

DRINKS



Proud recipients:
IWC 'contemporary restaurant wine list of the year 2022'

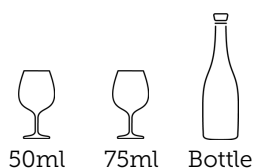
Discover the ultimate destination for Spanish wine at Ibérica Restaurants. Our expertly curated selection showcases the very best that Spain has to offer, and our dedication to cellar care ensures you receive exceptional prices for the wine quality and care.

Immerse yourself in the vibrant culture of Spain through our shop, where you can explore our full extensive range of wines. With 'coravin', you can now savour our exclusive collection by the glass, offering you an unparalleled tasting experience. Don't miss out on our 'meet the maker events' and exclusive wine club, designed to help you further delve into our award-winning wine catalogue.

Enjoy and let us take you on a unforgettable journey through the flavours and heritage of Spanish wine.

SHERRY

A famous drink from the region of Jerez, in the extreme south of Spain. It's fantastic as an aperitif, but it's also a great complement to a meal.



Tío Pepe, Fino <i>bone-dry and crisp with flavours of almond.</i>	-	5.5	22
Almacenista, Manzanilla Pasada <i>green apple, bruised citrus, apple and salty.</i>	9	-	69
Domecq, Manzanilla <i>dry and rich with a salty flavour.</i>	-	5.5	40
Alfonso, Oloroso <i>smooth, nutty and dried citrus.</i>	-	7	44
Emperatriz, Oloroso <i>dried fruits, nuts and bitter chocolate.</i>	8.75	-	65
Leonor, Palo Cortado (12 years) <i>nutty, salted caramel and toffee.</i>	-	7	47
Viña AB, Amontillado <i>yeasty with almonds and sweet spices.</i>	-	7.5	53
Del Duque, Amontillado (30 years) <i>hazelnut, toasted oak and caramel.</i>	9.25	-	62
Apóstoles, Palo Cortado (30 years) <i>off-dry, roasted nuts and figs.</i>	9.25	-	62

VERMOUTH

An aromatised fortified wine flavoured with various botanicals, traditionally poured over ice in a 75ml glass and enjoyed as an aperitif.





Lustau Rojo (Jerez) <i>mahogany, ripe fruit and nutty aftertaste served with orange peel.</i>	7.5	68
La Copa Rojo (Jerez) <i>red, clove and cinnamon with a bitter finish served with orange peel.</i>	6.5	42
Lustau Rosé (Jerez) <i>floral, wild strawberries and orange blossom served with lemon peel.</i>	7.5	68
Lustau Blanco (Jerez) <i>bright yellow, floral and herbal served with olives.</i>	7.5	68
Nordesía Blanco (Galicia) <i>pale yellow, vibrant fruits and bitter orange served with orange zest.</i>	7.5	62
Alma (Asturias) <i>straw yellow, orange and apple served with apple wedge.</i>	6.5	67
Barbadillo Atamán (Jerez) <i>amber, bitter orange, herbal and elderberry served with thyme twig.</i>	8.25	52

Our Spanish sparkling and Cava have been exclusively selected with all the wines on this list being produced following the traditional or champenoise method, a natural process by which the bubbles are obtained through a second fermentation inside the bottle.

CAVA

		
	125ml	750ml
Vilarnau Brut Reserva, Cava (ve) (or) Parellada, Macabeo and Xarel.lo. Cataluña <i>refreshing, bright and green apple.</i>	8.75	38
Vilarnau Brut Reserva Rosé, Cava (ve) (or) Garnacha and Pinot Noir. Cataluña <i>dry sweet red cherry and violet.</i>	8.75	38
Gran Claustro Gran Reserva, Cava (2017) Chardonnay, Pinot Noir. Cataluña <i>smooth, ripe fruit aromas and toasted.</i>	-	62

SPANISH SPARKLING WINE

		
	125ml	750ml
Castellroig Brut Nature Reserva (2019) (or) Parellada, Macabeo, Xarel.lo and Chardonnay. Corpinnat <i>fine, jasmine and citrus fruits.</i>	10.75	56
Raventós Rosé (2020) (or) Parellada, Macabeo, Xarel.lo and Monastrell. Conca del Riu Anoia <i>strawberry aromas and pale pink in colour.</i>	12	59
Raventós de La Finca (2019) (or) Parellada, Macabeo and Xarel.lo. Conca del Riu Anoia <i>creamy, peach and mineral.</i>	-	61

WINES BY THE GLASS - CORAVIN




We are now able to sell most of our wines by the glass, please do ask a member of our team about 'Coravin' which is a clever system that enables us to pour small quantities of wine without actually having to open the bottle itself. Perfect if you want to try one of our more exclusive wines.

