BAR IBÉRICO

TO PICK AT

Menu Rapido Dishes

Mixed Olives v	5
Sourdough, Olive Oil & Balsamic Vinegar v	4.5
Kikos (Fried Maize) v	3
Pickles v	4.5
Picos de Pan (Spanish Breadsticks) v	3.5
Habas Fritas (Fried Broad Beans) v	3.5
Jamon Flavoured Potato Crisps, Fried Egg Allioli	4.5
Smoked Catalan Almonds v	5
Jamon Croqueta (per piece)	2.5
Catalan Tomato Bread v	5

TAPAS

All of our dishes come out of the kitchen as & when they're ready.
We advise you order as a group rather than individually.

Crispy Chicken & Spicy Jerez Sauce	10.5
Beef Carpaccio, Josper-Grilled Piquillo & Fennel, Mojo Verde	12 *
Hot Mini Chorizo, Red Wine Honey, Pickled Silverskin Onions	9.5
Pork Belly Pinchos, Mojo Española, Celery Salsa	10.5
Salt Cod Croquetas, Zhoug, Tomato & Olive Tapenade	8.5
Kombu-Cured Sea Trout, Carrot & Ginger, Rice Syrup, Grapefruit	10.5
Gambas Pil Pil, Soughdough Migas	12.5 *
Tuna Escabeche, Braised Leeks, Guindilla, Crispy Capers	12 *
Crispy Cauliflower, Ginger, Chilli, Smoked Almonds v	9.5
Patatas Bravas, Allioli v	7
Jospered Hispi cabbage, Ajo Blanco, Mojo Rojo, Sultana v	8.5
Salt-Baked Parsnip, Miso, Golden Beetroot, Harrisa Aioli, Fennel Syrup v	8
Josper-Grilled Padron Peppers, Roast Garlic, Japanese Seven Spice v	7.75

MENU RAPIDO - 18

1 dish from To Pick At + 2 dishes from Tapas

Monday - Friday 11.30 am - 5 pm **Saturday 11.30 am - 3 pm**

Orders must be placed by times stated | Excludes Bank Holidays | * + £2

CHARCUTERIE & CHEESE

Señorío Iberico Bellota Paleta Ham 50g	17
Señorío Iberico Bellota Chorizo 50g	8.5
Gran Reserva Serrano Ham 50g	8.5
Spanish Charcuterie Board 100g	14
Charcuterie & Cheese Board, Olive Oil Biscuit	14
Spanish Cheese Board, Olive Oil Biscuit	14
Vegetarian Spanish Cheese Board, Olive Oil Biscuit v	14

WOOD-FIRED DISHES

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

Roasted Squash & Smoked Aubergine, Walnuts, Idiazabal, Crispy Sage v	9
Baked Picos Blue Cheese, Pickled Beetroot, Hazelnut, Honey	10.5
Flatbread: Beef Shin, Spiced Plum Jus, Pickled Shallot, Cress	12
Flatbread: Gran Reserva Serrano & Pickled Melon, Ricotta, Chilli, Mint	10.5
Flatbread: Margherita, Sun-dried Tomatoes, Mozzarella, Rocket v	9
Flatbread: Goat's Cheese, Honey-Miso Confit Garlic, Basil Pesto v	10.5

DESSERT

Churros & Hot Chocolate v	7
Custard Tart, Cinnamon Sugar v	3.5
Chocolate Mousse, Pedro Ximénez, Pistachio v	7
2 Scoops of Homemade Ice Cream & Sorbet (see server) v	4.5

www.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
2022 Campules La Rubia Macabeo, Spain 12%	7.25	29
2021 Viña Edmara Viognier, Chile 13.5%	8	33
2022 Leme Vinho Verde, Portugal 12.5%	8.25	34
2023 Fault Line Sauvignon Blanc, Marlborough 12%	8.5	35
2021 Valdebaron Rioja Blanco, Spain 12.5%	9	37
2021 Andrea Di Pec Pinot Grigio, Italy 12.5%	9.25	38
2022 Köster-Wolf Riesling, Germany 12%	9.5	40
2021 Coral Do Mar Albariño, Spain 13%	12	48

SPARKLING

	175	750
Vilarnau Cava Brut Reserva, Spain 11.5%	9.5	38
Vilarnau Rosé Cava Brut Reserva, Spain 12%	9.5	38
Veuve Clicquot Champagne Brut Yellow Label NV, France 12%	-	100

