
APERITIVO MENU

Relax with an early aperitif and some nibbles from our delicatessen

APPETISERS

Gilda anchovy 3.95
Anchovy, olives, Piparra pepper (g)

Gilda boquerones 3.95
White anchovy, olives, Piparra pepper (g)

Manzanilla olives 4.5
(ve) (g)

Bread with organic olive oil 5
(ve)

Toasted bread with tomato 5.5
(ve)

Mojama 7
Cured tuna, caramelised onion, apple, fried almonds (g)

Anchovies 13.9
(g)

Boquerones 7.9
Anchovies in vinegar (g)

JAMÓN IBÉRICO

Juan Pedro Domecq 15.75/30.45
Black label; six times awarded 3 gold stars as best Ibérico ham, cured for over 42 months (g)

BEHER Bernardo Hernández 12.6/25.2
Green label; cured for over 26 months in a traditional way (g)

Jámón Serrano 6/12
Cured for 16 months, mild & low in salt

Trío de Jamón 20
A tasting platter of all three hams (g)

All of our deli items can be purchased in store or via our online shop. For more information please visit; www.ibericarestaurants.com/shop

CURED MEATS & ARTISAN CHEESES

Cecina 10.1
Air cured beef with an intense smokey flavour (g)

Sobrasada 9.55
Served with honey and toasted bread

Trío of chorizos 10.7
One smokey, one spicy, one 100% Ibérico pork

Cured meat selection 15.75
Cecina, chorizo, truffled salchichón and cabecero de lomo

Manchego 9.6
The iconic sheep cheese from Castilla La Mancha

Artisan cheese selection 15.75
San Simón, Massimo Rey Silo, Manchego, Peralzola and organic Sujaira

Half and half selection 15.75
Mixed cheeses and cured meats

(v) vegetarian (g) gluten-free (ve) vegan (vo) 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
Nacho Manzano



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