

IBÉRICA

by
Nacho *Manzano*

Menu Collection



@ibericarestaurants

www.ibericarestaurants.com



ABOUT US

Ibérica first launched in 2008. The mission was simple: to introduce authentic Spanish cuisine to the UK, a country with so much gastronomic diversity, but commonly thought to be lacking in Spanish flair. The vision was to make dining at the restaurant an experience as authentic as possible, with produce perfectly selected to ensure each dish showcases the very best of Spain.

Ibérica now has a family of five restaurants located in Marylebone, Canary Wharf, Victoria, Farringdon and Leeds as well as two sister venues; La Terraza Canary Wharf and La Bodega Leeds. Each of these sites celebrate the beautiful food, wine, and culture of contemporary Spain, taking guests on an inspirational journey through the authentic flavours, spirit and style of their beloved homeland

Under the guidance of Michelin-starred Chef Director Nacho Manzano, our menu boasts flavours from across the Spanish peninsula, with a special nod to Manzano's Asturian roots featuring a selection of classic and contemporary tapas, artisan delicatessen and Valencian style rices.

The award-winning eclectic drinks list at Ibérica showcases wines from small boutique wineries alongside some of the pioneers in the Spanish wine making industry.

We like to make you feel at home, and for us, Spain is home! Spanish architect Lázaro Rosa Violán has designed all our restaurants to transport you to Spain when you walk into Ibérica.

From tiling to resemble the tapas bars in Andalucía to Galician vintage maps, paintings and pots to celebrate the Celtic heritage of Asturias, he's put outstanding dedication in giving each Ibérica its own personality and character. But most importantly, we want create the perfect setting for you to relax and enjoy a dining experience exactly how it's done in Spain.



IBÉRICA

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Our Menu



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CANAPÉS

A selection of easy to eat, bite sized servings. Perfect for standing events
30.00 per person

- All items in the list are provided and catered for per guest -

Bread with olive oil (ve)

Toasted bread with tomato (ve)

Artisan cheese selection (g)

Selection of cured meats

Aubergine with lentils (v) (g)

Roasted sweet potato (v) (g)

Tempura beetroot

Salmorejo with sun blushed tomatoes (ve)

Jamón Ibérico with tomato & basil toast

Patatas bravas (ve)





Ham croquetas

Tortilla (v) (g)

Secreto

Caramelised Spanish rice pudding (v)

Churros with chocolate (v)

 vegetarian  gluten-free  vegan  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.

CANAPÉS

A selection of easy to eat, bite sized servings. Perfect for standing events
36.00 per person

- All items in the list are provided and catered for per guest -

Bread with olive oil (ve)

Toasted bread with tomato (ve)

Artisan cheese selection (g)

Selection of cured meats

Aubergine with lentils (v) (g)

Roasted sweet potato (v) (g)

Tempura beetroot

Salmorejo with sun blushed tomatoes (ve)

Tuna empanada

Patatas bravas (ve)

Ham croquetas

Chorizo lollipops





Grilled octopus (g)

Secreto

Ibérica burger

Caramelised Spanish rice pudding (v)

Churros with chocolate (v)

 vegetarian  gluten-free  vegan  vegan option available

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MENU VEGETARIANO

Our much loved iconic vegetarian dishes, all items served to share
35.00 per person

- From the delicatessan -

Bread with olive oil
(ve)

Toasted bread with tomato
Fresh tomato on toast (ve)

Manzanilla olives
Green olives (ve) (g)

Sujaira
Organic cheese (v)

- Tapas to share -

Vegetable paella

With seasonal vegetables, dry style
rice served with a socarrat base (v)

Sherry mushrooms
Served on a mushroom cream
with sliced fresh mushrooms (ve)

Pear and spinach salad
With La Peral blue cheese, raisins,
pine nuts and pesto vinaigrette (g)

Patatas bravas
Golden crisp potatoes, brava
sauce and allioli (v) (vo)

