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LA TERRAZA

— BY IBÉRICA —

food and drinks

Discover the ultimate destination for Spanish wine at Ibérica Restaurants. Our expertly curated award-winning 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.

## Sherry

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75ml

### Tío Pepe, Fino

*bone-dry and crisp with flavours of almond.*

5.5

### Alfonso, Oloroso

*smooth, nutty and dried citrus.*

7

### Viña AB, Amontillado

*yeasty with almonds and sweet spices.*

7.5

## Vermouth

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75ml

### La Copa Rojo

*red, clove and cinnamon with a bitter finish served with orange peel.*

6.5

### Lustau Rosé

*floral, wild strawberries, orange blossom served with lemon peel*

7.5

### Nordesía Blanco

*pale yellow, vibrant fruits and bitter orange served with orange zest.*

7.5

### Alma

*straw yellow, cinnamon and mature apple served with an apple wedge.*

6.5

vegan organic

Please note that wine vintages may be subject to change. All wines as a standard are served as 150ml unless otherwise stated. 125ml available on request. Please inform a member of the team of any allergies.

## Sparkling

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### Vilarnau Brut Reserva, Cava (ve) (or)

Parellada, Macabeo and Xarel.lo.

Cataluña

*refreshing, bright and green apple.*

8.75 38

### Vilarnau Brut Reserva Rosé, Cava (ve) (or)

Garnacha and Pinot Noir.

Cataluña

*dry sweet red cherry and violet.*

8.75 38

### Raventós de La Finca (2020) (or)

Parellada, Macabeo and Xarel.lo.

Conca del Riu Anoia

*creamy, peach and mineral.*

- 65

## Rosé Wine

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150ml



Porrón 375ml



750ml

### Montado (2021)

Tempranillo. La Mancha

*delicate, strawberry and cherry.*

7

16.25

32

### Clavellina (2022)

Syrah. Huelva

*fresh, raspberries and cherries.*

9.75

22.25

44

### La Rosa Can Sumoi (2022) (or)

Xarel.lo, Parellada and Sumoll. Penedés

*pleasant, wild berries and rose.*

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55

(ve) vegan (or) organic

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From crisp and refreshing to luscious and aromatic, Spain offers a spectrum of flavours that cater to every palate. Each sip transports you to sun-drenched landscapes, where vineyards bask in the Mediterranean breeze and ancient winemaking techniques blend seamlessly with modern expertise

## White Wine

	 150ml	 Porrón 375ml	 750ml
<b>Pasos de Cápula (2022)</b> Verdejo. La Mancha <i>green apple and lemon.</i>	7	16.25	32
<b>Entero (2022)</b> Macabeo. Manchela <i>crisp, tropical and citrusy.</i>	7.5	17.5	34
<b>Blau Cel Natural (2022)</b>  Xarel.lo. Cataluña <i>sharp, pear and melon.</i>	8	18.25	36
<b>Juan Gil (2022)</b> Moscatel. Jumilla <i>pleasant, white flowers and tropical fruits.</i>	8.75	19.75	39
<b>Casal do Vila (2022)</b> Palomino, Torrontés. Ribeiro <i>fresh apple, peach and wild herbs.</i>	8.75	20	39
<b>Sense Cap (2022)</b> Garnacha Blanca, Macabeu. Cataluña <i>creamy, mango and vanilla.</i>	9.75	22.25	44
<b>8A Uvadoble (2020)</b> Viognier, Viura. Navarra <i>creamy, pear and apricot.</i>	11	25.75	51
<b>Mar de Frades Godello (2018)</b> Godello. Rías Baixas. <i>clean, citrus and persistent saltiness.</i>	12	27.75	55

 vegan  organic

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In this curated collection, we invite you to discover the rich tapestry of flavours, aromas, and textures that define Spanish winemaking. From the iconic Tempranillo grape to lesser-known indigenous varietals, each bottle represents a unique expression of the land and the people who cultivate it.

