA

We have launched a selection of brand new experiences, from sherry tasting and jamón carving to gin masterclasses and wine and cheese tasting.

All the information you'll need can be found here;

www.ibericarestaurants.com/experiences

 vegan  organic

Please note that wine vintages may be subject to change.

Inform a member of staff of any allergies before placing your order.

CAVA AND SPANISH SPARKLING

All the sparkling wines on our list are produced following the traditional or champenoise method, a natural process by which the bubbles are obtained through a second fermentation inside the bottle.



125ml



750ml

Vilarnau Brut Reserva, Cava (ve) (or)

Parellada, Macabeo and Xarel.lo. Cataluña
refreshing, bright and green apple.

8.75

38

Vilarnau Brut Reserva Rosé, Cava (ve) (or)

Garnacha and Pinot Noir. Cataluña
dry sweet red cherry and violet.

8.75

38

Raventós de La Finca (2019) (or)

Parellada, Macabeo and Xarel.lo. Conca del Riu Anoia
creamy, peach and mineral.

-

69

ROSÉ WINE



150ml



Porrón 375ml



750ml

Cuatro Pasos Rosé, Martin Codax (2021)

Mencia. Bierzo
delicate, strawberry and floral.

8.5

19.5

38

Izadi Larrosa (2022)

Garnacha Tinta. Rioja
fresh, raspberries and apricot.

9.5

22

43

Cilar de Silos Rosado (2021)

Tempranillo and Viura. Ribera del Duero
sharp, fresh strawberry and fennel.

10.75

24

47

WHITE WINE



150ml



Porrón 375ml



750ml

Castaño (2022) (ve) (or)

Macabeo. Murica
silky, white fruit and melon.

7.25

16.5

32

Te Quiero (2021) (ve) (or)

Field blend. La Mancha
flavoursome, rich and white flowers.

8

18

35

Moraleda (2022)

Chardonnay. Navarra
pleasant, white flowers and tropical fruits.

8.5

19.5

38

Aguazul (ve) (or)

Verdejo. Rueda
refreshing, ripe lemon and fennel.

9.5

21

41

WHITE WINE



150ml



Porrón 375ml



750ml

Aurkitu (2021) ^(ve)

Garnacha Blanca, Viura. Navarra
fresh, citrus and baked apple.

10

23

45

Mantel Blanco (2022) ^(ve)

Sauvignon Blanc. Castilla y Leon
vibrant, gooseberry and mineral.

11

25.75

51

Martin Codax (2021)

Albariño. Rias Baixas
aromatic, fresh herbs and green apples.

11.75

27.5

54

Limite Norte (2017)

Tempranillo Blanco, Maturana. Rioja
creamy, lime zest and stone fruit.

12.5

28.5

56

RED WINE



150ml



Porrón 375ml



750ml

El Convertido (2022) ^(ve) ^(or)

Syrah. Castilla La Mancha
rich, soft berries and gentle spices.

7.5

17

33

Natural UII de Llebre (2021) ^(ve)

Tempranillo. Cataluña
refreshing, cranberries and cherry.

8.75

20

39

Finca Legardeta (2018)

Garnacha. Navarra
elegant, raspberry and caramelised apple.

9.75

22.75

45

Las Tres Filas (2020) ^(ve) ^(or)

Mencia. Castilla y Leon
silky, red fruit and vanilla.

10.5

24.5

48

Mil Historias (2021) ^(ve) ^(or)

Malbec. Castilla La Mancha
intense, black fruit and earthy.

11.5

26.5

52

Sierra Cantabria Crianza (2018)

Tempranillo. Rioja
toasty, intense cherry and coffee.

12.5

28

55

IBÉRICA AT HOME

Most of our wines can be ordered and delivered from our online shop direct to your door. Visit; shop.ibericarestaurants.com for more information including monthly subscriptions.