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





Padrón peppers
With a green olive emulsion
for dipping (v) (g)

Charcoal aubergine
Filled with beluga lentils, topped
with a ceps cream and parsley oil

- Desserts -

Churros with chocolate
Glorious pastries and melted
chocolate, an Ibérica classic (v)

Spanish rice pudding
A signature dish
from Casa Marcial (v) (g)

 vegetarian  gluten-free  vegan  vegan option available

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MENU CLÁSICO

Our most iconic dishes, all items served to share
40.00 per person

- From the delicatessan -

Bread with extra virgin olive oil
(ve)

Cádiz boquerones

White anchovies in parsley oil (g)

Toasted bread with tomato

Fresh tomato on toast (ve)

Torreznos and olives

'Pork scratchings' and
Manzanilla green olives

Serrano ham

From Teruel, cured for 16
months, mild & low in salt

- Tapas to share -

Pear and spinach salad

Tossed with blue cheese, raisins,
pine nuts and pesto vinaigrette (g)

Chorizo lollipops

Tempura battered and
served with a pear allioli

Roasted sweet potato

Served on a lemon cream with
sunflower seeds (ve) (g)

Tortilla

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

Padrón peppers

With a green olive emulsion
for dipping (g)

Corn-fed baby chicken

Roasted, with a chicken, chocolate
and black trumpet mushroom
demi-glace




- Desserts -

Churros with chocolate

Glorious pastries and melted
chocolate, an Ibérica classic (v)

Spanish rice pudding

A signature dish
from Casa Marcial (v) (g)

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MENU IBÉRICA

A selection of Ibérica favourites, all items served to share
45.00 per person

- From the delicatessen -

Bread with extra virgin olive oil
(ve)

Artisan cheeses
A selection from our deli

Toasted bread with tomato
Fresh tomato on toast (ve)

Torreznos and olives
'Pork scratchings' and
Manzanilla green olives

Fisan jamón
Green label; Ibérico ham,
cured for over 30 months (g)

- Tapas to share -

Sherry mushrooms
Served on a mushroom cream
with sliced fresh mushrooms (ve)

Pear and spinach salad
With La Peral blue cheese, raisins,
pine nuts and pesto vinaigrette (g)

Patatas bravas
Golden crisp potatoes, brava
sauce and allioli (v) (vo)

Ibérica burgers
Pork sliders with confit piquillo
peppers and chimichurri

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

Black rice
Squid ink rice with squid,
prawns and allioli (g)

- Desserts -

Churros with chocolate
Glorious pastries and melted
chocolate, an Ibérica classic (v)

Spanish rice pudding
A signature dish
from Casa Marcial (v) (g)

 vegetarian  gluten-free  vegan  vegan option available

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MENU GASTRONOMÍA

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

- From the delicatessen -

Bread with extra virgin olive oil
(ve)

Artisan cheeses
A selection from our deli

Toasted bread with tomato
Fresh tomato on toast (ve)

Torreznos and olives
'Pork scratchings' and
Manzanilla green olives

Fisan jamón
Green label; Ibérico ham,
cured for over 30 months (g)

- Tapas to share -

Aubergine and lentils
Filled with beluga lentils, topped
with a ceps cream and parsley oil

Grilled octopus
Tender octopus leg, with potatoes,
smoked paprika, ajada allioli (g)

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

Secreto
100% Ibérico pork with mojo and
roasted sweet potato mash




Tempura beetroot
With a beetroot salmorejo cream,
powdered goat's cheese, topped
with hazelnuts and raspberries

Beef cheek croissant
Toasted and filled with San Simón,
sun-dried tomato, basil and truffle
oil, topped with a beef cheek stew

- Desserts -

Churros with chocolate
Glorious pastries and melted
chocolate, an Ibérica classic (v)

Spanish rice pudding
A signature dish
from Casa Marcial (v) (g)

 vegetarian  gluten-free  vegan  vegan option available

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