

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
Portobello Mushroom Crema, Pickled Shimeji, Tarragon 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

WINE

WHITE			RED		
2020 Montado	175	750	2020 Antina	175	750
Verdejo, Chardonnay, Spain 12.5%	7	28	Tempranillo, Cabernet Sauvignon, Spain 12.5%	7	28
2021 Domaine De Joÿ	7	28	2021 Vino de Montaña	8.5	35
Colombard, Ugni-Blanc, France 11.5%			Garnacha 13.5%		
2021 Viña Edmara	8	32	2019 Hugonell	8.75	36
Viognier, Chile 13.5%			Crianza Rioja, Spain 13.5%		
2022 Leme	8	32	2019 Finca Constancia	9.5	38
Vinho Verde, Portugal 12.5%			Cabernet Sauvignon, Petit Verdot Spain 14%		
2023 Fault Line	8.25	33	2020 Berton Vineyard	9.5	38
Sauvignon Blanc, Marlborough 12%			‘Winemakers Reserve’ Shiraz, Australia 14.5%		
2021 Valdebaron	8.5	35	2021 Little Yering	10	40
Rioja Blanco, Spain 12.5%			Pinot Noir, Australia 13%		
2021 Andrea Di Pec	8.75	35.5	2023 Andeluna	10.25	41
Pinot Grigio, Italy 12.5%			Malbec, Argentina 13.5%		
2022 Köster-Wolf	9.5	38	2019 Andeluna	11.5	44
Riesling, Germany 12%			Merlot, Argentina 14%		
2023 Javier Sanz	11.5	44	✦ 2019 Viña Ardanza	-	55
Verdejo, Spain 13%			Rioja Reserva, Spain 14.5%		
2021 Coral Do Mar	12	45	✦ 2016 Viña Arana	-	70
Albariño, Spain 13%			Gran Reserva Rioja, Spain 14.5%		
SPARKLING			ROSÉ		
Vilarnau	175	750	✦ 2022 Montado	175	750
Cava Brut Reserva, Spain 11.5%	9.5	38	Tempranillo, Spain 13.5%	7	28
Vilarnau Rosé	9.5	38	2021 Château de Campuget	8.25	33
Cava Brut Reserva, Spain 12%			Syrah, Grenache, France 13%		
Veuve Clicquot	-	100	Vintages may vary ✦ NOT Vegan		
Champagne Brut Yellow Label NV, France 12%					

COCKTAILS

Sangria	GLASS 8	JUG 28	A Trace of Plum	11	Rhubarb & Ginger Spritz	12
Red Wine Brandy Cinnamon			Buffalo Trace Pomegranate			
Orange Liqueur Sugar Syrup			Sour Plum Lime			
Fruit & Nut		11	Blackberry & Chilli Margarita	11	Cranberry Burst	11
Frangelico Licor 43 Pedro Ximenez			Cazcabel Ancho Reyes			
Orange Cranberry Chocolate			Blackberry Apple Lime			
City That Never Sleep		11.5	Toffee Apple Mimosa	10	Spice Rum Old Fashioned	11
Buffalo Trace Fair Café			Sacred Ape Spiced Rum			
Sweet Vermouth Cinnamon			Cinnamon Angostura			

SPIRITS			SOFTS			
		25				
Xoriguer Mahon Gin	40%	4.5	Tiki Time		6.5	
Roku Gin	43%	4.5	Pineapple Coconut Lime Passionfruit Soda			
Ruddy Fine Gin Summer Berries	42%	4.5	Fiebre Del Mango		6.5	
Haku Vodka	40%	5	Mango Ginger Ale Chilli Lime Grenadine			
Buffalo Trace Whisky	40%	4.5	Pomegranate Passion		6.5	
Hakusha Distillers Reserve	43%	7.5	Pomegranate Passionfruit Lime Grenadine			
Toti Cask Reserve Rum	40%	4.5	Orchard Breeze		6.5	
Spirited Union Coconut	37.5%	4.5	Rhubarb Apple Lemon			
Sacred Ape Spiced Rum	40%	5.5	Homemade Sparkling Lemonade		4.75	
Cazcabel Tequila	40%	4.5	Strawberry Raspberry Lemon Lime			
Torres 10 Brandy	36%	4.25	Fruit Juice		3.5	
Fair Cafe	20%	4.5	Orange Cranberry Pineapple Apple Mango			
Luxardo Limoncello	27%	4.25	Schweppes	3	Coca Cola	4
Disaronno Amaretto	28%	4.25	Soda Water Tonic			
Fair Kumquat Triple Sec	40%	4.25	Karma	4.75	Diet Coke Coke Zero	3.75
El Bandarra Vermouth		100	Gingerella Orangeade			
Blanco Rojo Rosé	15%	7.5	Mineral Water			
Al Fresco						

BEER

CANS / BOTTLES			DRAUGHT			
		330		1/2	2/3	Pint
Asahi	5.0%	5.5	Estrella Damm	4.6%	3.5	- 6.95
Jubel Peach (gf)	4%	6.25	Inedit Damm	4.8%	-	5.75 -
Alhambra	6.4%	6.75	Complot	4.3%	3.5	- 6.95
Alhambra Rojo	7.2%	7.5	Session IPA			
Maeloc Sidra	4.5%	6	Estrella Free Damm	0%	3.25	- 6.5

SHERRY

DRY			OAKY			SWEET		
		50 100			50 100			50 100
Tio Pepe - 5 yrs			✦ Leonor Palo Cortado - 12 yrs			Néctar Pedro Ximenez - 8 yrs		
Palomino Fino 15%	3.25	6.5	Palomino Fino 20%	3.25	6.25	Pedro Ximenez 15%	5	-
✦ La Guita Manzanilla - 4 yrs			✦ Alfonso Oloroso - 8 yrs			Noé Pedro Ximenez - 30 yrs		
Palomino Fino 15%	3	6	Palomino Fino 18%	3.25	6.25	Pedro Ximenez 15.3%	10	-