



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

Gran 10 Vetas from Jabugo, Huelva
This long-cured ham develops an intense flavour £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
Ibérico ham, chorizo, lomo, salchichón & 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

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

Smoked cod fritters with lemon alioli sauce

Lentil salad with cod & Piparra peppers

Manchego salad with beetroot and apple (v)

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

Fish and Chips: adobo marinated rock salmon

£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)

Homenaje tomato salad, tomato water & cream cheese ice cream (v)

Chickpea puree with chorizo, pancetta & tomato salad

Choose from ONE of the following options:

Smoked cod fritters with lemon alioli sauce

Fish and Chips: adobo marinated rock salmon

Fried chorizo lollypops with pear alioli sauce

Choose from ONE of the following options:

Grilled prawns with mushrooms

Grilled marinated iberian secreto pork loin

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

Homenaje tomato salad, tomato water & cream cheese ice cream (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

Tou dels Til.lers cheese, sun blushed tomatoes and toasted nut vinagreta (v) £6

Eggs & Croquettes

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

Iberica's serrano ham croquettes £6/£10

Traditional Spanish omelette (v) £5

From the Sea

Market fish a la bilbaina £9

Black rice with cuttlefish, prawns & alioli sauce £8

Octopus a la gallega with potatoes & pimentón £9

Fried fresh squid with alioli sauce £9

Smoked cod fritters with lemon alioli sauce £5

Fish and Chips: adobo marinated rock salmon £5

Grilled prawns with mushrooms £8

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

Lentil salad with cod and Piparra peppers £5

Smoked cod with roasted red peppers £8

From the Land

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

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

Grilled marinated Iberian secreto pork loin £8

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

Perfect to Share

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

Market fish a la bilbaina £34

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. £49

Shoulder of lamb stew £25

Paellas

Enjoy our famous, traditionally made paellas for lunch on Sundays (available Monday to Friday 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

Mixed marinated olives

Trío of olive oils

Bread with olive oil

Toasted bread with tomato

£2 each

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