

A decorative border made of soft, watercolor-style floral washes in shades of purple, pink, and blue, framing the central text.

IBÉRICA

by
Nacho *Manzano*

CHRISTMAS IN BLOOM

- *Navidad en flor* (nah-be-dahd / ehn / flohr)

The Christmas season is a time of magic and wonder, and nowhere is this more evident than in Spain. During the first months of the year, the country is blanketed in a carpet of flowers, painting whole landscapes with their flourishing beauty.

The blossom season is one of the most awaited moments that mother nature offers each year and it plays a big part in Spanish culture. You will find blooms in the streets and all over buildings decorated with gorgeous vines of purple and pink flowers.

This year at Ibérica we wanted to pay homage to these beautiful blooms and brighten up the winter months with a Christmas in bloom, or as we call it; *Navidad en flor*. Our restaurants will be blooming with festive cheer, designed to transport you into a different festive scene and inspire you to bring a little bit of Spanish magic into your own Christmas celebrations.

One of the best things about this time of the year is sharing, and our chefs have created a Christmas feast to be enjoyed together. From traditional Spanish dishes with a twist to brand- new creations, which are perfect for sharing with family, friends or colleagues. All of this served up with the warm welcome and care of our team, and the infectious atmosphere for which Ibérica is renowned. Let us take you on a journey this Christmas, delivering joy and feasting aplenty.



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.

30.00 per person

Bread with olive oil (ve)

Toasted bread with tomato (ve)

Artisan cheese selection (g)

Selection of cured meats

Asparagus toast

Gazpacho salad (v) (g)

Ensaladilla rusa

Pear and spinach salad (v) (g)

Jamón Ibérico with tomato
& basil toast

Patatas bravas (ve)

Croquetas de jamón

Tortilla (v) (g)

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.

36.00 per person

Bread with olive oil (ve)

Toasted bread with tomato (ve)

Artisan cheese selection (g)

Selection of cured meats

Asparagus toast

Gazpacho salad (v) (g)

Ensaladilla rusa

Pear and spinach salad (v) (g)

Salmon with avocado cream and
tomato vinaigrette (g)

Patatas bravas (ve)

Croquetas de jamón

Chorizo lollipops

Grilled octopus (g)

Secreto Ibérico

Black rice (g)

Caramelised Spanish
rice pudding (v)

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)

Mushrooms in sherry (v)

Patatas bravas (v)

Padrones (ve)

Pear and spinach salad (v) (g)

Tortilla (v)

Beef meatballs (g)

Churros with chocolate (v)

Caramelised Spanish
rice pudding (v) (g)



MENU IBÉRICA

A house selection of our most recognised and much-loved tapas with a Christmas twist.

40.00 per person

Bread with olive oil (ve)

Torreznos & olives (g)

Toasted bread with tomato (ve)

Artisan cheese selection (g)

Jamón Ibérico Juan Pedro Domecq

Mushrooms in sherry (v)

Patatas bravas (v)

Croquetas de jamón

Vermouth mussels (g)

Secreto Ibérico

Churros with chocolate (v)

Caramelised Spanish
rice pudding (v) (g)

CAVA UPGRADE

Upgrade your Christmas menu to include a glass
of Cava on arrival for just 8.75 per glass.



MENU GASTRONOMÍA

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

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

Aubergine sobrasada

Croquetas de jamón

Gazpacho salad (v) (g)

Gambas al ajillo (g)

Pulpo

Secreto Ibérico

Churros with chocolate (v)

Vanilla caramel flan (v) (g)

WINE UPGRADE

Include a bottle of red, white or rosé wine to compliment your meal for just 32.00 per bottle.



MENU NAVIDAD

Inspired by Nacho's greatest recipes to create an authentic Spanish Christmas experience. We recommend the lamb leg, a traditional centrepiece.

65.00 per person

Bread with olive oil (ve)

Torreznos & olives (g)

Toasted bread with tomato (ve)

Artisan cheese selection (g)

Jamón Ibérico Juan Pedro Domecq

Gazpacho salad (v) (g)

Croquetas de jamón

Scallop a la Gallega

Pulpo

Black rice (g)

Lamb leg with roast baby
potatoes, peppers and salad

Caramelised Spanish
rice pudding (v) (g)

Flourless chocolate cake

CHRISTMAS AT HOME

Most of our products can be ordered and delivered as gifts or hampers. Visit; shop.ibericarestaurants.com for more information.



MENU VEGETARIANO

A selection of our much-loved tapas with an Ibérica twist made suitable for any vegetarian guests.

35.00 per person

Bread with olive oil (v)

Olives (v) (g)

Toasted bread with tomato (v)

Sujaira cheese (v)

Gazpacho salad (v) (g)

Patatas bravas (v)

Padrón peppers (v)

Mushrooms in sherry (v)

Pear and spinach salad (v)

Tortilla (v)

Vegetable paella (v)

Churros with chocolate (v) (g)

Vanilla caramel flan (v)

CORPORATE GIFTING

Ask your event manager about our Christmas gifting options, from secret Santa to gift vouchers, let us take care of the planning for you.

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