

Nacho Manzano, our Michelin-starred Executive Chef, grew up in the tiny village of La Salgar in the northern Asturias mountains, where he learnt to cook with his grandmother and mother. Under his guidance, our restaurants celebrate the spirit and style of our homeland with the finest food, the best wines, and a truly authentic experience of Spain.

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.

Our jamón Ibérico is made from 100% pure-breed, black Iberian pig. These pigs mature slowly; freely-roaming the Spanish countryside, grazing in fields and acorn woods. Depending on the producer and the desired intensity of flavour, the meat is hung for as long as four years, before this excellent product is ready to eat.

Juan Pedro Domecq © 15.75 / 30.45
six times awarded 3 gold stars as best Ibérico ham, cured for over 42 months

BEHER Bernardo Hernández © 12.6 / 25.2
cured for over 26 months in a traditional way

Jamón Serrano © 6 / 12
cured for 16 months, mild & low in salt

Trío de jamones © 20
a tasting platter of all three

APPETISERS

Manzanilla olives 🌱 © 4.5

Bread with organic olive oil 🌱 © 5

Toasted bread with tomato 🌱 © 5.5

Anchovies © 13.9

Boquerones © 7.9
anchovies in vinegar

CURED MEATS

Cecina © 10.1
air cured beef with an intense smokey flavour

Sobrasada 9.55
served with honey and toasted bread

Trío of chorizos 10.7
one smokey, one spicy, one 100% Ibérico pork

Cured meat selection 15.75
cecina, chorizo, truffled salchichón and cabecero de lomo

ARTISAN CHEESES

Manchego © 9.6
the iconic sheep cheese from Castilla La Mancha

Artisan cheese selection 15.75
San Simón, Massimo Rey Silo, Manchego, Peralzola and organic Sujaira

Half and half selection 15.75
mixed cheeses and cured meats

CLASSIC TAPAS

Our classic tapas dishes are made using the very best Spanish ingredients and traditional recipes

Tortilla 🌱 © 8.95
potato & onion Spanish omelette made with Cackleberry Farm eggs, cooked à la minute

Patatas bravas 🌱 🌱 7.9
crispy potatoes with brava sauce and alioli

Grilled whole wild tiger prawns © 17.95
from Sanlúcar de Barrameda

Canelón de pitu 11
stewed Pitu chicken, fresh pasta, cep bechamel, chicken & ginger jus

Croquetas 8.95 / 16.8
with serrano ham, handmade to Nacho's Grandmother's recipe

Padrones 🌱 7.9
Galician Padrón peppers and sea salt

Pulpo © 18.9
grilled octopus with potatoes and pimentón de la Vera

IBÉRICA TAPAS

Enjoy our own interpretation of contemporary Spanish dishes

Salads & Vegetables

Beetroot and San Simón cheese 🌱 © 9.55
caramelised hazelnuts, pickled red currants and baby watercress

Vegetable ceviche 🌱 © 10.5
sweet potato, spring vegetables and tangerine tiger milk

Roasted butternut squash 🌱 8
with orange infused butternut squash purée, seeds, brioche breadcrumbs, vinaigrette, baby spinach

Confit artichoke 🌱 7.9
whole artichoke served with lemon zest

Charred aubergine and sobrasada © 10
honey, Sujaira cheese, rocket and caramelised sunflower seeds (vegetarian option available)

Cauliflower tempura 🌱 7
crunchy battered florets, cauliflower cream and pickled cauliflower

Meat & Fish

Twice-cooked lamb © 14.7
with marinated cherry tomatoes and red peppers from León

Pitu chicken rice © 15.75
Asturian free-range cockerel with piquillo pepper & saffron, a signature dish from Casa Marcial

Ribeye © 26.7
grass-fed Black Angus, 28-day aged steak with baby potatoes, confit leek and asadillo sauce

Pluma Ibérica 16.8
free-range pure Ibérico pork, served with mojo rojo sauce, rosemary potatoes and peppers

Prawns and pork papada 8.5
iceberg wrap, pickled red onion, avocado and kimchi mayonnaise (individual serving)

Hake fillet and green pepper cream © 15
hake pilpil, grilled asparagus, red sorrel

PAELLA

We serve traditional Valencian dry-style paellas, which form a crunchy base during cooking, called 'socarrat'. Our rice dishes take a little longer to prepare and will arrive after your tapas.

Chicken paella (for two) © 37.3
with chicken and vegetables

Seafood paella (for two) © 39.9
with prawns, squid and langoustines

🌱 vegetarian 🌱 gluten-free 🌱 vegan 🌱 vegan option available. Dishes may contain traces of nuts.
If you require any dietary or allergy information please ask.
A discretionary 12.5% service charge will be added to your bill. Prices include VAT.

Visit our online shop for your favourite Ibérica wines, delicatessen and Cook at Home meals, sent direct to your door, or don't wait - pick them up from our deli counter at any time.

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IBÉRICA

by
NachoManzano