RED

	175	750
2024 Antina Tempranillo, Cabernet Sauvignon, Spain 12.5%	7.25	29
2021 Vino de Montaña Garnacha 13.5%	8.75	36
2022 Hugonell Crianza Rioja, Spain 13.5%	9	37
2024 Little Yering Pinot Noir, Australia 13%	10	41
2024 Piattelli Malbec, Argentina 14.5%	10.25	42
2019 Viña Ardanza Rioja Reserva, Spain 14.5%	-	65
2017 Viña Arana Gran Reserva Rioja, Spain 14.5%	-	75

ROSÉ

	175	750
2021 Château de Campuget Syrah, Grenache, France 13%	8.25	33

Vintages may vary NOT Vegan

COCKTAILS

Tequila Bramble 12
Cazcabel | Blackberry Liqueur
Bramble Syrup | Lemon | Soda

Scarlet Garden 12.5
Roku Gin | Campari | Orange
Hibiscus Syrup | Lime

Manzotoño 12
Sacred Ape Spiced Rum
Brandy | Apple | Lime

Peach & Ginger Pisco Sour 13
Pisco | Peach Liqueur
Ginger Syrup | Lime

Seville Orchard 12
Vodka | Triple Sec | Licor 43
Apple Marmalade | Ginger Ale

Jerez 12.5
Tio Pepe | Pedro Ximenez | White Wine | Apricot Liqueur | Brandy

SANGRIA SIP & SAVE

£12 FOR 2 GLASSES
All Day | Tuesday + Wednesday

Sangria Tinto 8 JUG 28
Red Wine | Brandy | Triple Sec
Orange | Lemon

Mulled Sangria 8
Sangria Tinto | Cinnamon | Star Anise | Clove

SPIRITS

		25
Gin		
Xoriguer Mahon Gin	40%	4.5
Roku Gin	43%	5.5
Vodka		
Haku Vodka	40%	5
Whisky + Brandy		
Buffalo Trace Whisky	40%	4.5
Torres 10 Brandy	36%	4.25
Hakusha Distillers Reserve	43%	7.5
Rum		
Diplomatico Mantuano	40%	4.5
Diplomatico Planas Blanco	47%	6
Sacred Ape Spiced Rum	40%	5.5
		100
El Bandarra Vermouth		
Blanco | Rojo | Al Fresco	15%	7.5

MONTHLY SPECIAL

Pumpkin Spiced Espresso Martini 13
Vanilla Vodka | Espresso
Pumpkin-Spiced Syrup

SOFTS

Apple Cider Spritz 6.75
Apple | Orange | Cinnamon | Lemon | Soda

Bramble Iced Tea 6.75
Tea | Brmble Syrup | Apple | Lemon

Jasmine & Lychee 6.75
Jasmine Tea | Lychee | Lime

Homemade Sparkling Lemonade 5.25
Strawberry | Raspberry | Lemon | Lime

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

Schweppes 3
Soda Water | Tonic

Karma 4.75
Gingerella

Coca Cola 4
Diet Coke | Coke Zero 3.75
Mineral Water 4.5

BEER

CANS / BOTTLES

		330
Asahi	5.0%	5.5
Jubel Peach (gf)	4%	6.25
Alhambra	6.4%	6.75
Alhambra Rojo	7.2%	7.5
Maeloc Sidra	4.5%	6

DRAUGHT

		1/2	Pint
Estrella Damm	4.6%	3.5	7
Damm Lemon	3.2%	3.25	6.5
Complot IPA	4.3%	3.5	7
Estrella Free Damm	0%	3.25	6.5

SHERRY

DRY

	50	100
Tio Pepe - 5 yrs Palomino Fino 15%	3.25	6.5
Vina AB - 12 yrs Amontillado 16.5%	3.25	6.5

OAKY

	50	100
Leonor Palo Cortado - 12 yrs Palomino Fino 20%	3.25	6.25
Alfonso Oloroso - 8 yrs Palomino Fino 18%	3.25	6.25

SWEET

	50	100
Néctar Pedro Ximenez - 8 yrs Pedro Ximenez 15%	5	-
Noé Pedro Ximenez - 30 yrs Pedro Ximenez 15.3%	10	-