





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

Manzanilla olives   4
Bread with organic olive oil  4.25
Toasted bread with tomato  4.75

Anchovies  9.50
Boquerones  7
anchovies in vinegar

CURED MEATS

Cecina  9
air cured beef with an
intense smokey flavour
Sobrasada 8.5
served with honey and toasted bread
Trío of chorizos 9.5
one smokey, one spicy, one
100% Ibérico pork
Cured meat selection 14
cecina, chorizo, truffled salchichón
and cabecero de lomo

ARTISAN CHEESES

Artisan cheese selection 14
San Simón, Massimo Rey Silo,
Manchego, Peralzola and
organic Sujaira
Manchego  8.50
the iconic sheep cheese
from Castilla La Mancha
Half and half selection 14
mixed cheeses and cured meats

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  13 / 26
six times awarded 3 gold stars as best
Ibérico ham, cured for over 42 months

COVAP Alta Expresión  13 / 26
cured for over 36 months in a traditional way

BEHER Bernardo Hernández  11.25 / 22.50
cured for over 26 months in a traditional way

Trío de jamones Ibéricos  25
a tasting platter of all three



CLASSIC TAPAS

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

Tortilla   8
potato & onion Spanish omelette
made with Cackleberry Farm eggs,
cooked à la minute

Padrones  7
Galician Padrón peppers
and sea salt

Croquetas 7.75 / 15
with serrano ham, handmade to
Nacho's Grandmother's recipe

Patatas bravas   7
crispy potatoes with brava
sauce and alioli

Grilled whole wild tiger prawns  16
from Sanlúcar de Barrameda

Mussels bravos 11
in a spicy tomato & sobrasada sauce

Pulpo  15
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   8.5
caramelised hazelnuts, pickled red currants
and baby watercress

Pumpkin asada    9
roasted harlequin pumpkin with labneh, seeds,
nasturtium leaves and kumquat

Cabbage steak   8
horseradish & almond cream, pickled
mustard seeds and caperberries

Fried egg and sauteed ceps   8.5
tenderstem broccoli and
cep cream


Confit artichoke  7
whole artichoke served with lemon zest

Charred aubergine   10
cep cream, fragrant herbs and a
beluga lentil vinaigrette

Meat & Fish

Ribeye  25
grass-fed Black Angus, 28-day aged steak with
baby potatoes, confit leek and asadillo sauce

Pluma Ibérica 15.75
free-range pure Ibérico pork, served with mojo
rojo sauce, rosemary potatoes and peppers

Twice-cooked lamb  13
with marinated cherry tomatoes and red
peppers from León

Hake, clams and mussels suquet 15
Catalonian fish stew with diced
potatoes and herbs


Crispy chicken with Trinxat  12.5
a typical Catalan dish of mashed potato,
savoy cabbage and Ibérico pork lardons,
with chicken jus and pak choi





Pitu chicken rice  14
Asturian free-range cockerel with
piquillo pepper & saffron, a signature dish
from Casa Marcial

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)  33
with chicken and vegetables

Seafood paella (for two)  35
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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by
Nacho Manzano