

JAMONES, EMBUTIDOS Y QUESOS

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

Jamón Ibérico Ibérico ham plate	13.75
Chorizo ibérico de bellota Acorn fed iberico chorizo	8.75
Queso artesano joven (v) Young artisan cheese G E M	6.95
Queso manchego gran reserva (v) Mature manchego cheese G E M	7.95
Selection of our best cold cuts & cheeses G E M	17.50

PARA PICAR N I B B L E S

Aceitunas manzanilla Manzanilla olives	(vg)	4.25
Pan artesano G SE Artisan bread	(vg)	3.75
Add Olive oil	(vg)	0.40
Add ali oli M	(v)	0.60
Pan con tomate (unit) G SE Bread with natural fresh tomato	(vg)	3.50
Spicy banderitas Olives, peppers, onions & pickles	(vg)	3.95
Almendras N Almonds	(vg)	3.75

TAPAS V E G T A P A S

Patatas bravas y alioli M SUL G Fried potatoes with brava & garlic sauce	(v)	6.75
Pimientos del Padrón Padrón peppers	(vg)	7.25
Tortilla de patatas E Spanish omelette	(v)	7.75
Ensalada de remolacha N P SUL Beetroot, apple, carrot, nuts & mint Dressed with honey, olive oil & balsamic vinegar	(v)	6.90
Croquetas de espinaca y queso azul (v) Spinach & blue cheese croquettes G E M		8.25
Espárragos a la plancha M SUL Grill asparagus with goat's cheese, red fruit vinaigrette & sunflowers seeds	(vg)	8.75

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

llerena.ibericotapasbar



A discretionary service charge of 12.5% will be added to your bill. All the prices include VAT

Allergy Warning: Our kitchen handles a variety of ingredients, and cross contamination may occur. Please inform your server of any allergies or dietary restrictions.

TAPAS

I B É R I C O
T A P A S

- Chorizo al vino** **SUL** 8.75
Spicy chorizo cooked in red wine with red onions, bay leaves & tomato
- Morcilla con huevo de codorniz** **E G** 7.25
Black pudding on toasted bread, topped with quail egg & apple
- Croquetas de jamón ibérico** **G E M** 8.50
Ibérico ham croquettes
- Secreto Ibérico** 11.50
Ibérico "Secreto", a special tasting pork cut. Served with fried cherry tomatoes Seasoned with salt
- Pluma Ibérica a la sal** 13.50
Grilled cut of meat taken from the front part of the loin.
Extremely lean and delicious
- Pollo al ajillo** **CEL** 8.95
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** 14.25
Grilled beef tenderloins medallions with Spanish Sauce. Served with broccoli **G M SUL**

TAPAS

F I S H
T A P A S

- Boquerones marinados** **F M E** 3.50
en cogollo de Tudela
Marinated white anchovies served on baby gem lettuce, topped with fried garlic & Caesar dressing
- Gambas al ajillo** **CR SUL** 11.75
Prawns in garlic & chili sauce
- Pulpo con crema de calabaza** **MOL CEL** 17.50
Grilled Octopus with Pumpkin Cream
- Calamar a la plancha** **M MOL** 12.95
Squid cooked at low temperature, then grilled. Served with black alioli sauce



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

PAELLAS

- Paella de Marisco** **CR F MOL CEL** 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

ALLERGENS INFO:

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

ONLY ON SUNDAYS!

JOIN OUR FLAMENCO SESSIONS
AND DEEP DIVE INTO THE SPANISH CULTURE

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POSTRES

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

- Churros con chocolate** **G M SOY** **(v)** 5.50
Typical cylindrical pastry dough from Spain Served with creamy chocolate
- Crema catalana** **E M** **(v)** 5.95
Spanish crème brûlée

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TINTO	R E D W I N E		125ml	175ml	BTL
D.O RIOJA					
Marqués de Griñón Tempranillo 2023			5.75	7.25	29.50
Marqués de Griñón Tempranillo Crianza 2019			6.25	8.25	34.50
Jose Abascal, Vendimia para guarda Crianza 2016					63
Marques de griñon Reserva tempranillo 2018					38.50
D.O RIBERA DEL DUERO					
Hacienda Abascal Crianza 2020					42.50
ARRIBES DEL DUERO NATURAL RESERVE					
Hacienda Zorita 100% Syrah 2019					47.50
ECOLOGICAL VITICULTURE FROM OUR REGION					
Habla de la Tierra Tempranillo & Cabernet Sauvignon 2022			7.25	9.25	39.50
Habla del Silencio Crianza, Syrah, Cabernet, Sauvignon & Tempranillo 2022. Awarded best Spain's red wine: 2015, 2016 & 2017					48
Habla n.26 100% Syrah, Reserva 2019					64
PRIORAT					
Llicorella classic 2019 Garnacha negra, cariñena					53.50
BLANCO	W H I T E W I N E				
Vega de la Reina Verdejo D.O Rueda, 2023			5.95	7.95	32.50
Lagunilla Blanco D.O Rioja 2022			5.95	7.95	32.50
Albariño Señorío de Osuna 2022					46
Habla de ti 100% Sauvignon Blanc 2023 Awarded best Spain's white wine in 2015					48

ROSADO	R O S É	125ml	175ml	BTl
Phebus		5.70	6.95	29.50
Mendoza, Argentina; Malbec rose 2023				

CAVA	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	
Pedro Ximénez	75ML	5.75
A sweet sherry made from P.X grapes over 12 years ageing in cask		
Vermú	5.50	
A delightful fusion of fortified wine & botanicals		

SHERRY	S H E R R Y W I N E	
Manzanilla	75ML	5.50
Dry sherry from the seaside town of Sanlúcar de Barrameda		
Oloroso	6.90	
Aged oxidatively for over 12 years. Full bodied palate		



GERVEZAS	B E E R S	
Mahou Cinco Estrellas	1/2 Pint	3.95 6.95
Premium draft		
Estrella Galicia	330ML	6.25
1906 Reserva Especial		
Estrella Galicia	330ML	5.50
Gluten free		
Estrella Galicia 0,0	250ML	4.25
Alcohol free		
Mahou Cinco Estrellas	330ML	5.50

CUBATAS	S P I R I T S	25ml	50ml
Rum		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!			

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Please note that vintages may vary as our selection is regularly updated. We appreciate your understanding.

GIN

Order a double or single gin
garnished with seasonal fruit

	Sngl	Dbl
Rives London Dry Gin Spain	4.10	7
Indian tonic garnished with lime		
Pink Rives Spain	4.25	7.50
Indian tonic garnished with lime		
SK Blue Dry Gin Spain	4.25	7.50
Elderflower tonic with orange		
Martin Miller's Gin England	4.50	8.25
Elderflower tonic garnished with pepper		
Hendrick's Gin Scotland	5.10	9.15
Elderflower tonic with cucumber		
Brockmans Gin England	5.10	9.15
Elderflower tonic garnished with orange & cinnamon		
Monkey 47 Gin Germany.	6.50	11
Indian tonic garnished with fresh mint		

Add Fever Tree Tonic for only 1.50!



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
Orujo hiervas latte	6.50
Latte coffe with Orujo de hiervas	
Carajillo	5.50
Black coffee with brandy	

COCKTAILS

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

LICORES

L I Q U O R S

	25ML	50ML
Licor de Bellota		3.75
Acorn liqueur		
Aguardiente de Hierbas	3.25	5.75
Herb liqueur		
Brandy	5.25	7.25
Soberano 12 años		

REFRESCOS

S O F T D R I N K S

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