

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)	3.75
Spicy banderitas Olives, peppers, onions & pickles	(vg)	4.25
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)	6.95
Pimientos del Padrón Padrón peppers	(vg)	7.45
Tortilla de patatas E Spanish omelette	(v)	7.85
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 (v) Mushroom & truffle croquettes G E M		8.50
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	(v)	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 patatatera, huevo de codorniz** 7.75
Potato black pudding on toasted bread, topped with quail egg & apple **E G**
- Secreto Ibérico** 12.95
Ibérico "Secreto", a special tasting pork cut. Served with fried cherry tomatoes Seasoned with salt
- Pluma Ibérica a la sal** 14.75
Grilled cut of meat taken from the front part of the loin.
Extremely lean and delicious
- Pollo con pisto** **CEL** 9.75
Breast Chicken with Spanish Ratatouille
- Solomillo de ternera a la pimienta** 14.95
Grilled beef tenderloins medallions with pepper 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** 13.75
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

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TINTO	R E D W I N E	125ml	175ml	BTL
VINO DE LA TIERRA DE CASTILLA				
Marqués de Griñón 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 2021				63
Lagunilla Gran Reserva Blend 2015				45.50
D.O RIBERA DEL DUERO				
Hacienda Abascal Crianza 2021				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.32 100% Syrah, Reserva 2021				68
PRIORAT Llicorella classic 2019 Garnacha negra, cariñena				53.50
BLANCO	W H I T E W I N E			
Marqués de Griñón Verdejo D.O Rueda, 2023		5.95	7.95	32.50
Bordon D.O Rioja		5.95	7.95	32.50
Flor de Verano Albariño/ Rias Baixas				46
Habla de ti 100% Sauvignon Blanc 2024 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				

GAVA	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 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
Premium draft	3.95	6.95

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
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CUBATAS **S P I R I T S**

Rum	25ml	50ml
	4.75	7.50
Whiskey Jameson	5.25	7.90
Vodka Tovaritch	4.50	7.00
Johnnie Walker Black Label	6.50	12.00
The Macallan 12 Year Old Double Cask	9.50	19.00
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

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



MOCKTAILS

Mediterranean No-Jito 6.50
Fresh mint, Lime, Simple Syrup, Soda

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

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