

BAR IBÉRICO

TO PICK AT

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
Josper Grill Padron Peppers, Roast Garlic, Japanese Seven Spice v	7.5
Catalan Tomato Bread v	5

MENU RAPIDO - 18

1 dish from To Pick At + 2 dishes from Tapas

Monday - Friday 11.30 am - 5 pm

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

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	Fried Squid, Chermoula, Dukkah	8.5
Hot Mini Chorizo, Sangria, Membrillo, Sharon Fruit	9	Butterbean Hummus, Chickpeas, Harissa, Fresh Herbs, Flatbread v	9
Beef Albondigas, Bulgolgi, Fermented Cabbage (served pink)	9	Crispy Cauliflower, Ginger, Chilli, Smoked Almonds v	9
Pork Ribeye Steak, Mojo Rojo, Charred Pickled Shallot, Miso Allioli	14	Crispy Kale, Pickled Celery, Rhubarb, Seven Spice, Yoghurt v	8.5
Anchovies, Orange, Olive, Chilli Oil, Focaccia	12.5	Patatas Bravas, Allioli v	7
Josper Grilled Market Fish (see server)	12.5	Spanish Piquillo Pepper Tortilla, Allioli (served soft) v	8.5
Mussels, Jerez Crema, Tobiko, Spring Onion	9.5	Iceberg Salad, Nashi Pear, Sesame Soy Dressing v	8.5

WOODFIRED FLATBREADS

Lamb Murguez, Onion Chutney, Pomegranate, Mint	10
Pork Adobo, Kalamansi & Chilli Ponzu, Mango	10
Margherita, Sundried Tomatoes, Mozzarella, Rocket v	9
Spiced Olives, Lime Ricotta, Almond, Orange v	10

DESSERT

Churros & Hot Chocolate v	7
Custard Tart, Cinnamon Sugar v	4.5
Crema Catalana, Peaches v	6.5
2 Scoops of Homemade Ice Cream & Sorbet (see server) v	4.5

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

WHITE				WINE				COCKTAILS			
175 750				RED							
2020 Montado 7 28 Verdejo, Chardonnay, Spain 12.5%				2020 Antina 7 28 Tempranillo, Cabernet Sauvignon, Spain 12.5%				Sangria GLASS 8 JUG 28 Red Wine Brandy Cinnamon Orange Liqueur Sugar Syrup			
2021 Domaine De Joÿ 7 28 Colombard, Ugni-Blanc, France 11.5%				2019 Hugonell 8.75 36 Crianza Rioja, Spain 13.5%				Rum & Raisin 11 Dark Rum Pedro Ximenez Caramel Chocolate Bitters			
✳️ 2021 Viña Edmara 8 32 Viognier, Chile 13.5%				2019 Finca Constancia 9.5 38 Cabernet Sauvignon, Petit Verdot Spain 14%				Rubi Iberico 11.5 Haku Vodka Rhubarb Cranberry Lime Soda			
2022 Leme 8 32 Vinho Verde, Portugal 12.5%				2020 Berton Vineyard 9.5 38 ‘Winemakers Reserve’ Shiraz, Australia 14.5%				Nagasaki Sour 11.5 Roku Gin Matcha Lemon Aquafaba			
2023 Fault Line 8.25 33 Sauvignon Blanc, Marlborough 12%				2021 Little Yering 10 40 Pinot Noir, Australia 13%				Café Cartagena 11.5 Licor 43 Frangelico Espresso Chocolate Bitters			
2021 Valdebaron 8.5 35 Rioja Blanco, Spain 12.5%				2023 Andeluna 10.25 41 Malbec, Argentina 13.5%				Watermelon Margarita 11 Cazcabel Blanco Watermelon Cranberry Lime Agave			
2021 Andrea Di Pcc 8.75 35.5 Pinot Grigio, Italy 12.5%				2019 Andeluna 11.5 44 Merlot, Argentina 14%				Lychee & Ginger Cooler 11 Kwai Feh Lychee Triple Sec Ginger Lime Gingerella			
✳️ 2022 Köster-Wolf 9.5 38 Riesling, Germany 12%				✳️ 2019 Vina Ardanza - 55 Rioja Reserva, Spain 14.5%				Cherry & Vanilla Old Fashioned 12 Vanilla-Infused Buffalo Trace Amontillado Cherry			
2023 Javier Sanz 11.5 44 Verdejo, Spain 13%				✳️ 2016 Vina Arana - 70 Gran Reserva Rioja, Spain 14.5%							
2021 Coral Do Mar 12 45 Albariño, Spain 13%											
SPARKLING				ROSÉ							
175 750				175 750							
Vilarnau 9.5 38 Cava Brut Reserva, Spain 11.5%				✳️ 2022 Montado 7 28 Tempranillo, Spain 13.5%							
Vilarnau Rosé 9.5 38 Cava Brut Reserva, Spain 12%				2021 Château de Campuget 8.25 33 Syrah, Grenache, France 13%							
Veuve Clicquot - 100 Champagne Brut Yellow Label NV, France 12%											
				Vintages may vary ✳️ NOT Vegan							
BEER				SHERRY							
CANS / BOTTLES				DRAUGHT							
330				1/2 2/3 Pint							
Asahi 5.0% 5.5				Estrella Damm 4.6% 3.5 - 6.95				DRY 50 100			
Jubel Peach (gf) 4% 6.25				Inedit Damm 4.8% - 5.75 -				OAKY 50 100			
Alhambra 6.4% 6.75				Complot 4.3% 3.5 - 6.95				SWEET 50 100			
Alhambra Rojo 7.2% 7.5				Session IPA							
Maeloc Sidra 4.5% 6				Estrella Free Damm 0% 3.25 - 6.5				Tio Pepe - 5 yrs			
								Palomino Fino 15% 3.25 6.5			
								✳️ Leonor Palo Cortado - 12 yrs			
								Palomino Fino 20% 3.25 6.25			
								✳️ La Guita Manzanilla - 4 yrs			
								Palomino Fino 15% 3 6			
								✳️ Alfonso Oloroso - 8 yrs			
								Palomino Fino 18% 3.25 6.25			
								Néctar Pedro Ximenez - 8 yrs			
								Pedro Ximenez 15% 5 -			
								Noé Pedro Ximenez - 30 yrs			
								Pedro Ximenez 15.3% 10 -			