

Our passion for sourcing the best quality Spanish produce is equally unmistakable in our signature cocktails.

Pedro Carvalho, the mastermind behind our cocktail menu, creates original drinks that perfectly match Executive Chef Nacho Manzano's cuisine. Like Nacho, Pedro takes pride in giving traditional Spanish serves a contemporary twist, including his '*Cantabric Martini*'; a cocktail created with Cantabric anchovy & Gin Mare from the Mediterranean sea made for the Martini lovers.



To celebrate the opening of Ibérica in Manchester, Pedro has crafted the '*Spinningfields*'; a smooth cocktail that brings together Baileys liqueur, whisky, coffee & almond biscuit. A cocktail for the sweet palate perfect to either start or finish the evening.



BAR MENU

IBÉRICA



ibericarestaurants.com

IBÉRICA
SPINNINGFIELDS
MANCHESTER



BEBIDAS

Signature Cocktails

Berry Cavarinha (cava, blackberries, raspberries, lime, sugar & Chambord)	£8
Manzano Martini (vodka, apple liqueur, apple juice, sugar, lime & bitters)	£8
Greg's law (vodka, pink grapefruit, lemon thyme, tonka beans, lime, sugar & soda)	£8
Cava Granada (cava & pomegranate juice)	£8
Aperol Gee (cava, Aperol, Cointreau, orange juice & soda)	£8
Negroni Ruiz (Campari, Xoriguer gin, Martini Rosso & Pacharán)	£8
Diva Cocktail (Casta Diva, cava, strawberries & raspberries)	£9
Strawberry & Basil Gin Smash (gin, strawberries, basil, sugar, lime & soda)	£8
La Terraza Cocktail (gin, cranberries, lime, sugar & cranberry juice)	£8
Smokey Old Fashioned (bourbon, brandy, sugar & bitters)	£10
Wild Thyme (bourbon, fig jam, lime & thyme)	£9
The Clerkenwell (bourbon, licor café & angostura bitters)	£8
Cantabric Martini (Gin Mare, Cantabric anchovy, dry vermouth & juniper berries)	£10
Happy Ending (Amaretto, midori, cream & cinnamon)	£4
Spinningfields (Baileys, whisky, coffee & almond biscuit)	£8
Black suspender (sloe gin, peach liqueur & Cava)	£8

* For all classic cocktails, please ask your waiter

Speciality Gin & Tonics

Gin Mare (served with thyme, rosemary, olives & lime juice)	£10
GM ² (Gin Mare with infused juniper berries and a twist of orange)	£10
London Gin (served with grated tonka beans, lemon & lemongrass)	£9
Beefeater 24 (served with green tea infusion & liquorice)	£10
Xoriguer - La Pomada (served with bitter lemon, lemon juice & sugar)	£8
Martin Miller's (served with orange rind, juniper berry & cinnamon stick)	£9
Hendricks (served with cucumber & lemon twist)	£10

All G&T's served with Fever Tree Tonic. All gins are served in measures of 50 ml

Beer & Cider

Draught Beer	1/2 pint	1 pint
Mahou	2.40	4.80
Cider	33cl	
Maeloc dry apple	4.20	

Sangría & Jugs

	Glass	Jug
Sangría Red	£7	£20
Sangría White	£7	£20
Sangría Cava	£7	£20
Beer Sangría	£7	£20
Agua de Valencia	£8	£28
Cosmopolitan	£8	£28

Visit our Recipe Club to discover how we create our signature cocktails

www.ibericarestaurants.com



PARA PICAR

Jamón Ibérico puro de bellota

Ibérico ham is a rare and exclusive air-cured ham made from 100% pure breed Ibérico pigs that feed mainly on acorns from Holm Oak trees.

EXTREM Puro Extremadura from Montánchez, D.O. Extremadura £8/£16
Juicy and tender with a subtle aroma, it melts in the mouth with an intense, complex & elegant flavour, with hints of sweetness & acorn.

Juan Pedro Domecq from Jabugo, D.O. Huelva £10/£20
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.

COVAP Alta Expresión from D.O. Los Pedroches, Córdoba £8/£16
A slightly sweet 100% Jamón Ibérico Puro de Bellota with uniform fat marbling

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

Cured meat & cheeses

Cured Meats
Dúo of chorizos
Spicy & smoked chorizo de pueblo £6
Cecina (air-cured beef) from León £10
Selection of cured meats £12

Cheeses
Spanish cheese selection w/ quince (v) £10
Torta de Trujillo, Finca de Pascualet £7

Half & Half
Selection of cheeses & cured meats £12



Ask your waiter for Ibérica Delicatessen's hand-picked daily specials; authentic bites to enjoy as an appetiser

What is a pincho?

Pinchos are savoury bites that are typically eaten in bars in northern Spain and consist of a small slice of bread upon which toppings are added.

Nacho Manzano, our Executive Head Chef, has added his own unique touch to Ibérica's pinchos, creating exciting toppings to enjoy alongside our signature cocktails.

Extras

Manzanilla olives	£2
Toasted bread with tomato	£2

Desserts

Churros con chocolate	£4
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Pinchos & tapas

Pinchos	
Ensaladilla rusa with tuna, carrot, green olives & Piparra peppers	£2
Creamed cheeses, sun blush tomato, rocket & basil (v)	£2.50
Baby squid with alioli	£2.50
Ibérico ham with green pepper	£2.50
Tapas	
Milhojas de escalivada with smoked & roasted aubergine & red peppers (v)	£5
Asparagus, manchego, onion confit & truffle oil toast (v)	£4
Confit of cod (brandada) with olives & white grapes	£4
Potatoes with spicy brava or alioli sauce (v)	£5
Padrón peppers with Maldon salt (v)	£6
Ibérica's Serrano ham croquettes	£6/£10
The Ibérica burger with secreto pork loin & Piparra peppers	£7
Fried chorizo lollipops with pear alioli sauce	£5

If you require any dietary or allergen information, please ask a member of staff. Please note our dishes may contain traces of nuts. A discretionary 12.5% service charge will be added to your bill. Prices include VAT.