



## Jamón Ibérico puro de bellota

Ibérico ham is a rare and exclusive air-cured ham made from the Ibérico Pig. The Ibérico pig is a 100% pure breed, free-ranging animal that feeds mainly on acorns from Holm Oak trees.

**BEHER Etiqueta Oro from Guijuelo, Salamanca**  
Sweet with a stronger acorn taste as the ham is cured for a shorter time £8/£16

**Juan Pedro Domecq from Jabugo, Huelva**  
Limited and exclusive production of 100% Jamón Ibérico Puro de Bellota from wild pigs. Cured traditionally for at least 45 months to exacting family standards, this exceptional product provides a unique and exquisite taste £10/£20

**COVAP Alta Expresión from Los Pedroches, Córdoba**  
A slightly sweet ham with uniform fat marbling £8/£16

**Trío of Ibéricos**  
A journey through our three Ibérico hams travelling from the centre to the south of Spain £22

*Served in 30g or 60g portions designed to be shared.*

## Cured meat and cheeses

**Cecina (air-cured beef) from León** £10

**Jamón Serrano Teruel - Cured for 16 months**  
Large white breed of pig fed with a selection of cereals. Mild and very low in salt £9

**Selection of cured meats**  
Chorizo ibérico, chorizo de pueblo, lomo, fuet & cecina £12

**Half & Half**  
Selection of cheeses and cured meat £12

**Spanish cheese taster (v)**  
One cheese from our Spanish selection £6

**Spanish cheese selection with quince (v)**  
*Please ask the waiter for our current selection* £10

**Torta de Trujillo, Finca de Pascualet Organic**  
Sheep's milk cheese, smooth and creamy texture £7

**Dúo of chorizos**  
Chorizo de pueblo & chorizo ibérico £6

From Monday to Friday 11.30am - 5pm

## Express Lunch

The Daily Stew and one Tapa from the following options

Fried chorizo lollypops with pear alioli sauce

Gazpacho of red berries, beetroot & anchovy

Ensaladilla rusa with tuna, egg, green olives & Piquillo peppers

Cod fritters with lemon alioli sauce

Gem lettuce salad with green pea puree & vegetables vinaigrette (v)

Manchego salad with beetroot and apple (v)

Corn torto fritter with a Cabrales cheese egg scramble (v)

Fish and Chips

£10

## Daily Stew

Classic Spanish stews, designed to be a hearty meal in itself.

**Please ask the waiter for today's selection.**

£7

## Lunch Menu

Three dish menu

*Choose from ONE of the following options:*

Manchego salad with beetroot and apple (v)

Gem lettuce salad with green pea puree & vegetables vinaigrette (v)

Chickpea puree with chorizo, pancetta & tomato salad

*Choose from ONE of the following options:*

Cod fritters with lemon alioli sauce

Fish and Chips

Fried chorizo lollypops with pear alioli sauce

*Choose from ONE of the following options:*

Hake fillet, potato cream & lemon zest

Chicken with chilindrón sauce & rosemary potatoes

Black rice with cuttlefish, prawns & alioli

£15

# Tapas y Raciones

## Salads & Vegetables

Gazpacho of red berries, beetroot & anchovy £4

Gem lettuce salad with green pea puree & vegetables vinaigrette (v) £4

Tosta de asparagus, Manchego, onion confit & truffle oil (v) £4

Potatoes with spicy brava or alioli sauce (v) £5

Padrón peppers with Maldon salt (v) £6

Manchego salad with beetroot & apple (v) £4

Warm endive salad, Valdeón cheese & caramel coated hazelnuts (v) £5

## Eggs & Croquettes

Corn torto fritter with Cabrales cheese egg scramble (v) £4

Ibérica's serrano ham croquettes £6/£10

Traditional Spanish omelette (v) £5

## From the Sea

Hake fillet, potato cream & lemon zest £7

Black rice with cuttlefish, prawns & alioli sauce £8

Octopus a la gallega with potatoes & pimentón £9

Fried fresh squid with alioli sauce £9

Cod fritters with lemon alioli sauce £5

Fish and Chips £5

Ensaladilla rusa with tuna, egg, green olives & Piquillo peppers £5

Grilled baby squid with green Canarian mojo £7

## From the Land

Crispy confit of Segovian suckling pig, apple puree & frisee salad £15 / £24

Lamb sweetbreads, two way egg & roasted red pepper £6

The Ibérica burger with secreto pork loin & Piparra peppers £7

Fried chorizo lollypops with pear alioli sauce £5

Rib-eye with Cabrales cheese sauce £18

Chicken with chilindrón sauce & rosemary potatoes £6

Chickpea puree with chorizo, pancetta & tomato salad £4

Butter beans with partridge & escabeche £6

Beef cheeks, celeriac puree & caper berries £8

## Perfect to Share

Slow stewed Fen chicken with rice, Piquillo peppers and saffron £20

Roasted whole Segovian milk fed pig 6 kg approx. £190 (24 hours notice to order)

30 day hung organic Rib of Beef Bilbao style 1,5 kg approx. £59

## Paellas

Enjoy our famous, traditionally made paellas for lunch on Sundays (available Monday to Saturday with 12 hrs notice) Minimum 2 people.

Seafood paella £19 p.p.

Mixed garden vegetable paella (v) £13 p.p.

Chicken & garden vegetable paella £16 p.p.

Chicken, vegetable & seafood paella £18 p.p.

## Extras

Manzanilla olives

Bread with olive oil

Toasted bread with tomato

£2 each

# IBÉRICA



Please ask for our  
**corporate & private events pack**