

IBÉRICA

by
Nacho Manzano

Ibérica Farringdon

89 Tummill Street, London, EC1M 5QU
+44 (0) 20 3026 5118



@ibericarestaurants
www.ibericarestaurants.com



ABOUT US

Ibérica Farringdon manages to retain the vibe of a local neighbourhood restaurant that is filled with the lively chatter of regular diners every night of the week. The restaurant is set in a beautifully converted building dating back to 1874.

Just a stone's throw from Farringdon station, the central location makes the ideal spot to meet friends after work or for a long weekend meal when you don't want to travel too far.

The Interiors are a mix of original Spanish tiles and moody dark wood with prints of Goya and Velázquez dotted across the walls – a combination which evokes with atmosphere of Old Spain.

At the front you'll find the restaurant's iconic fifteen-metre-long bar which is perfect for drinks and nibbles, while the main restaurant is furnished with mix and match tables that make a relaxed spot to enjoy the kitchen's top-class tapas from.

The restaurant boasts a bar area for a casual catch-up, an intimate dining area that will take you from the hustle and bustle of the area to a more serene atmosphere. The restaurant can be hired in its entirety and has the facilities for external catering.

Under the guidance of Michelin-starred Chef Director Nacho Manzano, our menu boasts flavours from across the Spanish peninsula, with a special nod to Manzano's Asturian roots featuring a selection of classic and contemporary tapas, artisan delicatessen and Valencian style rices.

The award-winning eclectic drinks list at Ibérica showcases wines from small boutique wineries alongside some of the pioneers in the Spanish wine making industry.



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reservations@ibericarestaurants.com



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Our Spaces



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THE RESTAURANT

The main restaurant with dark wood and prints of Goya and Velázquez on the wall, it evokes the splendour of Old Spain. It offers quintessentially Spanish charm with exposed wooden tables, arched windows and original wooden floors.



CAPACITIES

For alternative room layout requests, please discuss with your event organiser.



Seated: 80 Guests



Standing: 100 Guests



THE BAR AREA

The bar area of the restaurant is dominated by the iconic fifteen-metre-long bar, perfect for relaxed drinks receptions. Opposite the bar allows for an informal networking-esque experience with high stools and a booth tucked into the corner.



CAPACITIES

For alternative room layout requests, please discuss with your event organiser.



Standing: 40 Guests

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Our Menus



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CANAPÉS

Start your celebration with a selection of popular items from our main menu, in easy to eat, bite sized servings. Please note canapés are only available for standing events and are a bolt on to one of the main group menus.

30.00 per person

Bread with olive oil (ve)

Toasted bread with tomato (ve)

Artisan cheese selection (g)

Selection of cured meats

Asparagus toast

Sherry mushrooms (gf)

Ensaladilla rusa

Fried onion

Jamón Ibérico with tomato & basil toast

Patatas bravas (ve)

Croquetas de jamón

Tortilla (v) (g)

Cauliflower tempura (ve)

Secreto Ibérico

Caramelised Spanish rice pudding (v)

Churros con chocolate (v)



CANAPÉS

Our more premium selection of popular items from our main menu, in easy to eat, bite sized servings. Please note canapés are only available for standing events and are a bolt on to one of the main group menus.

36.00 per person

Bread with olive oil (ve)

Toasted bread with tomato (ve)

Artisan cheese selection (g)

Selection of cured meats

Asparagus toast

Sherry mushrooms (gf)

Ensaladilla rusa

Fried onion

Salmon with avocado cream and
tomato vinaigrette (g)

Patatas bravas (ve)

Croquetas de jamón

Bollo de chorizo

Grilled octopus (g)

Cauliflower tempura (ve)

Secreto Ibérico

Pitu chicken rice (g)

Vanilla caramel flan (v) (g)

Churros con chocolate (v)



MENU CLÁSICO

A house selection of our most recognised and much-loved tapas with an Ibérica twist

35.00 per person

Bread with olive oil (ve)

Torreznos & olives (g)

Toasted bread with tomato (ve)

Boquerones (g)

Cecina (g)

Roasted butternut squash (ve)

Patatas bravas (v)

Padrones (ve)

Cauliflower tempura (ve)

Tortilla (v)

Secreto Ibérico

Churros with chocolate (v)

Caramelised Spanish rice pudding (v) (g)



MENU IBÉRICA

Featuring a collection of Ibérica favourites, this menu includes some of our iconic tapas.

40.00 per person

Bread with olive oil (ve)

Torreznos & olives (g)

Toasted bread with tomato (ve)

Artisan cheese selection (g)

Juan Pedro Domecq Jamón Ibérico

Sherry Mushrooms (gf)

Patatas bravas (v)

Padrones (ve)

Croquetas de jamón

Secreto Ibérico

Churros with chocolate (v)

Caramelised Spanish rice pudding (v) (g)



MENU GASTRONOMÍA

Inspired by Nacho's greatest recipes to create an authentic Spanish experience.

50.00 per person

Bread with olive oil (ve)

Torreznos & olives (g)

Toasted bread with tomato (ve)

Artisan cheese selection (g)

Jamón Ibérico Juan Pedro Domecq

Leek tart (v)

Croquetas de jamón

Grilled whole tiger prawns (g)

Pulpo

Twice cooked lamb

Pitu chicken rice

Churros with chocolate (v)

Vanilla caramel flan (v) (g)