

BAR IBÉRICO

TO PICK AT

✿ Mixed Olives v	4.5
✿ Sourdough, Olive Oil & Balsamic Vinegar v	4.5
✿ Kikos (Fried Maize) v	2.5
✿ Pickles v	4
✿ Picos de Pan (Spanish Breadsticks) v	3
✿ Habas Fritas (Fried Broad Beans) v	3.5
✿ Jamon Iberico Potato Crisps, Fried Egg Allioli	4.5
Smoked Catalan Almonds v	5
Jamon Croqueta (per piece)	2
Josper Grill Padron Peppers, Roast Garlic, Japanese Seven Spice v	7
Catalan Tomato Bread v	4.5

✿ Menu Rapido Dishes

MENU RAPIDO 16.95

1 dish from **To Pick At** ✿ + 2 dishes from **Tapas**

Mon - Thur 11.30 am - 6 pm

Fri - Sat 11.30 am - 5 pm

Orders must be placed by final times | Excludes Bank Holidays | * £2 supplement

CHARCUTERIE & CHEESE

Señorio Iberico Bellota Paleta Ham 50g	16
Señorio Iberico Bellota Salchichon Salami 50g	8
Señorio Iberico Bellota Chorizo 50g	8
Gran Reserva Serrano Ham 50g	8
Spanish Charcuterie Board 100g	13
Charcuterie & Cheese Board, Olive Oil Biscuit	13
Spanish Cheese Board, Olive Oil Biscuit	13
Vegetarian Cheese Board, Olive Oil Biscuit v	13

TAPAS

Crispy Chicken & Spicy Jerez Sauce	9.5	Cod & Potato Brandade, Piquillo Peppers, Pickled Cucumber	7.5
Hot Mini Chorizo, Red Wine & Honey, Butterbean Hummus	8.5	Woodfired Mushrooms, Idiazabel Crema, Poached Egg, Truffle, Flatbread v	9.5
Pork Belly, Curry Glaze, Pineapple Pico de Gallo	9	Crispy Cauliflower, Ginger, Chilli, Smoked Almonds v	8.5
Lamb Albondigas Pincho, Saffron Labneh, Harissa, Dukkah (served pink)	8.5	Smoked Beetroot Carpaccio, Pickled Berries, Candied Pine Nuts, Dill v	7.5
Josper Grilled Market Fish (see server)	12 *	Patatas Bravas, Allioli v	6.5
Tuna Escabeche, Jalapeños	9	Spanish Tortilla v	7.5
Crispy Baby Squid, Tartar Allioli, Lime	8.5	Manchego Churros, Truffle Allioli, Honey v	8.5

WOODFIRED FLATBREADS

Mon - Fri : From 5 pm
Sat : 11.30 am - 10 pm

Salchichon, Smoked Fritada, Guindilla Pepper	9.5
Miso Glazed Market Fish, Romesco, Avocado Salsa	9.5
Margherita, Sundried Tomatoes, Mozzarella, Rocket v	9
Charred Sweet Potato, Smoked Bean Curd, Cavolo Gremolata, Ponzu v	9.5

DESSERT

Churros & Hot Chocolate v	6
Custard Tart, Cinnamon Sugar v	4
Pedro Ximenez Affogato v	5
2 Scoops of Homemade Ice Cream & Sorbet (see server) v	4

