

# IBÉRICA

by  
**Nacho Manzano**

Ibérica Canary Wharf

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@ibericarestaurants

[www.ibericarestaurants.com](http://www.ibericarestaurants.com)



# ABOUT US

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Ibérica Canary Wharf brings a real taste of Spain to the City. Whether it's a laid-back dinner with colleagues at the end of the working week, or a quick drink and nibbles with friends, Ibérica Canary Wharf offers an extensive selection of classic and innovative tapas dishes, a masterfully created wine list and drinks menu to suit, plus a collection of specifically designed group menus.

Just a five-minute walk from the underground station, the site is the first of the Spanish group's restaurants to be designed by Spanish architect Lazaro Rosa Violán.

Ibérica Canary Wharf a little more rustic than the other restaurants in the portfolio, offering plenty of wooden surfaces, burgundy furniture, vintage posters and intimate dining areas. The space is split over two levels, with the option to dine in the bustling bar and lounge area on the ground floor, or at one of the quieter tables in the set-apart mezzanines upstairs.

The venue is extremely versatile, suited to after work drinks, dinner with friends or family but can also cater for those larger events.

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.

**360°** Click for a tour  
of our spaces



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IBERICA

RESTAURANT & BAR

IBERICA  
CANARY WHARF  
The ultimate in modern  
Andalusian gastronomy  
Experience our food and wine  
in our own space

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Our Spaces



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# VINOTECA

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



# CAPACITIES

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



Seated: 25 Guests



Standing: 30 Guests

# THE LARGE MEZZANINE

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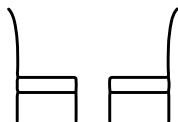
The Large Mezzanine is housed above the main restaurant at the back of the building and is perfect for guests looking for their own area but still want to absorb the atmosphere of the bar.



## CAPACITIES

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



Seated: 40 Guests



Standing: 65 Guests

# THE SMALL MEZZANINE

The smaller mezzanine is a tranquil space above the main restaurant. The space has low ceilings, creating a cosy atmosphere and sophisticated leather furnishings and the arched window creates a beautiful and light space.



## CAPACITIES

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





# THE BAR AREA

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The bar area offers guests a large space for standing drinks receptions. The relaxed furniture and surroundings, and the hand selected drinks lists and authentic Spanish nibbles will transport you to the bars of Barcelona.



# CAPACITIES

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



Standing: 50 Guests