

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.

APPETISERS

Bread with olive oil ④ 3

Toasted bread with
tomato ④ 3.5

Boquerones ④ 6
anchovies in vinegar

Anchovies ④ 7.5

CURED MEATS

Cecina ④ 6.5
air cured beef with an intense
smokey flavour

Sobrasada 6
served with honey
& toasted bread

Trío of chorizos 7.5
one smokey, one spicy, one
100% Ibérico pork

Cured meat selection 11.5
spicy chorizo, Andoya, wild
boar chorizo & cecina

ARTISAN CHEESES

Manchego ④ 5
the iconic sheep cheese
from Castilla La Mancha

Artisan cheese selection 11.5
San Simón, Massimo Rey Silo, Manchego
Reserva, Peralzola & organic Sujaira

Half & half selection of cheese &
cured meat cuts 12

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 ④ 12 / 24
four times awarded 3 gold stars as best
Ibérico ham, cured for 42 months

BEHER Bernardo Hernández ④ 10 / 20
cured for over 26 months in a traditional way

Jamón serrano ④ 5 / 10
cured for 16 months, mild & low in salt

Trío de jamones ④ 18
a tasting platter of all three

CLASSIC TAPAS

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

Patatas bravas ④ 6
crispy potatoes with
brava sauce & alioli

Tortilla ④ 7
potato & onion Spanish omelette
made with Cackleberry Farm eggs,
cooked à la minute

Ensaladilla Rusa 7
potato salad with Bonito del
Norte tuna, boiled egg, roasted
red peppers & green olives

Padrones ④ ④ 6
Galician Padrón peppers
& sea salt

Gambas ④ 10
red prawns in garlic sauce

Croquetas 6.5 / 13
with serrano ham. Handmade to
Nacho's Grandmother's recipe

Grilled squid ④ 11
with squid ink sauce, rice
& our lemon oil

Bollín de chorizo 6
small bread bun filled with chorizo,
finished with Ibérico pork lardo.
A classic Asturian snack

IBÉRICA TAPAS

Enjoy our own interpretation of contemporary Spanish dishes.

Salads & Vegetables

Partridge salad 11
partridge marinated in
escabeche, with lentil salad,
ceps, radish & rocket

Aubergine &
Asturian cheese ④ 8
roasted aubergine filled with
Tres Oscos cheese, honey
vinaigrette & hazelnut pesto

Beetroot, pickled fennel
& orange salad ④ 8
with crumbled goat's cheese
& caramelised walnuts

Confit artichoke ④ ④ 7
confit whole artichoke served
with a sherry sauce

Corn torto
with Cabrales 7
a crisp corn soufflé topped
with soft scrambled egg,
caramelised onion
& Cabrales blue cheese

Pickled seasonal
vegetables ④ ④ 8
salad of marinated seasonal
vegetables, cherry tomatoes
& chicory on a bed of
green pea purée

Beef tomato
& salmorejo ④ 8.5
with black olive, caperberries,
raspberry & beetroot granita



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阅览配图菜单

Meat & Fish

Hare croquetas 8
wild British hare croquetas
with caper alioli

Ribeye ④ 24
locally sourced, grass fed, 28-day
aged steak with potato wedges &
asadillo; a roasted vegetable purée

Pluma 13.5
free-range pure Ibérico
pork from País De Quercus,
served with mojo rojo sauce,
rosemary potatoes & peppers

Twice-cooked lamb ④ 12.5
with marinated cherry tomatoes
& red peppers from León

Pitu chicken rice ④ 13.5
free-range cockerel with piquillo
pepper & saffron. A signature
dish from Casa Marcial

Crispy Cabrarroca ④ 28
whole Cabra redfish from the
Cantabrian Sea, fried in a crispy
batter, to share. A signature dish
from Nacho's Gloria restaurant.
Eat with your hands

Lazy omelette with cod ④ 14
open omelette made with
Cackleberry Farm eggs,
confit cod, pil pil sauce &
Basque piparra peppers

Octopus & papada ④ 12
pan fried octopus & confit
pork papada with chipotle
mayonnaise & fresh herbs

Hake fritters 12
lightly-battered hake with
a jalapeño & padrón pepper
sauce, finished with pil pil

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) ④ 30
with chicken & vegetables

Seafood paella
(for two) ④ 32
with prawns, squid
& langoustines

④ vegetarian ④ gluten-free ④ vegan ④ 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.

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