

IBÉRICA

by
Nacho Manzano

Menu Collection



@ibericarestaurants

www.ibericarestaurants.com



ABOUT US

Ibérica first launched in 2008. The mission was simple: to introduce authentic Spanish cuisine to the UK, a country with so much gastronomic diversity, but commonly thought to be lacking in Spanish flair. The vision was to make dining at the restaurant an experience as authentic as possible, with produce perfectly selected to ensure each dish showcases the very best of Spain.

Ibérica now has a family of five restaurants located in Marylebone, Canary Wharf, Victoria, Farringdon and Leeds as well as two sister venues; La Terraza Canary Wharf and La Bodega Leeds. Each of these sites celebrate the beautiful food, wine, and culture of contemporary Spain, taking guests on an inspirational journey through the authentic flavours, spirit and style of their beloved homeland

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.

We like to make you feel at home, and for us, Spain is home! Spanish architect Lázaro Rosa Violán has designed all our restaurants to transport you to Spain when you walk into Ibérica.

From tiling to resemble the tapas bars in Andalucía to Galician vintage maps, paintings and pots to celebrate the Celtic heritage of Asturias, he's put outstanding dedication in giving each Ibérica its own personality and character. But most importantly, we want create the perfect setting for you to relax and enjoy a dining experience exactly how it's done in Spain.



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Our Menu



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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.

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)

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)

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

Churros with chocolate (v)

Caramelised Spanish
rice pudding (v) (g)

Please note our group menus are based on a feasting style format for the whole group to taste and share together.

We are unable to cater for changes to these menus but for dietary requirements please speak with your event manager or order a selection of vegetarian group menus



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)

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)

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CAVA UPGRADE

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



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

Aubergine sobrasada

Croquetas de jamón

Gazpacho salad (v)

Gambas al ajillo (g)

Pulpo

Secreto Ibérico

Churros with chocolate (v)

Vanilla caramel flan (v) (g)

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WINE UPGRADE

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



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)

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)

IBÉRICA AT HOME

Most of our products and deli items can be ordered and delivered as gifts or hampers.

Visit; shop.ibericarestaurants.com for more information.