



# IBÉRICA

by  
Nacho Manzano

# CHRISTMAS BROCHURE

 vegetarian  gluten-free  vegan  vegan option available

Dishes may contain traces of nuts. If you require any dietary or allergy information please ask. A discretionary 12.5% service charge will be added to your bill. Prices include VAT. Visit our online shop for your favourite Iberica wines, delicatessen and Cook at Home meals, sent direct to your door, or don't wait - pick them up from our deli counter at any time. For more information visit our website: [www.ibericarestaurants.com](http://www.ibericarestaurants.com)

# CHRISTMAS IN BLOOM

- Navidad en flor (nah-be-dahd / ehn / flohr)

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The Christmas season is a time of magic and wonder, and nowhere is this more evident than in Spain. During the first months of the year, the country is blanketed in a carpet of flowers, painting whole landscapes with their flourishing beauty.

The blossom season is one of the most awaited moments that mother nature offers each year and it plays a big part in Spanish culture. You will find blooms in the streets and all over buildings decorated with gorgeous vines of purple and pink flowers.

This year at Ibérica we wanted to pay homage to these beautiful blooms and brighten up the winter months with a Christmas in bloom, or as we call it; Navidad en flor. Our restaurants will be blooming with festive cheer, designed to transport you into a different festive scene and inspire you to bring a little bit of Spanish magic into your own Christmas celebrations.

One of the best things about this time of the year is sharing, and our chefs have created a Christmas feast to be enjoyed together. From traditional Spanish dishes with a twist to brand-new creations, which are perfect for sharing with family, friends or colleagues. All of this served up with the warm welcome and care of our team, and the infectious atmosphere for which Ibérica is renowned. Let us take you on a journey this Christmas, delivering joy and feasting aplenty.

# CHRISTMAS IN OUR RESTAURANTS

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In Spain, Christmas is a time for celebration with friends and family, true to our style, Christmas involves sharing dishes alongside a traditional centrepiece.

## HOW TO BOOK

To book your party with Ibérica scan the QR code and simply select your restaurant. For groups of 8 or more, an enquiry will be sent to a member of our reservations team who will be in touch to confirm your booking.

For more information you can email [reservations@ibericarestaurants.com](mailto:reservations@ibericarestaurants.com) or contact us on 0203 026 5118





# MENU IBÉRICA

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A house selection of our most recognised and much-loved tapas with a Christmas twist.

40.00 per person

Bread with olive oil (ve)

Torreznos & olives (g)

Toasted bread with tomato (ve)

Artisan cheese selection (g)

Jamón Ibérico Juan Pedro Domecq

Mushrooms in sherry

Patatas bravas (v)

Padrones (ve)

Croquetas de jamón

Pluma Ibérica

Churros with chocolate (v)

Caramelised Spanish rice pudding (v) (g)

## CAVA UPGRADE

Upgrade your menu to include a glass of Cava on arrival for just 8.50 per glass





# MENU GASTRONOMÍA

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Featuring a collection of Ibérica favourites, this menu includes some of our iconic tapas.

50.00 per person

Bread with olive oil (ve)

Torreznos & olives (g)

Toasted bread with tomato (ve)

Artisan cheese selection (g)

Jamón Ibérico Juan Pedro Domecq

Leek tart

Croquetas de jamón

Grilled whole wild tiger prawns (g)

Pulpo

Twice cooked lamb

Pitu chicken rice

Churros with chocolate (v)

Vanilla caramel flan (v) (g)

## WINE UPGRADE

Include a bottle of red, white or rosé wine to enjoy with your meal for just 29.00 per bottle





# MENU NAVIDAD

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Inspired by Nacho's greatest recipes to create an authentic Spanish Christmas experience. We recommend the lamb leg, a traditional centrepiece.

65.00 per person

Bread with olive oil (ve)

Torreznos & olives (g)

Toasted bread with tomato (ve)

Artisan cheese selection (g)

Jamón Ibérico Juan Pedro Domecq

Leek tart

Croquetas de jamón

Queen scallop

Pulpo

Black ink rice

Lamb leg with roast baby potatoes,  
peppers and salad

Caramelised Spanish rice pudding (v) (g)

Flourless chocolate cake

## CHRISTMAS AT HOME

Most of our products can be ordered and delivered from our online shop. Visit; [www.ibericarestaurants.com/shop](http://www.ibericarestaurants.com/shop) for more information.



# CANAPÉS

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Start your celebration with a selection of popular items from our main menu, in easy to eat, bite sized servings. Please note canapés are only available for standing events and are a bolt on to one of the main group menus.

*30.00 per person*

Bread with olive oil (ve)

Toasted bread with tomato (ve)

Artisan cheese selection (g)

Selection of cured meats

Mini asparagus toast

Sherry mushrooms (gf)

Mini ensaladilla rusa

Fried onion

Jamón Ibérico with tomato & basil toast

Patatas bravas (ve)

Croquetas de jamón

Tortilla (v) (g)

Cauliflower tempura (ve)

Pluma Ibérica

Caramelised Spanish rice pudding (v)

Churros con chocolate (v)







# CANAPÉS

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Our more premium selection of popular items from our main menu, in easy to eat, bite sized servings. Please note canapés are only available for standing events and are a bolt on to one of the main group menus.

*36.00 per person*

Bread with olive oil (ve)

Toasted bread with tomato (ve)

Artisan cheese selection (g)

Selection of cured meats

Mini asparagus toast

Sherry mushrooms (gf)

Mini ensaladilla rusa

Fried onion

Salmon with avocado cream and  
tomato vinaigrette (g)

Patatas bravas (ve)

Croquetas de jamón

Bollo de chorizo

Grilled octopus (g)

Cauliflower tempura (ve)

Pluma Ibérica

Pitu chicken rice (g)

Vanilla caramel flan (v) (g)

Churros con chocolate (v)

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Nacho <sup>by</sup>Manzano



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