

IBÉRICA

by
Nacho Manzano

Ibérica Victoria

Zig Zag Building, 68 Victoria Street, London, SW1E 6SQ

+44 (0) 20 3026 5118



@ibericarestaurants

www.ibericarestaurants.com



ABOUT US

Combining the food of Michelin starred chef Nacho Manzano and the design of internationally renowned architect Lázaro Rosa Violán, Ibérica Victoria is one of London's most stylish foodie destinations.

The restaurant itself is found within the iconic Zig Zag building, just a five minute walk from Victoria station and has been decorated in calming muted tones with a mix of upholstered furniture, low-hanging industrial-style lighting and open shelving displaying authentic Spanish ceramics.

On the ground floor, you will find the bar area which is ideal for after work drinks, post shopping tipples and if the sun is shining, the terrace will open for some al-fresco dining.

The first floor boasts a large open plan dining room where you can enjoy Ibérica's authentic Spanish cuisine in a sophisticated and charming setting.

The best kept secret of Ibérica Victoria is the small private room in the main dining room upstairs that fits up 6 people, perfect for meetings and intimate private dining.

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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Our Spaces



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THE RESTAURANT

The main restaurant on the first floor offers a range of spaces and set ups, making it a versatile space for events bookings. It is the epitome of sophistication with designer furniture, floor to ceiling windows but all whilst encapsulating the serenity of Spanish culture.



CAPACITIES

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



Seated: 90 Guests



PRIVATE DINING ROOM

The unique private dining room has bold printed wallpaper, an intimate circular table and plush green velvet chairs. Vintage furniture and lighting finish off the eccentric space.



CAPACITIES

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



Seated: 6 Guests

THE BAR AREA

The stunning bar area is ideal for both standing or seated events. The space is bright and airy with floor to ceiling windows, a large bar adorned with vintage pots and offers a mix of high top tables, more formal dining tables and standing space for guests to mingle.



CAPACITIES

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



Seated: 32 Guests



Standing: 60 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)