

## JAMONES, EMBUTIDOS Y QUESOS

H A M,  
C O L D  
C U T S,  
C H E E S E

|   |       |
|---|-------|
| <b>Jamón Ibérico</b><br>Ibérico ham plate   | 11.75 |
| <b>Jamón Ibérico de bellota</b><br>Acorn-fed iberico ham plate                      | 18.50 |
| <b>Lomo iberico de bellota</b><br>Acorn fed iberico top loin                        | 9.95  |
| <b>Queso artesano joven (v)</b><br>Young artisan cheese <b>G E M</b>                | 6.75  |
| <b>Queso manchego gran reserva (v)</b><br>Mature manchego cheese <b>G E M</b>       | 7.75  |
| <b>Selection of our best cold<br/>cuts &amp; cheeses</b><br>Serves two <b>G E M</b> | 14.95 |



>>> TAKE HOME  
OUR PREMIUM IBÉRICO MEATS  
& SPANISH DELICATESSEN  
FROM OUR GOURMET SHOP!

## PARA PICAR <sup>N I B</sup> B L E S

|  |      |      |
|--|------|------|
| <b>Aceitunas manzanilla</b><br>Manzanilla olives                         | (vg) | 3.95 |
| <b>Pan artesano <b>G</b></b><br>Artisan bread                            | (vg) | 2.95 |
| Add Olive oil  | (vg) | 0.40 |
| Add ali oli <b>M</b>   | (v)  | 0.60 |
| <b>Pan con tomate (unit) <b>G</b></b><br>Bread with natural fresh tomato | (vg) | 2.45 |
| <b>Spicy banderitas</b><br>Olives, peppers, onions & pickles             | (vg) | 3.95 |
| <b>Almendras <b>N</b></b><br>Almonds                                     | (vg) | 3.75 |

## TAPAS

V E G  
T A P A S

|  |      |      |
|--|------|------|
| <b>Patatas bravas y alioli <b>M</b></b><br>Fried potatoes with brava<br>& garlic sauce   | (v)  | 6.25 |
| <b>Pimientos del Padrón</b><br>Padrón peppers  | (vg) | 6.85 |
| <b>Tortilla de patatas <b>E</b></b><br>Spanish omelette  | (v)  | 6.95 |
| <b>Ensalada de remolacha <b>N P SUL</b></b><br>Beetroot, apple, carrot, nuts & mint<br>Dressed with honey, olive oil &<br>balsamic vinegar | (v)  | 6.90 |
| <b>Croquetas de champiñones y trufa</b><br>Mushroom & truffle croquettes <b>G E M</b>  | (v)  | 8.50 |
| <b>Croquetas de espinaca y queso azul</b><br>Spinach & blue cheese croquettes  | (v)  | 7.50 |
| <b>Espárragos a la plancha <b>M SUL</b></b><br>Grill asparagus with goat's cheese,<br>red fruit vinaigrette & sunflowers seeds             | (vg) | 8.75 |

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## TAPAS

### I B É R I C O T A P A S

- Chorizo al vino** **SUL** 8.50  
Spicy chorizo cooked in red wine with red onions, bay leaves & tomato
- Morcilla patatera** 6.75  
Potato-made black pudding -looks red!- Drizzled with honey. Pair with bread
- Secreto Ibérico** 10.75  
Ibérico "Secreto", a special tasting pork cut. Served with fried cherry tomatoes Seasoned with salt
- Presa Ibérica** 12.95  
Red cut of meat, sought after for its softness. With a nutty taste, it is considered one of the tastiest cuts of Ibérico pork. Served with fried broccoli.
- Pollo al ajillo** 8.50  
A classic Spanish dish featuring tender chicken pieces pan-fried to golden perfection in a flavourful garlic & olive oil sauce. Aromatic herbs & white wine infused
- Solomillo de ternera en salsa española** 13.75  
Grilled beef tenderloins medallions with Spanish Sauce. Served with broccoli **G M SUL**

## ALLERGENS INFO :

- |                       |  |
|-----------------------|--|
| Gluten <b>G</b>       | Sesame <b>SE</b>                       |
| Crustaceans <b>CR</b> | Sulphur dioxide & sulphites <b>SUL</b> |
| Eggs <b>E</b>         | Lupin <b>LU</b>                        |
| Fish <b>F</b>         | Molluscs <b>MOL</b>                    |
| Peanuts <b>P</b>      | Mustard <b>MU</b>                      |
| Soybeans <b>S</b>     | Celery <b>CEL</b>                      |
| Milk <b>M</b>         | Soya <b>SOY</b>                        |
| Nuts <b>N</b>         |  |