BarIbericoTapas.com

An optional 10% service charge is added to your bill & shared with our staff



Allergies or dietary requirements? **LET US KNOW** v vegetarian

WINE

WHITE

175 750

2020 Montado 6.5 26
Verdejo, Chardonnay, Spain 12.5%

2021 Viña Edmara 7 28
Viognier, Chile 13.5%

2023 Javier Sanz 9 38
Verdejo, Spain 13%

2021 Domaine De Joy 6.5 28
Colombard, Ugni-Blanc, France 11.5%

2022 Leme 7.75 32
Vinho Verde, Portugal 12.5%

2021 Romans Bay 8 32
Sauvignon Blanc, South Africa 13.5%

2021 Coral Do Mar 9.75 40
Albariño, Spain 13%

2022 Köster-Wolf 7.75 32
Riesling, Germany 12%

2021 Valdebaron 7.5 30
Rioja Blanco, Spain 12.5%

2021 Andrea Di Pec 8 32
Pinot Grigio, Italy 12.5%

SPARKLING

150 750

Vilarnau 7.5 30
Cava Brut Reserva, Spain 11.5%

Vilarnau Rosé 7.75 33
Cava Brut Reserva, Spain 12%

Veuve Clicquot - 95
Champagne Brut Yellow Label NV, France 12%

RED

175 750

2020 Antina 6.5 26
Tempranillo, Cabernet Sauvignon, Spain 12.5%

2019 Finca Constancia 7 30
Cabernet Sauvignon, Petit Verdot Spain 14%

2019 Hugonell 7.5 31
Crianza Rioja, Spain 13.5%

2019 Beronia - 50
Rioja Reserva Autor, Spain 14%

2016 Beronia - 60
Gran Reserva Rioja, Spain 14%

2021 Little Yering 8.5 35
Pinot Noir, Australia 13%

2020 Berton Vineyard 8 34
'Winemakers Reserve' Shiraz, Australia 14.5%

2021 Chulo Buro 8.5 32
Garnacha Tempranillo, Spain 13%

2019 Andeluna 8.5 36
Merlot, Argentina 14%

2021 Alto Molino 8 34
Malbec, Argentina 14.5%

ROSÉ

175 750

2022 Montado 6.5 26
Tempranillo, Spain 13.5%

2021 Château de Campuget 7.5 29
Syrah, Grenache, France 13%

Vintages may vary **NOT Vegan**

COCKTAILS

Sangria GLASS 8 JUN 28
Red Wine | Brandy | Cinnamon
Orange Liqueur | Sugar Syrup

A Trace of Plum 11
Bourbon | Sour Plum
Pomegranate | Lime

Café Cartagena 11.5
Licor 43 | Frangelico | Espresso
Chocolate Bitters

Rum & Raisin 10.5
Dark Rum | Pedro Ximenez
Caramel | Chocolate Bitters

Matcha Colada 11
Coconut Rum | Matcha
Pineapple | Double Cream

Watermelon Margarita 11
Tequila | Watermelon |
Cranberry | Lime | Agave

Toffee Apple Smash 11
Vodka | Apple | Caramel | Lime

Cucumber & Chilli Collins 11
Gin | Lemon | Cucumber |
Chilli | Soda

Strawberry & Basil Negroni 12
Gin | Campari | El Bandarra
Rojo | Strawberry | Basil

SPIRITS

25

Xoriguer Mahon Gin 40% 4.5
Roku Gin 43% 4.5

Ruddy Fine Gin Summer Berries 42% 4.5
Haku Vodka 40% 4.5

Buffalo Trace Whisky 40% 4.5
Hakusha Distillers Reserve 43% 7.5

Toti Cask Reserve Rum 40% 4.5
Spirited Union Coconut 37.5% 4.5

Sacred Ape Spiced Rum 40% 5.5
Cazcabel Tequila 40% 4.5

Torres 10 Brandy 36% 4.25
Fair Cafe 20% 4.5

Luxardo Limoncello 27% 4.25
Disaronno Amaretto 28% 4.25

Fair Kumquat Triple Sec 40% 4.25

El Bandarra 100
Blanco | Rojo | Rosé 15% 7.5
Al Fresco

SOFTS

Tiki Time 6.5
Pineapple | Coconut | Lime | Passionfruit | Soda

Fiebre Del Mango 6.5
Mango | Ginger Ale | Chilli | Lime | Grenadine

Pomegranate Passion 6.5
Pomegranate | Passionfruit | Lime | Grenadine

Orchard Breeze 6.5
Rhubarb Syrup | Apple | Lemon

Homemade Sparkling Lemonade 4.75
Strawberry | Raspberry | Lemon | Lime

Fruit Juice 3.5
Orange | Cranberry | Pineapple | Apple | Mango

Schweppes 3 Coca Cola 4
Soda Water | Tonic

Karma 4 Diet Coke | Coke Zero 3.75
Gingerella | Orangeade Mineral Water 3.75

CANS BOTTLES

330

Asahi 5.0% 5.5
Jubel Peach (gf) 4% 6

Alhambra 6.4% 6.5
Alhambra Rojo 7.2 7.5

Maeloc Sidra 4.5% 6

BEER

DRAUGHT

1/2 2/3 Pint

Estrella Damm 4.6% 3.25 - 6.5
Inedit Damm 4.8% - 5.75 -

Complot Session IPA 4.3% 3.25 - 6.5
Estrella Free Damm 0% 3 - 6

DRY

50 100

Tio Pepe - 5 yrs 3.25 6.5
Palomino Fino 15%

Del Duque Amontillado - 30 yrs 7.5
Palomino Fino 16.5%

La Guita Manzanilla - 4 yrs 3 6
Palomino Fino 15%

OAKY

50 100

Leonor Palo Cortado - 12 yrs 3.25 6.25
Palomino Fino 20%

Alfonso Oloroso - 8 yrs 3.25 6.25
Palomino Fino 18%

SHERRY

SWEET

50 100

Néctar Pedro Ximenez - 8 yrs 5 -
Pedro Ximenez 15%

Noé Pedro Ximenez - 30 yrs 9
Pedro Ximenez 15.3%