## Red Wine



**Pasos de Cápula (2021)** (ve) (or)

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

150ml 7 16.25 32 750ml

**Finca Constanca (2019)**

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

8.25 19.25 38

**Aurkitu (2020)**

Garnacha, Graciano. Navarra  
*intense, red fruits and hints of spice.*

9 20.25 40

**El Mago (2021)**

Garnacha, Samsó, Syrah. Terra Alta  
*silky, cherry and roasted herbs.*

9.75 22.75 45

**Sangarida (2021)**

Mencia. Bierzo  
*pleasant, fresh red fruit and spices.*

10.5 24.25 48

**Biu de Sort (2021)**

Pinot Noir. Alt Pirineu  
*juicy, raspberry and fennel.*

12 27.75 55

**Llum d'Alena (2018)**

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

13.5 31.75 62

(ve) vegan (or) organic

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Our Spanish Craft Gin section celebrates the rich tradition and innovation of Spanish gin-making that embodies the essence of the country's diverse landscapes and vibrant culture. All gins are served in double measures (50ml) with a uniquely paired Fever-Tree tonic.

## Gin and tonic

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<b>Gin Mare</b> Cataluña <i>aromatic and herbaceous gin served with rosemary Fever-Tree Mediterranean tonic water.</i>	14
<b>Bilbao</b> País Vasco <i>fragrant dry gin served with orange peel and Fever-Tree refreshingly light tonic water.</i>	13
<b>Nordes</b> Galicia <i>fruity Atlantic gin served with grapes and Fever-Tree tonic water.</i>	12
<b>Puerto de Indias, Strawberry</b> Andalucía <i>fruity and refreshing gin served with Fever-Tree aromatic tonic water.</i>	12.5
<b>Ginabelle</b> Galicia <i>floral and fruity gin served with orange peel and Fever-Tree refreshingly light tonic water.</i>	13.75
<b>K25</b> País Vasco <i>citrusy and floral gin served with lemon peel and Fever-Tree Mediterranean tonic water.</i>	12.5

## Sangría

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Glass

Jug

<b>Classic sangría</b> <i>fresh fruit, orange juice, cinnamon, red wine and lemonade.</i>	8.75	28
<b>White sangría</b> <i>fresh fruit, apple juice, white wine and ginger ale.</i>	8	25
<b>Cava sangría</b> <i>fresh fruit, orange juice, Cava and lemonade.</i>	10	30

# Cocktails

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Glass

## Vodka and Mango

*42 below vodka, mango puree, rosemary, chilli, lemon juice and Fever-Tree ginger beer.*

10.5

## Gin and Lychee

*Bombay gin infused with thyme, rose syrup, lychee puree, vanilla syrup, lemon juice, salt and black pepper.*

11

## Rum and Strawberry

*Bacardi honey rum, strawberries, Oloroso Jeréz, lemon juice, and tarragon.*

11

## Pina Colada

*Bacardi Carta Blanca, cream of coconut, pineapple juice and lime juice.*

10.5

## Aperol Spritz

*Aperol, Cava, soda water, garnished with an orange slice.*

10.25

## Mojito (Classic or Passion Fruit)

*Bacardi Carta Blanca, lime, brown sugar, mint, Fever Tree soda. Add strawberry or passion fruit purée or keep it classic*

9.75

## Espresso Martini

*42 Below vodka, coffee liquor, Nespresso coffee and sugar.*

10.5

## Margarita

*Olmecca Tequila, Cointreau, lime*

10

## Daiquiri (Classic, Strawberry or Passion Fruit)

*Bacardi Carta Blanca, lime juice and sugar.*

9.5

*Add strawberry or passion fruit purée or keep it classic*

# Mocktails

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## Mediterranean Smoked Passion

7

## Sharp Apple

7

## Botivo and Soda Water

9.5

## Virgin Classic Sangria

7

## Caleño Light and Zesty

9.5

## Draught beer

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half

pint

### Estrella Galicia World Lager

*smooth and fresh with subtle bitter notes.*

ABV 4.7%

3.95

7.5

## Bottled beer

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### Estrella Galicia World Lager (330ml)