## ONLY ON SUNDAYS!

JOIN OUR FLAMENCO SESSIONS  
AND DEEP DIVE INTO THE SPANISH CULTURE

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## TAPAS

### F I S H T A P A S

- Boquerones en vinagre** **F** 6.90  
Fresh white anchovies from the Mediterranean Sea marinated in extra virgin olive oil & fresh parsley
- Gambas al ajillo** **CR SUL** 10.85  
Prawns in garlic & chili sauce
- Pulpo con crema de calabaza** **MOL** 17.50  
Grilled Pulpo with Pumpkin Cream
- Calamar a la plancha** **M MOL** 12.50  
Squid cooked at low temperature, then grilled. Served with black alioli sauce



## PAELLAS

- Paella de Marisco** **CR F MOL** 17.50 pp  
Seafood rice with prawns, squid, mussels & clams
- Paella de ibéricos** **CEL** 17.50 pp  
A luxurious twist on the traditional Spanish paella. Saffron-infused rice is cooked to perfection, absorbing the rich flavors of smoky ham, tender Iberian pork, & chorizo

Only on Saturdays & Sundays!  
From 12.00 to 17.00  
Allow 30 to 45 min to cook

## POSTRES

### H O M E M A D E D E S S E R T S

- Churros con chocolate** **G M SOY (v)** 4.75  
Typical cylindrical pastry dough from Spain Served with creamy chocolate
- Crema catalana** **E M (v)** 5.75  
Spanish crème brûlée

| <b>TINTO</b>                                  | <b>R E D</b>   |  | 125ml | 175ml | BTL   |
|---|--|--|-------|-------|-------|
|   | <b>W I N E</b>   |  |       |       |       |
| <b>D.O RIOJA</b>                              |  |  |       |       |       |
| <b>Marqués de Griñón</b>                      | Tempranillo 2021   |  | 5.25  | 6.95  | 29.50 |
| <b>Marqués de Griñón</b>                      | Tempranillo Crianza 2019   |  | 5.95  | 7.95  | 32.50 |
| <b>Jose Abascal, Vendimia para guarda</b>     | Crianza 2016   |  |       |       | 63    |
| <b>D.O RIBERA DEL DUERO</b>                   |  |  |       |       |       |
| <b>Hacienda Abascal</b>                       | Crianza 2017   |  |       |       | 39.50 |
| <b>ARRIBES DEL DUERO NATURAL RESERVE</b>      |  |  |       |       |       |
| <b>Hacienda Zorita</b>                        | 100% Syrah 2018  |  |       |       | 47.50 |
| <b>ECOLOGICAL VITICULTURE FROM OUR REGION</b> |  |  |       |       |       |
| <b>Habla de la Tierra</b>                     | Tempranillo & Cabernet Sauvignon 2021  |  | 6.75  | 8.90  | 37    |
| <b>Habla del Silencio</b>                     | Crianza, Syrah, Cabernet, Sauvignon & Tempranillo 2021. Awarded best Spain's red wine: 2015, 2016 & 2017 |  |       |       | 44    |
| <b>Habla n.26</b>                             | 100% Syrah, Reserva 2014   |  |       |       | 64    |
| <b>PRIORAT</b>                                |  |  |       |       |       |
| <b>Llicorella classic</b>                     | Garnacha negra, cariñena 2019  |  |       |       | 53.50 |
| <b>BLANCO</b>                                 | <b>W H I T E</b>   |  |       |       |       |
|   | <b>W I N E</b>   |  |       |       |       |
| <b>Vega de la Reina</b>                       | Verdejo<br>D.O Rueda, 2022   |  | 5.60  | 7.50  | 29.75 |
| <b>Larchago</b>                               | Edición Fabulas<br>D.O Rioja 2021  |  | 5.95  | 7.95  | 32.50 |
| <b>Albariño Señorío de Osuna</b>              | 2022   |  |       |       | 46    |
| <b>Habla de ti</b>                            | 100% Sauvignon Blanc 2022<br>Awarded best Spain's white wine in 2015                                     |  |       |       | 44    |

## ROSADO

R O  
S É

125ml 175ml BTL

### Phebus

Mendoza, Argentina; Malbec rose 2023

5.70 6.95 29.50

## GAVA

S P A R K L I N G  
W I N E

Cava Brut, Marques Griñón, Organic | Macabeo, Parellada, Xarello

5.95 29.95

## VINO DULCE

S W E E T  
W I N E

75ML  
5.75

### Pedro Ximénez

A sweet sherry made from P.X grapes over 12 years ageing in cask

### Vermú

A delightful fusion of fortified wine & botanicals

5.50

## SHERRY

S H E R R Y  
W I N E

75ML  
5.50

### Manzanilla

Dry sherry from the seaside town of Sanlúcar de Barrameda

### Oloroso

Aged oxidatively for over 12 years. Full bodied palate

6.90



## GERVEZAS

B E E R S

1/2 Pint

### Estrella Galicia

Premium draft

3.95 6.95

### Estrella Galicia

1906 Reserva Especial

330ML 6.25

### Estrella Galicia

Gluten free

330ML 5.50

### Estrella Galicia 0,0

Alcohol free

250ML 4.25

### Mahou Cinco Estrellas

330ML 5.50

## CUBATAS

S P I R I T  
S

25ml 50ml

### Rum Barcelo

4.75 7.50

### Whiskey Jameson

5.25 7.90

### Vodka Tovaritch

4.50 7.00

### Johnnie Walker Black Label

6.50 9.75

### The Macallan 12 Year Old Double Cask

9.00 17.50

### Tequila Cabrito blanco

5.25 7.75

Add a mixer for 1.50!