(ve) vegan (or) organic

Please note that wine vintages may be subject to change. All wines as a standard are served as 150ml unless otherwise stated. Please inform a member of staff of any allergies before placing your order.

Our selection of Albariños represents the diversity of the famous and distinctive white grape of Spain. In general, they are all crisp and refreshing but within our selection you'll find some more interesting expressions, a result of different microclimates and production techniques.

ALBARIÑO

			
	150ml	Porrón 375ml	750ml
Pazos de Lusco (2022) ^(ve) Albariño. Rías Baixas <i>elegant, floral & tropical.</i>	10.75	24.75	49
Fillo da Condessa (2022) ^(ve) Albariño. Rías Baixas <i>aromatic stone fruit and citrus.</i>	12.75	29.25	58
Terras Gauda (2022) Albariño, Loureiro, Caiño Blanco. Rías Baixas <i>refreshing, green apple and peach.</i>	13.5	30.75	61
Attis Lías Finas (2020) Albariño. Rías Baixas <i>harmonious, ripe white fruit and white flowers.</i>	-	-	60
Pazo Señorans (2022) Albariño. Rías Baixas <i>fine, orange zest and mineral-driven finish.</i>	14.5	-	63

WHITE WINE

light, fresh and crisp

			
	150ml	Porrón 375ml	750ml
Calabuig (2021) Macabeo and Merseguera. Valencia <i>green apple and pear.</i>	7	16.25	32
Casal do Vila (2022) Palomino, Torrontés. Ribeiro <i>fresh apple, peach and wild herbs.</i>	8	18.25	36
Blau Cel Natural (2021) ^(or) Xarel.lo. Cataluña <i>sharp, pear and melon.</i>	8.5	19.75	39
Ramón Bilbao (2021) ^(ve) Sauvignon Blanc. Rueda <i>fresh cut grass and green apple.</i>	9.5	21.75	43
Sense Cap (2022) Garnacha Blanca, Macabeu. Cataluña <i>creamy, mango and herbs.</i>	9.75	22.25	44
Txomin Etxaniz (2021) Hondarrabi Zuri. Getariako Txacolina <i>effervescent and mineral.</i>	10.5	23.75	47
Basa (2021) Verdejo. Rueda <i>intense, lemon and pineapple.</i>	10.75	24.25	48

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WHITE WINE

Aromatic and fragrant

Castillo de Enériz (2022)

Chardonnay. Navarra
silky, tropical and stone fruits.

8A Uvadoble (2020)

Viognier and Viura. Navarra
creamy, pear and apricot.

Herència Altés (2022) ^(ve) ^(or)

Garnacha. Terra Alta
refreshing and floral.

Mestizaje Blanco (2021) ^(or)

Merseguera, Viognier, Malvasía. Valencia
expressive, citrus fruit and honey.

Sameirás Treixadura (2021)

Treixadura, Albariño and Godello. Ribeiro
silky, floral and dry grass.

Gaba do Xil (2022)

Godello. Valdeorras
tasty, pear and mineral.



150ml



Porrón 375ml



750ml

9.5

21.25

42

10.25

23.25

46

10.5

23.75

47

-

-

49

12.25

-

55

-

-

57

WHITE WINE

Original and inspired

Sierra Cantabria (2022)

Sauvignon Blanc, Viura, Tempranillo Blanco,
Malvasía, Maturana. Rioja
intense, pear and dry grass.

Legardeta (2022)

Chardonnay (oaked). Navarra
rich, citrusy and smoky.

Polvorete (2022)

Godello. Bierzo
expressive, white flowers and mineral.

Tajinaste Blanco (2022)

Listan Blanco, Moscatel. Tenerife
balsamic, tropical and mint.

Mountain (2020)

Moscatel. Sierra de Málaga
succulent, herby and citrusy.

