

EAT SPAIN DRINK SPAIN

This October, we partner up with "Foods and Wines from Spain" for their #eatspaindrinkspain campaign. Join us in celebrating the diversity of Spanish gastronomy with a selection of our tapas and a drink for just 30.00 per person.

Welcome Drink

(Choose from one of the below)

Vilarnau Brut Reserva Cava (glass)

Vilarnau Brut Reserva Rosé (glass)

Soft drink (glass)

Pick one to share

Cecina

Air cured beef with an intense smoky flavour (g)

served with toasted bread with tomato or bread with extra virgin olive oil

Pick one to share

Croquetas

Handmade with serrano ham to Nacho's Grandmother's recipe

Padrón peppers

With grated manchego cheese and green olive emulsion (g)

Patatas bravas

With brava sauce and allioli (v) (vo)

Manchego

The iconic sheep cheese from Castilla La Mancha

Pick one per guest

Hake tempura

Garnished with a Pil Pil sauce, seaweed emulsion and samphire

Beef meatballs

Served with potato parmentier, topped with Padrón peppers

Winter gazpacho salad

Cooked beetroot, mixed red fruits, cucumber, fresh cottage cheese (v) (g)

Pick one per guest

Vanilla caramel flan

Palo Cortado chantilly cream (v)

Spanish rice pudding

A signature dish (v) (g)

Churros with chocolate

Glorious pastries with melted dark chocolate (v)

 vegetarian  gluten-free  vegan  vegan option available

Please inform a member of staff of any allergies and/or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens or cross contamination. A discretionary 12.5% service charge will be added to your bill. Prices include VAT.

IBÉRICA

by
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