

BAR IBÉRICO

TO PICK AT

✿ Mixed Olives v	4.75
✿ 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)	2.5
Josper Grill Padron Peppers, Roast Garlic, Japanese Seven Spice v	7.25
Catalan Tomato Bread v	5

Menu Rapido Dishes

MENU RAPIDO - 18

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	17
Señorio Iberico Bellota Salchichon Salami 50g	8.5
Señorio 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 Cheese Board, Olive Oil Biscuit v	14

TAPAS

Crispy Chicken & Spicy Jerez Sauce	10	Cod & Potato Brandade, Piquillo Peppers, Pickled Cucumber	8
Hot Mini Chorizo, Red Wine & Honey, Butterbean Hummus	9	Woodfired Mushrooms, Idiazabel Crema, Poached Egg, Truffle, Flatbread v	10
Pork Belly, Curry Glaze, Pineapple Pico de Gallo	9.5	Crispy Cauliflower, Ginger, Chilli, Smoked Almonds v	9
Lamb Albondigas Pincho, Saffron Labneh, Harissa, Dukkah (served pink)	9	Smoked Beetroot Carpaccio, Pickled Berries, Candied Pine Nuts, Dill v	8.5
Josper Grilled Market Fish (see server)	12.5 *	Patatas Bravas, Allioli v	7
Tuna Escabeche, Jalapeños	9.5	Spanish Tortilla v	8
Crispy Baby Squid, Tartar Allioli, Lime	9	Manchego Churros, Truffle Allioli, Honey v	9

WOODFIRED FLATBREADS

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

Salchichon, Sherry BBQ Sauce, Guindilla Pepper	10
Chorizo, Smoked Fritada, Manchego, Chorizo Relish	10
Margherita, Sundried Tomatoes, Mozzarella, Rocket v	9
Charred Sweet Potato, Smoked Bean Curd, Cavolo Gremolata, Ponzu v	10

DESSERT

Churros & Hot Chocolate v	7
Custard Tart, Cinnamon Sugar v	4.5
Pedro Ximénez Affogato v	5.5
2 Scoops of Homemade Ice Cream & Sorbet (see server) v	4.5

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

BarIbericoTapas.com



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%

✦ **2023 Fault Line** 8.25 33
Sauvignon Blanc, Malborough 12%

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%

✦ **2020 Vina Alberdi** - 55
Rioja Reserva, Spain 14

✦ **2016 Vina Arana** - 65
Gran Reserva Rioja, Spain 14.5%

2021 Little Yering 8.5 35
Pinot Noir, Australia 13%

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

2021 La Transicion 8.5 32
Garnacha, Spain 14%

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

50

El Bandarra
Blanco | Rojo | Rosé 15% 5.5
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

BEER

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

DRAUGHT

1/2 2/3 Pint

Estrella Damm 4.6% 3.25 - 6.5
Inedit Damm 4.8% - 5.75 -
Complot 4.3% 3.25 - 6.5
Session IPA
Estrella Free Damm 0% 3 - 6

SHERRY

DRY

50 100

Tio Pepe - 5 yrs
Palomino Fino 15% 3.25 6.5

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

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% 9