Lalume (2019)

Treixadura, Albariño. Ribeiro
persistent, white stone fruit and honeysuckle.

La Mar (2021)

Caíño Blanco. Rías Baixas
creamy, tropical fruit and lychee.

Allende (2018)

Viura and Malvasía. Rioja
nutty, citrus and stone fruits.



150ml



Porrón 375ml



750ml

12.25

28

55

-

-

54

-

-

55

12.25

-

55

-

-

56

13.25

30

60

-

-

63

14.75

-

65

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RED WINE

Smoky, soft and spicy



150ml



Porrón 375ml



750ml

Miranda de Secastilla (2017)

Garnacha, Syrah and Parraleta. Somontano
flavoursome, red fruit and balsamic.

9.5

21.25

42

Herència Altés Cupatge (2019) ^(ve) ^(or)

Syrah, Carignan, Garnacha Negra. Tierra Alta
juicy, fresh red fruit and gentle oak.

10.25

23.25

46

El Mago (2021)

Garnacha, Samsó and Syrah. Terra Alta
silky, cherry and roasted herb.

-

-

47

Finca Moncloa (2018) ^(ve)

Cabernet Sauvignon and Syrah. Cádiz
elegant, dark ripe fruit and roasted.

11

-

49

Sardón (2018)

Tinto Fino, Albillo, Syrah, Malbec. Castilla y León
smooth, ripe fruit and thyme.

-

-

54

5 Finques, Reserva (2018)

Cabernet Sauvignon, Garnacha Negra. Empordá
fresh, balsamic and toasted.

12.95

-

61

Biu de Sort Negre Barrero, Cellar Batlliu (2021)

Pinot Noir. Alt Pirineu
juicy, raspberry and fennel.

-

-

59

Licis (2015)

Mencía. Ribera Sacra
soft, cherry and lavender.

15.25

-

68

El Pedral (2018)

Pedral. Rías Baixas
delicate, red berries and mineral.

-

-

76

Pegaso Pizarra (2020)

Garnacha. Castilla y León
elegant, aromatic herbs and earthy.

19

-

82

CLUB DE VINOS

Indulge in the ultimate wine experience with Ibérica Club de Vinos and unlock exclusive pricing on our carefully curated selection of Spanish wine bottles in our retail shop, online store, as well as in our restaurants. Members also enjoy reduced corkage fees when dining with us, making it easier to bring your favourite bottles to the table. Plus, our wine storage option keeps your wines stored in perfect conditions taking away the hassle of finding a place to keep your collection. As a Club de Vinos member, you'll be part of a community of wine lovers and have early access to wine tastings and events with our respected Spanish suppliers and personalities. Sign up to club de vinos by scanning the QR code.



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BIERZO

Bierzo, in Castilla y León, is one of Spain's newest wine hotspots.

Petit Pittacum (2021)

Mencia. Bierzo

soft, strawberry and woody.

Sangarida (2022)

Mencia. Bierzo

pleasant, fresh red fruit and spices

Pittacum (2019)

Mencia. Bierzo

fragrant, dark fruit and liquorice.

Pétalos del Bierzo (2021)

Mencia. Bierzo

fresh, floral and spicy.

La Prohibición (2018)

Garnacha Tintorera. Bierzo

complex, dark chocolate and violet.



150ml



Porrón 375ml



750ml

9.5

21.75

43

11.75

27.25

54

12.5

28.25

56

13

-

59

15.5

-

70

RIBERA DEL DUERO

Ribera del Duero, one of northern Spain's best-known wine-making regions.

Joven de Silos (2021)

Tinto Fino. Ribera del Duero

fresh, strawberry and violet.

Fuentenarro Crianza (2019)

Tinto Fino. Ribera del Duero

intense, black fruit and rosemary.

Valduero Una Cepa (2017)

Tinto Fino. Ribera del Duero

complex, ripe red fruit, leacher and toasted notes.

Dominio Fournier Reserva (2016)

Tinto Fino. Ribera del Duero

powerful, ripe black fruit & smoke.

Anejón, Pago de Carraovejas (2018)

Tinto fino, Cabernet Sauvignon, Merlot.

Ribera del Duero

vibrant black plum, rose petal & cocoa.

Vega Sicilia Único (2012)

Tinto Fino. Ribera del Duero

mature, raisin, sweet and spicy.