COCKTAILS

Vodka and Mango <i>42 Below vodka, mango purée, rosemary, chilli, lemon juice, Fever-Tree ginger beer.</i>	10.5
Gin and Lychee <i>Bombay gin, thyme, rose syrup, lychee purée vanilla syrup, lemon juice, salt, black pepper.</i>	11
Rum and Strawberry <i>Honey Rum, strawberries, Oloroso Jeréz, lemon juice, tarragon.</i>	11
Pina Colada <i>Bacardi Carta Blanca, coconut cream, pineapple juice, lime juice.</i>	10.5
Aperol Spritz <i>Aperol, Cava, soda, orange.</i>	10.25
Tip Pepe and Tonic <i>Fino Tio Pepe, Fever-Tree tonic, lemon wedge.</i>	9
Mojito <i>Bacardi Carta Blanca, lime, brown sugar, mint, strawberry or passion fruit purée, Fever-Tree soda.</i>	9.75
Espresso Martini <i>42 Below vodka, coffee liquor, Nespresso coffee, sugar.</i>	10.5
Margarita <i>Olmecca Tequila, Cointraeu, lime.</i>	10
Daiquiri <i>Bacardi Carta Blanca, lime juice, sugar, strawberry or passion fruit purée.</i>	9.5

SANGRÍA

Classic Sangría <i>fresh fruit, orange juice, cinnamon, red wine and Fever-Tree lemonade.</i>	9	28
White Sangría <i>fresh fruit, apple juice, white wine and Fever-Tree ginger ale.</i>	9	28
Cava Sangría <i>fresh fruit, orange juice, cava and Fever-Tree lemonade.</i>	10	30
Cider Sangría <i>fresh fruit, apple juice, natural cider and Fever-Tree ginger ale.</i>	8	25



glass



jug

GIN AND TONIC

Craft gin is big in Spain, below are a selection of our favourites from across the country, plus one London classic. All served in double measures (50ml) with a uniquely paired Fever-Tree tonic water.

Gin Mare Cataluña <i>aromatic and herbaceous gin served with rosemary Fever-Tree Mediterranean tonic water.</i>	13.5
Xoriguer, La Pomada Collins Islas Baleares <i>fresh lemon juice and Fever-Tree Sicilian lemon tonic water.</i>	11.5
Monti Madrid <i>fragrant dry gin served with orange peel and Fever-Tree refreshingly light tonic water.</i>	13
Puerto de Indias Strawberry Andalucía <i>fruity gin served with lemon and Fever-Tree tonic water.</i>	12.5
Nordés Galicia <i>atlantic fruity gin served with grapes and Fever-Tree tonic water.</i>	12.5
London No.1 London <i>herbal and citrusy gin served with lemon peel and Fever-Tree refreshingly light tonic water.</i>	11.5

BOTTLED CIDER

Pecado del Paraiso (Medium-Dry) <i>sparkling, off-dry natural cider, refreshing, mature apples and balsamic.</i> ABV 4.10%	6
Pecado del Paraiso (Alcohol-Free) <i>sparkling, green fruits and floral touches.</i> ABV 0.0%	6
Maeloc Strawberry (330ml) <i>rosy and brilliant, sweet strawberry and citrusy.</i> ABV 5%	7.25

DRAUGHT BEER



half



pint

Estrella Galicia World Lager

smooth and fresh with subtle bitter notes.

ABV 4.7%

3.95

7.2

BOTTLED BEER

Estrella Galicia World Lager (330ml)

smooth and fresh with subtle bitter notes.

ABV 4.7%

5.6

Estrella Galicia Gluten Free (330ml)

smooth and slightly malty with subtle bitter notes.

ABV 5.5%

6.3

Estrella Galicia 0.0%

dry, sharp and sturdy bitterness

ABV 0.0%

3.6

Estrella Galicia Black Coupage (330ml)

dark in colour, coffee, liquorice, and roasted malt flavour.

ABV 7.2%

6.9

Tyris, Amor Amargo Imperial IPA (330ml)

aromatic, bitter and tropical.

ABV 7%

7.4

MOCKTAILS

Mokapolitan

non-alcoholic Cosmopolitan

7.5

Mockscow Mule

non-alcoholic Moscow Mule

7.5

Caffé Carnivale Espresso 0% Martini

non-alcoholic Espresso Martini

7.5

Virgin Sangría

non-alcoholic Cabernet Sauvignon wine, fresh fruit, orange juice and lemonade.

7.5

Caleño Light and Zesty

a tropical gin alternative with pineapple, lemon peel, juniper and Columbian inca berry served with Fever-Tree tonic.

9

Caleño Dark

exotic and spicy blend of pineapple, coconut, ginger, vanilla, kola nut and lime served with cola or Fever-Tree ginger beer.

10.25