



Nacho Manzano, our Michelin-starred Executive Chef grew up in the tiny village of La Salgar in the northern Asturias mountains where he learnt to cook with his grandmother and mother. Under his guidance, our restaurants celebrate the spirit and style of our homeland with the finest food, award-winning wines, and a truly authentic experience of Spain.

CURED MEATS

Cecina 10.1

Air cured beef with an intense smoky flavour (g)

Ibérico sobrasada 8.5

Served with honey and toasted bread

Trío of chorizos 10.7

One smoky, one spicy, one 100% Ibérico pork

Cured meat selection 15.75

Cabecero de lomo, truffled salchichón, spicy chorizo, Ibérico sobrasada

ARTISAN CHEESES

Manchego 9.6

The iconic sheep cheese from Castilla-La Mancha, aged for 9 months (g)

Artisan cheese selection 15.75

Vidiago, San Simón, organic sujaira, manchego, La Peral (g)

Half and half selection 15.75

Cabecero de lomo, truffled salchichón, spicy chorizo, vidiago, San Simón, La Peral

To purchase any deli items; visit our online store or ask for an Ibérica at Home order form.

APPETISERS

Enjoy a selection of specifically chosen appetisers to go alongside your drinks before your tapas.

Manzanilla olives 4.5

(ve) (g)

Cantabrian anchovies 13.9

(g)

Cádiz boquerones 7.9

Anchovies in vinegar (g)

Bread with extra virgin

olive oil 5

(ve)

Toasted bread with fresh

tomato 5.5

(ve)

JAMÓN IBÉRICO

The quality of flavour and texture of jamón Ibérico varies by grade and is a direct result of the lifestyle, diet and breeding of the pig. Ours are made from 100% pure-breed, black Iberian pigs.

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)

Jamón Serrano 6/12

Cured for 16 months, mild & low in salt

Trío de Jamón 20

A tasting platter of all three hams (g)

CLASSIC TAPAS

Our classic tapas dishes are made using the very best Spanish ingredients and traditional recipes.

Gambas al ajillo 15

Cooked in fresh garlic, chilli, sherry and prawn emulsion (g)

Patatas bravas 7.9

With brava sauce and allioli (v) (vo)

Calamares fritos 11

Served with allioli and a lemon garnish

Croquetas 8.95/16.8

Handmade with serrano ham to Nacho's Grandmother's recipe

Tortilla 8.95

Potato and onion Spanish omelette cooked à la minute (v) (g)

Chorizo lollipops 8

Tempura battered and served with a pear allioli and chives

Pulpo 19.9

Grilled octopus, potatoes, smoked paprika, ajada allioli (g)

Padrón peppers 8.9

With grated manchego cheese and green olive emulsion (g)

IBÉRICA TAPAS

Our own interpretation of contemporary tapas and larger sharing Spanish dishes.

Aubergine sobrasada 10

With sujaira cheese, fresh rocket and caramelised sunflower seeds (g)

Winter gazpacho salad 8.5

Cooked beetroot, mixed red fruits, cucumber, fresh cottage cheese (v)

Hake tempura 15

Garnished with a Pil Pil sauce, seaweed emulsion, samphire and fresh herbs

Ensaladilla 8.5

Potato salad with tuna, olives, carrot and egg, topped with piparra peppers

Lamb sweetbreads 18

With black trumpet mushroom cream, panko-fried egg and lamb demi-glace

Pear and spinach salad 7

Frisse lettuce with raisins, La Peral blue cheese, pine nuts and pesto (g)

Champiñones al jerez 7.5

Cooked in sherry wine, a mushroom cream and sliced fresh mushrooms (ve)

Secreto Ibérico 19.8

Free range 100% Ibérico pork with potatoes, peppers and mojo rojo

Black rice 13

Traditional rice with squid, white prawns, squid ink and allioli (g)

Chicken with romesco 10

Marinated and served with fried artichokes and nuts (g)

Vermouth mussels 11

Cooked in sofrito, double cream, orange zest and tarragon (g)

Beef meatballs 12

Served with potato parmentier and topped with Padrón peppers

MAINS TO SHARE

These dishes take a little longer to prepare and cook so we advise ordering tapas dishes and/or deli items to start.

Seafood paella (for two) 42

Prawns, squid and langoustines (g) served with a traditional 'socarrat' base

Milk-fed lamb leg 39

With roasted baby potatoes, peppers and salad

Chicken paella (for two) 37.3

Topped with fresh vegetables (g) served with a traditional 'socarrat' base

(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.



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