*smooth and fresh with subtle bitter notes.*

ABV 4.7%

5.6

### Estrella Galicia Black Coupage (330ml)

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

ABV 7.2%

6.9

### Estrella Galicia Gluten Free (330ml)

*smooth and slightly malty with subtle bitter notes.*

ABV 5.5%

6.3

### Estrella Galicia 0.0% (330ml)

*non-alcoholic beer, sharp and sturdy bitterness.*

ABV 0.0%

3.6

### Tyris, Amor Amargo Imperial IPA (330ml)

*aromatic, bitter and tropical.*

ABV 7%

7.4

## Bottled cider

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### Pecado Original 330ml)

*sparkling, off-dry natural cider, refreshing, mature apple, balsamic*

ABV 4.1%

6

### Pecado del Paraíso 0.0% (330ml)

*alcohol-free, sparkling, green fruits, floral touches*

ABV 0.0%

6

### Maeloc Strawberry (330ml)

*rosy and brilliant, sweet strawberry and citrusy.*

ABV 5%

7.25



Indulge in an exquisite array of cured meats and artisan cheeses that embody the essence of Spanish gastronomy including Jamón Ibérico.

## Appetisers

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Manzanilla olives 4.5

Bread with extra virgin olive oil 5.5

Toasted bread with fresh tomato 6.5

Cantabrian anchovies 13.9

Cádiz boquerones (white anchovies in vinegar) 9.5

## From the deli

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Cured meat selection 16.75

*Lomo, spicy chorizo, salchichón and Ibérico sobrasada*

Artisan cheese selection 16.75

*Vidiago, San Simón, organic sujaira, manchego and La Peral*

## Jamón Ibérico

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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 come from black Iberian pigs.

**Jamón Ibérico - Juan Pedro Domecq 16.75/30.95**

*Black label; six times awarded 3 gold stars as best*

*Ibérico ham, cured for over 42 months (g). Available in a small (30g) or large (60g) portion*


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FOOD

Inspired by the vibrant street food culture of Spain, our bocadillos (sandwiches) are a delicious fusion of flavours, perfect for any time of day. All served on crusty ciabatta.

## **BOCADILLOS**

*/boh - kah - dee - yohs/*



### **Escalivada 11**

*Roasted aubergine, piquillo peppers, caramelised onion, manchego and rocket*

### **Grilled chicken 12**

*Grilled marinated thighs, mojo verde, lettuce and fresh tomato*

### **Pepito fillet 18**

*Ibérico pork tenderloin, piquillo peppers and green peppercorn sauce*

### **Chorizo 13**

*Grilled chorizo, piquillo peppers, grated tomato and rocket*

### **Almussacer 13**

*Ibérico sobrasada, manchego, caramelised onion and honey*

### **Jamón Ibérico 15**

*Ibérico jamón, grated tomato and extra virgin olive oil*

### **Tortilla 11**

*Traditional tortilla, grated tomato and extra virgin olive oil*

### **Tortilla and Jamón Ibérico 16**

*Traditional tortilla, jamón, grated tomato and extra virgin olive oil*

### **Tortilla and chorizo 13**

*Traditional tortilla, cured chorizo, grated tomato and extra virgin olive oil*

## **Ibérica burger**

*Pork mince patty with manchego cheese, piquillo peppers and chimichurri, topped with piparra's*

15

## **Sides and salads**

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### **Green salad 5**

*Frisée lettuce, cucumber, vinaigrette*

### **Coleslaw 5**

*Mixed slaw with spicy mayo, coriander and fried onions*

### **Tenderstem broccoli 5**

*Josper-grilled with mojo verde*

### **Roasted baby potatoes 6**

*With garlic, rosemary and thyme*

## **Sauces**

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### **Mojo verde 2**

### **Mojo rojo 2**

### **Chimichurri 2**

### **Allioli 2**