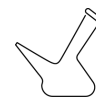
Pingus (2011)

Tinto Fino. Ribera del Duero

rich, blackberry and earthy.



150ml



Porrón 375ml



750ml

10.75

24.75

49

12.5

28.25

56

17.75

-

79

-

-

85

30

-

121

-

-

375

-

-

760

PRIORAT

The vineyards here grow near olive trees with unusual and spectacular landscape colours.

Mas Dels Frares (2021) ^(ve)

Garnacha, Cariñena. Priorat rich, red plums and tobacco.

Camins del Priorat (2021)

Garnacha, Cariñena and Cabernet Sauvignon. Priorat intense, red fruit and floral.

Llum d'Alena (2018) ^(ve) ^(or)

Garnacha and Cariñena. Priorat pleasing, flowery notes and dark fruits.

Les Terrases (2020)

Garnacha and Cariñena. Priorat balanced, violets & ripe plums.

Finca Dofi (2020)

Garnacha. Priorat vivacious, dark fruit and herbal.



RIOJA

The most well-known, wine-making region in Spain.

Heraclio Alfaro Crianza (2019)

Tempranillo. Rioja lively, red fruit and spicy.

Beronia Dos Maderas Reserva (2018)

Tempranillo and Graciano. Rioja savoury, blackberry and chocolate.

Sierra Cantabria Gran Reserva (2012)

Tempranillo. Rioja vigorous, mature red fruit and cocoa.

La Montesa (2019)

Garnacha. Rioja deep, red fruit and herb.

Allende (2014)

Tempranillo. Rioja fragrant, forest fruit and tobacco.

La Propiedad (2020)

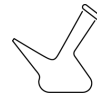
Garnacha. Rioja smooth, ripe strawberries and toasted oak.

Valencisco Reserva '10 anos después' (2011)

Tempranillo. Rioja intense, black fruit and balsamic.



150ml



Porrón 375ml



750ml

12.75

29.25

58

-

-

63

-

-

66

17.75

-

79

27

-

105



150ml



Porrón 375ml



750ml

10.75

24.75

49

11.5

26.5

52

20.25

-

87

13

29.75

59

16.5

37.5

75

-

-

77

19.75

-

83

^(ve) vegan ^(or) organic

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RED WINE

Easy, lively and fruit driven



150ml



Porrón 375ml



750ml

Calabuig (2021)

Monastrell and Tempranillo. Valencia
light, blackberry and herbs.

7

16.25

32

Pasos de Cápula (2021)

Tempranillo. La Mancha
rich, ripe soft berry and a touch of spice.

7.75

17.25

34

Copa de Bobal (2021)

Bobal. Utiel-Requena
juicy, red berry and cherry.

8

18.25

36

Finca Constancia (2019)

Cabernet Sauvignon and Cabernet Franc. La Mancha
rich, spicy and peppery.

8.25

19.25

38

Al-Muvedre (2021)

Monastrell. Alicante
soft, mulberry and black plum.

9.75

22.25

44

Aurkitu (2020)

Garnacha, Graciano. Navarra
intense, red fruits & hints of spice.

-

-

45

Botijo Rojo (2020)

Garnacha. Aragón
savoury, red berry and liquorice.

-

-

47

Gaba Do Xil Tinto (2020)

Mencía and Merenzao. Valdeorras
aromatic, red fruits and violets.

11.75

-

54

Attis, Caiño Tinto (2017)

Caiño Tinto. Rías Baixas
fresh, cranberry and herbal.

16

-

72

RED WINE

Elegant oak, complex and fine



150ml



Porrón 375ml



750ml

Ochoa Reserva (2015)

Cabernet Sauvignon, Merlot and Tempranillo.
Navarra
velvety, dark fruit and tobacco.

12.75

29.25

58

Las Jaras (2019)

Mencía, Prieto Picudo and Alicante Bouschet.
Castilla y León
complex, black fruits and rockrose.

13

29.75

59

Lalama (2019)

Mencía, Mouratón and Sousón. Ribeira Sacra
balsamic, redcurrant and wet herbs.

