



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

White 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)

### Arturo Sánchez Gran Reserva 14.5/29

Black label; two acorn seasons, cured for over 48 months (g)

### BEHER Bernardo Hernández 12.6/25.2

Green label; cured for over 26 months in a traditional way (g)

### Trío de Jamón Ibérico 29.4

A tasting platter of all three hams (g)

## IBÉRICA TAPAS

Our tapas dishes are made using the very best Spanish ingredients and traditional recipes with an Ibérica twist.

### Aubergine sobrasada 10

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

### Tortilla 8.95

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

### Lamb sweetbreads 18

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

### Gambas al ajillo 15

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

### Suckling pig 25

Served with green apple puree, frisse lettuce and pomegranate (g)

### Corn-fed chicken marinera 17

Served with clams in salsa verde and a white bean puree

### Patatas bravas 7.9

With brava sauce and allioli (v) (vo)

### Padrón peppers 8.9

With grated manchego cheese and green olive emulsion (g)

### Chorizo lollipops 8

Tempura battered and served with a pear allioli and chives

### Pear and spinach salad 8.5

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)

### Pulpo 19.9

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

### Hake tempura 15

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

### Calamares fritos 12.5

Served with allioli and a lemon garnish

### Vermouth mussels 11

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

### Secreto Ibérico 22

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

### Croquetas 8.95/16.8

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

### Ensaladilla 8.5

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

### Winter gazpacho salad 9.5

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

### Beef meatballs 14

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.

### Milk-fed lamb leg 39

Castilian lamb with roasted baby potatoes, peppers and salad

### Seafood paella (for two) 42

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

### Black rice 19

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

### Galician Blond rib of beef 128

100% grass-fed beef (1kg) served with roasted potatoes and peppers

(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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