

IBÉRICA

by
Nacho Manzano

Ibérica Marylebone

195 Great Portland Street, London, W1W 5PS
+44 (0) 20 3026 5118



@ibericarestaurants
www.ibericarestaurants.com



ABOUT US

Welcome to Ibérica Marylebone, our flagship restaurant found on bustling Great Portland Street, close to the tube station. At Iberica Marylebone, there are three dedicated dining spaces to choose from, a beautiful bar setting for more casual drinks and pinchos, as well as the option to hire the venue in its entirety for large-scale events.

The first and largest space is the elegant Caleya private dining room, which is located on the mezzanine level overlooking the beautifully bespoke tiled restaurant below.

For more casual affairs, you can opt for the semi-private area aptly named 'The Deli' as it showcases our delicatessen and shop it also boasts a buzzy ambience.

For standing receptions, instead hire the 'Vino y Artes' area, meaning Wine and Arts, it is a quaint hideaway which overlooks the main bar.

The restaurant is able to accommodate a whole range of corporate and personal occasions, including birthday dinners, business lunches, office parties and corporate restaurant hires with a selection of applicable menus to match.

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.





IBÉRICA

by
Nacho Manzano

Our Spaces



@ibericarestaurants
www.ibericarestaurants.com

THE RESTAURANT

Ibérica Marylebone offers a range of charming group dining spaces to suit any occasion. The main restaurant boasts beautiful interior beaming with natural daylight.



CAPACITIES

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



Seated: 140 Guests



Standing: 200 Guests



THE DELI

The main restaurant area is named 'The Deli' due to the fresh produce decorating the counter tops, all of which is for sale to take away or order through the online shop. This space transports you to the heart of Spain with Jamón carvers and our beautiful bar area with bespoke suspended lighting.



CAPACITIES

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



Seated: 45 Guests



Standing: 50 Guests



CALEYA

Our Private Dining Room, Caleyá is the perfect space for group dining, drinks or networking events. It is above the main restaurant, tucked at the back of the space to ensure it is private and quiet, with exposed wooden floors, stylish furniture and large windows allowing in plenty of light, this space is versatile and beautiful.



CAPACITIES

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



Seated: 45 Guests



Standing: 50 Guests

VINOS Y ARTES

Situated on the first floor, our delectable hideaway 'Vinos y Artes' overlooks the main restaurant and can be hired in conjunction with 'Caleya' the space is cosy, airy and bright; perfect for an intimate lunch or informal meeting.



CAPACITIES

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



Standing: 30 Guests



IBÉRICA

by
Nacho Manzano

Our Menus



@ibericarestaurants
www.ibericarestaurants.com



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)