
APERITIVO MENU

Relax with an early aperitif and some nibbles from our delicatessen

APPETISERS

Gilda anchovy 3.95

Anchovy, olives, Piparra pepper (g)

Gilda boquerones 3.95

White anchovy, olives, Piparra pepper
(g)

Manzanilla olives 4.5

(ve) (g)

Bread with organic olive oil 5

(ve)

Toasted bread with tomato 5.5

(ve)

Mojama 7

Cured tuna, caramelised onion, apple,
fried almonds (g)

Anchovies 13.9

(g)

Boquerones 7.9

Anchovies in vinegar (g)

JAMÓN IBÉRICO

Juan Pedro Domecq 15.75/30.45

Black label; six times awarded 3 gold stars as
best Ibérico ham, cured for over 42 months (g)

Arturo Sánchez Gran Reserva 14.5/29

Black label; two acorn seasons, cured for
over 48 months (g)

BEHER Bernardo Hernández 12.6/25.2

Green label; cured for over 26 months in a
traditional way (g)

Trío de Jamón Ibérico 29.4

A tasting platter of all three hams (g)

All of our deli items can be purchased
in store or via our online shop. For
more information please visit;
www.ibericarestaurants.com/shop

CURED MEATS & ARTISAN CHEESES

Cecina 10.1

Air cured beef with an intense
smokey flavour (g)

Sobrasada 9.55

Served with honey and toasted
bread

Trío of chorizos 10.7

One smokey, one spicy, one 100%
Ibérico pork

Cured meat selection 15.75

Cecina, chorizo, truffled salchichón
and cabecero de lomo

Manchego 9.6

The iconic sheep cheese from Castilla
La Mancha

Artisan cheese selection 15.75

San Simón, Massimo Rey Silo,
Manchego, Peralzola and organic
Sujaira

Half and half selection 15.75

Mixed cheeses and cured meats

(v) vegetarian (g) gluten-free (ve) vegan (vo) 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 your bill. Prices include VAT.

IBÉRICA

by
Nacho Manzano



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