## GIN

|   | Sngl | Dbl  |
|---|------|------|
| <i>Order a double or single gin<br/>garnished with seasonal fruit</i> |      |      |
| <b>Rives London Dry Gin</b>   Spain                                   | 4.10 | 7    |
| Indian tonic garnished with lime                                      |      |      |
| <b>Pink Rives</b>   Spain   | 4.25 | 7.50 |
| Indian tonic garnished with lime                                      |      |      |
| <b>SK Blue Dry Gin</b>   Spain  | 4.25 | 7.50 |
| Elderflower tonic with orange   |      |      |
| <b>Bombay Sapphire Gin</b>   England                                  | 4.50 | 8.25 |
| Indian tonic garnished with lime                                      |      |      |
| <b>Martin Miller's Gin</b>   England                                  | 4.50 | 8.25 |
| Elderflower tonic garnished<br>with pepper                            |      |      |
| <b>Hendrick's Gin</b>   Scotland                                      | 5.10 | 9.15 |
| Elderflower tonic with cucumber                                       |      |      |
| <b>Brockmans Gin</b>   England  | 5.10 | 9.15 |
| Elderflower tonic garnished<br>with orange & cinnamon                 |      |      |
| <b>Monkey 47 Gin</b>   Germany.                                       | 6.50 | 11   |
| Indian tonic garnished with fresh mint                                |      |      |

*Add Fever Tree Tonic for only 1.50!*

## LICORES

### L I Q U O R S

|   | 25ML | 50ML |
|---|------|------|
| <b>Crema de Orujo</b>                     |      | 3.75 |
| <b>Licor de Avellana</b>                  |      | 3.75 |
| Hazelnut liqueur                          |      |      |
| <b>Licor de Bellota</b>                   |      | 3.75 |
| Acorn liqueur                             |      |      |
| <b>Pacharán</b>                           | 3.25 | 5.75 |
| With a delicate touch of anise<br>& sugar |      |      |
| <b>Aguardiente de Orujo</b>               | 3.25 | 5.75 |
| Pomace liqueur                            |      |      |
| <b>Aguardiente de Hierbas</b>             | 3.25 | 5.75 |
| Herb liqueur                              |      |      |
| <b>Brandy</b>                             | 5.25 | 7.25 |
| Soberano 12 años                          |      |      |

## COCKTAILS

|   | Jug   |       |
|---|-------|-------|
| <b>Tinto de Verano / Sangría</b>        | 19.50 | 6.50  |
| Red wine with lemonade                  |       |       |
| <b>Aperol Spriz</b>                     |       | 9.50  |
| Cava, Aperol & soda                     |       |       |
| <b>Negroni</b>                          |       | 9.50  |
| Gin, campari & red vermouth             |       |       |
| <b>Margarita</b>                        |       | 10.50 |
| Tequila, Cointreau & lime juice         |       |       |
| <b>Espresso Martini</b>                 |       | 9.75  |
| Vodka, Kahlua, espresso & vanilla syrup |       |       |
| <b>Old Fashioned</b>                    |       | 9.75  |
| Bourbon, brown sugar & bitters          |       |       |
| <b>Rebujito</b>                         |       | 6.75  |
| Manzanilla with soda or lemonade        |       |       |

## REFRESCOS

### S O F T D R I N K S

|  |      |
|--|------|
| <b>Refrescos</b>                                     | 3.85 |
| Coke, Diet coke, Soda, Lemonade,<br>Fever Tree tonic |      |
| <b>Zumos Pago</b>                                    | 3.85 |
| Apple, peach, orange                                 |      |
| <b>Agua mineral o con gas</b>                        |      |
| Mineral sparkling water 330ml                        | 3    |
| Mineral still/sparkling water 750ml                  | 4    |

## CAFÉ

### C O F F E E

|  |             |
|--|-------------|
| Tea  | 2.65        |
| Espresso · Double Espresso                               | 2.50 · 2.75 |
| Americano  | 3.00        |
| Capuccino · Cortado                                      | 3.50        |
| Latte · Flat white                                       | 3.50        |
| Carajillo · Orujillo latte                               | 5.50 · 6.50 |
| Black coffee with brandy · Latte coffee with Orujo cream |             |