

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



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

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
Carpaccio de pepino N S SE SUL CEL Cucumber Carpaccio with avocado, apple, raisins, walnuts & sesame vinaigrette dressing	(v)	7.75
Croquetas de champiñones y trufa Mushroom & truffle croquettes G E M	(v)	8.50
Croquetas de espinaca y queso azul Spinach & blue cheese croquettes G E M	(v)	8.25
Espárragos a la plancha M SUL Grill asparagus with goat's cheese, red fruit vinaigrette & sunflowers seeds	(v)	8.75

llerena.ibericotapasbar



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 patatatera, huevo de codorniz** 7.25
Potato black pudding on toasted bread, topped with quail egg & apple **E G**
- 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 con pisto** 9.75
Breast Chicken with Spanish Ratatouille
- 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 en cogollo de Tudela** **F M E** 3.50
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 | |
| 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 S** (v) 5.50
Typical cylindrical pastry dough from Spain Served with creamy chocolate
- Tarta Santiago** **E M N SUL** (v) 5.95
Traditional Galician almond cake, topped with powdered sugar & served with ice cream
- Tarta de queso** **E M G** (v) 7.50
Rich and creamy baked cheesecake.
Recipe by Albert Adrià

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.

TINTO	R E D		125ml	175ml	BTL
	W I N E				
	VINO DE LA TIERRA DE CASTILLA				
	Federico Paternina Tempranillo, Criado en barrica		5.75	7.25	29.50
	D.O RIOJA				
	Federico Paternina. Banda Oro Tempranillo 2021		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		5.95	7.95	32.50
	D.O Rueda, 2023				
	Lagunilla Blanco		5.95	7.95	32.50
D.O Rioja 2022					
Albariño Señorío de Osuna				46	
2022					
Habla de ti 100% Sauvignon Blanc 2023				48	
Awarded best Spain’s white wine in 2015					

ROSADO

R O
S É

125ml 175ml BTL

Phebus

Mendoza, Argentina; Malbec rose 2023

5.70 6.95 29.50

CAVA

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

Federico Paternina Cava Organic

5.95 29.95

VINO DULCE

S W E E T
W I N E75ML
5.75

Pedro Ximénez

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 E75ML
5.50

Manzanilla

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

1/2 Pint

Mahou Cinco Estrellas

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!

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		
SK Blue Dry Gin Spain	4.25	7.50
Tonic with orange		
Martin Miller's Gin England	4.50	8.25
Tonic garnished with pepper		
Hendrick's Gin Scotland	5.10	9.15
Elderflower tonic with cucumber		
Monkey 47 Gin Germany.	6.50	11
Indian tonic garnished with fresh mint		

Add Fever Tree Tonic for only 1.50!

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		



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	

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 5 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	