14.75

32.75

65

Finca Azaya (2017)

Tempranillo. Castilla y León
*impressive, red fruit, touches of menthol
and roasted nuts.*

-

-




70

 vegan  organic


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Abadía Retuerta Selección (2018) Cabernet Sauvignon and Syrah. Castilla y León <i>delicate, cherry liqueur and dark chocolate.</i>	17.25	-	77
Finca Terrerazo (2021) (ve) (or) Bobal. Valencia <i>luscious, blackberries and tobacco.</i>	15.75	-	71
Quinta Sardonía (2018) (or) Cabernet Sauvignon, Syrah and Merlot. Castilla y León <i>powerful, cassis and white pepper.</i>	-	-	83
El Nido (2020) (ve) Cabernet Sauvignon, Monastrell. Jumilla <i>voluptuous, wild berry and leather.</i>	-	-	178

ROSÉ WINE

			
	150ml	Porrón 375ml	750ml
Zurbal (2021) Tempranillo and Garnacha. Rioja <i>delicate, strawberry and cherry.</i>	7	16.25	32
Clavellina (2022) Syrah. Huelva <i>fresh, raspberries and cherries.</i>	9.5	21.25	42
Cílar de Silos (2022) Tempranillo and Albillo. Ribera del Duero <i>sharp, fresh strawberry and fennel.</i>	11	24.75	49
La Rosa Can Sumoi (2021) (or) Xarel.lo, Parellada and Sumoll. Penedés <i>pleasant, wild berries and rose.</i>	-	-	55

MAGNUMS

	
	1.5l
Pago de los Capellanes (2020) Tempranillo. Ribera del Duero <i>smokey, forest fruit and liquorice.</i>	145
Humilitat Epique (2014) Garnacha, Priorat <i>flamboyant, ripe dark fruit and sweet spicy</i>	95

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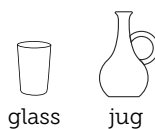
COCKTAILS

Atlantic Negroni	12.75
<i>Bombay gin infused with thyme, Nordesía vermouth, Burla Negra rum, Campari and angostura bitters.</i>	
Herb and Fruit	10.5
<i>42 below vodka, Martini Ambrato, passion fruit and strawberry puree, lemon juice, agave and basil.</i>	
Arucas Tai	9.75
<i>honey-rum, Disaronno, banana liquor, cranberry and pineapple juice.</i>	
Passion and Gin	10.5
<i>Bombay Sapphire gin, hazelnut liquor, passion fruit puree, pineapple juice and chocolate bitters.</i>	
Mezcal and Lime	10.5
<i>Dewar's scotch whisky, Quiquiriqui Mezcal, cordial, lime juice and angostura bitters.</i>	
Strawberry and Tequila	12.5
<i>Tequila, strawberry puree, lime juice, agave, Tabasco and red peppercorn.</i>	
Rum and Orange	10
<i>Bacardi Carta Blanca, orange juice, Licor 43, Cointreau, cream, vanilla and nutmeg.</i>	

MOCKTAILS

Mediterranean Smoked Passion Fruit	7
<i>passion fruit puree, vanilla syrup, lemon juice, smoked paprika with Fever-Tree Mediterranean tonic.</i>	
Sharp Apple	6
<i>apple juice, cordial, agave and mint.</i>	
Everleaf & Tonic Spritz	10.5
<i>non-alcoholic complex herbaceous drink with Fever-Tree tonic and an orange wedge.</i>	
Virgin Sangría	6.5
<i>non-alcoholic Cabernet Sauvignon wine, fresh fruit, orange juice and lemonade.</i>	
Botivo & Soda	9
<i>five botanicals infused with honey, apple based with soda and a thyme sprig.</i>	
Caleño Dark	11.5
<i>exotic and spicy blend of pineapple, coconut, ginger, vanilla, kola nut and lime served with cola or ginger beer.</i>	
Caleño Light and Zesty	9
<i>pineapple, lemon peel, juniper and Columbian inca berry served with Fever-Tree tonic.</i>	

SANGRÍA



glass

jug

Classic Sangría

fresh fruit, orange juice, cinnamon, red wine and lemonade.

9.5

29

GIN AND TONIC

Craft gin is big in Spain, below are a selection of our favourites from across the country, plus one London classic. All served in double measures (50ml) with a uniquely paired Fever-Tree tonic.

Ginabelle

Galicia

floral and fruity gin served with orange peel and Fever-Tree refreshingly light tonic water.

