
LA TERRAZA

— BY IBÉRICA —

La Terraza by Ibérica

Cabot Square, London, E14 4QQ

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@ibericarestaurants

www.ibericarestaurants.com



ABOUT US

Located in a leafy corner of Cabot Square, La Terraza by Ibérica brings the bustling atmosphere of Spain to the heart of Canary Wharf. Our outside dining space, La Terraza is a new concept that resonates the Spanish terrace culture and is open seasonally from lunch through to evening with a selection of refreshing cocktails, award-winning wine and 'bocadillos' a classic baguette sandwich from Spain.

La Terraza is a unique Spanish getaway from the hustle and bustle of City life. tucked away in a corner of Cabot Square in Canary Wharf, this quaint terrace is inspired by alfresco dining on the streets of Madrid and Barcelona.

You will find a selection of meat, fish and vegetable bocadillos, plus the delicatessen will provide Spanish cured meats, jamón and cheeses. The meat and fish at La Terraza is finished on a Josper using charcoal to lock in the aromas and create depths of rich flavour.

If you are simply after a table for drinks, La Terraza has a generous drinks list featuring cocktails, sparkling wine, sangria and beers.

If you are looking for something more private, the can be hired semi-exclusively overseeing the square or of course and there is the option to hire the entire terrace, with a more tailored food menu to suit.

Watch the sunset at what is guaranteed to be your new favourite terrace hotspot this summer.



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Our Spaces

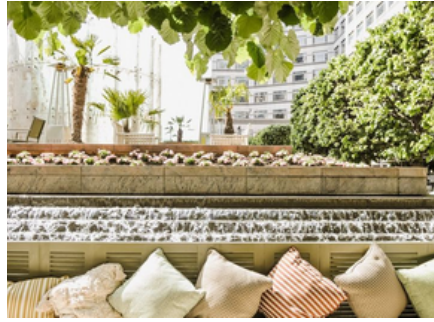


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THE TERRACE

Escape to the serene oasis of La Terraza by Ibérica nestled in the heart of Canary Wharf, and immerse yourself in the ultimate summer retreat. perfect for sipping drinks and soaking up the summer ambiance with a group of friends and/or family.



CAPACITIES

For alternative layout requests, please discuss with your event organiser.



Seated: 50 Guests



Standing: 150 Guests



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Our Menus



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

Appetisers

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

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

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

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

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

Mojo verde 2

Mojo rojo 2

Chimichurri 2

Allioli 2

GRUPO CLÁSICO

A gastronomic flavour adventure, all items served to share
40.00 per person

- From the delicatessen -

Bread and oil
Crusty bread served with
extra virgin olive oil (ve)

Toasted bread with tomato
Freshly grated tomato on toast
with extra virgin olive oil (ve)

Torreznos and olives
'Pork scratchings' and
Manzanilla green olives

Half and half selection
lomo, salchichón, spicy chorizo,
San Simón, La Peral, Vidiago

- From the josper grill -

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

Chicken skewers
With mojo verde

Chorizo skewers
Galician mini chorizo

Traditional tortilla

Spanish omelette with potato and onion cooked à la minute (v)

- Sides -

Coleslaw
Mixed slaw with spicy mayo, coriander and fried onions

Roasted baby potatoes
With garlic, rosemary and thyme

Tenderstem broccoli
Josper-grilled with mojo verde

(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.

GRUPO GASTRONOMÍA

A gastronomic flavour adventure, all items served to share
45.00 per person

- From the delicatessen -

Bread with extra virgin olive oil
(ve)

Artisan cheese selection
Vidiago, San Simón, organic
sujaira, manchego and La Peral

Toasted bread with tomato
Freshly grated tomato on toast
with extra virgin olive oil (ve)

Torreznos and olives
'Pork scratchings' and
Manzanilla green olives

Cured meat selection
Black label; Ibérico ham,
cured for over 42 months (g)

- From the josper grill -

Chicken skewers
With mojo verde

Chorizo skewers
Galician mini chorizo

Tenderloin skewers
With green peppercorn sauce

Octopus skewers
With ajada allioli

Ibérica sliders

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

- Sides -

Coleslaw

Mixed slaw with spicy mayo, coriander and fried onions

Roasted baby potatoes
With garlic, rosemary and thyme

Tenderstem broccoli
Josper-grilled with mojo verde

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