13.75

Atxa

País Vasco

citrusy and floral gin served with lemon peel and Fever-Tree Mediterranean tonic water.

12.5

Gin Mare

Cataluña

aromatic and herbaceous gin served with rosemary Fever-Tree Mediterranean tonic water.

13.75

Xoriguer, La Pomada Collins

Islas Baleares

fresh lemon juice and Fever-Tree Sicilian lemon tonic water.

12

Monti

Madrid

fragrant dry gin served with orange peel and Fever-Tree refreshingly light tonic water.

13

Puerto de Indias Black

Andalucía

citrusy gin served with juniper berries, orange peel and Fever-Tree aromatic tonic water.

13.5

Nordés

Galicia

atlantic fruity gin served with grapes and Fever-Tree tonic water.

13.25

London No.1

London

herbal and citrusy gin served with lemon peel and Fever-Tree refreshingly light tonic water.

11.75

EXPERIENCES BY IBÉRICA

We have launched a selection of brand new experiences, from sherry tasting and jamón carving to gin masterclasses and wine and cheese tasting.

All the information you'll need can be found here;

www.ibericarestaurants.com/experiences

DRAUGHT BEER



half



pint

Estrella Galicia World Lager

smooth and fresh with subtle bitter notes.

ABV 4.7%

3.95

7.50

BOTTLED BEER

Estrella Galicia World Lager (330ml)

smooth and fresh with subtle bitter notes.

ABV 4.7%

5.9

Estrella Galicia Gluten Free (330ml)

smooth and slightly malty with subtle bitter notes.

ABV 5.5%

6.6

Estrella Galicia 1906 Reserva (330ml)

a full bodied clean lager with a toasted malt flavour.

ABV 6.5%

7.1

Estrella Galicia Black Coupage (330ml)

dark in colour, coffee, liquorice, and roasted malt flavour.

ABV 7.2%

7.2

Estrella Galicia 0.0% (330ml)

non-alcoholic beer, sharp and sturdy bitterness.

ABV 0.0%

3.8

Tyris, Amor Amargo Imperial IPA (330ml)

aromatic, bitter and tropical.

ABV 7%

7.4

BOTTLED CIDER

Pecado Original 330ml)

soarkling, off-dry natural cider, refreshing, mature apple, balsamic

ABV 4.1%

6.65

Pecado del Paraíso (330ml)

sweet, sparkling, natural cider, baked apple flavour

ABV 4.1%

6.65

Pecado del Paraíso 0.0% (330ml)

alcohol-free, sparkling, green fruits, floral touches

ABV 0.0%

6

Maeloc Pear (330ml)

fresh, deep pear and citrusy notes.

ABV 4%

7.55

Maeloc Strawberry (330ml)

rosy and brilliant, sweet strawberry and citrusy.

ABV 5%

7.55

Trabanco (700ml)

traditional natural dry Asturian cider served by a cider pouring machine.

ABV 6%

19

Alicia (750ml)

slightly bubbly, aromatic and citrusy.

ABV 6.5%

25

MEET THE MAKER EVENTS

Immerse yourself in the vibrant and authentic flavours of Spain, brought right to the you through Ibérica's Wine Events. For more information regarding our meet the maker events or to see all of the upcoming available dates and supplier details visit our website; www.ibericarestaurants.com

We are thrilled to launch and invite all wine enthusiasts, from curious beginners to seasoned connoisseurs, for an extraordinary exploration into the world of Spanish wines. Experience a monthly rendezvous of wine tasting events, where you can indulge in a diverse array of exquisite wines from different regions.

Embark on a captivating journey into the art of winemaking as our individually chosen experts guide you through every sip, sharing fascinating insights along the way. Join us and discover the unique flavours of Spanish wines: from rich reds to crisp whites, and bold rosés – there's something to suit every palate.

Learn about the distinct regions, the passionate winemakers, and the history and culture behind each bottle. Our wine events will transport you to the heart of Spain, from the lush vineyards of Rioja to the sun-soaked regions of Andalusia, all within the warm and welcoming ambiance of our restaurants.

We look forward to sharing our love for Spanish wines with you. Raise a glass and join us at Ibérica for an unforgettable journey through Spain's vineyards.

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by
Nacho Manzano[®]



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