

JAMONES

H A
M

Jamón de cebo Ibérico 50g Ibérico ham board	9.95
Paleta Ibérica de bellota 50g Acorn-fed iberico shoulder ham	16.75
Dúo de jamones Ibéricos 80g A tasting platter of two different prime jamones	19.95

EMBUTIDOS

C O L D
C U T S

Tabla de embutidos Premium cured meats board selection of Ibérico ham, acorn-fed Ibérico chorizo, acorn-fed Ibérico salchichón & acorn-fed Ibérico pork loin	14.50
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QUESOS (v)

C H E
E S E

Queso curado de cabra al pimentón Goat's cheese covered in paprika (G) (E) (M)	6.55
Queso manchego etiqueta roja (G) (E) (M) A traditional ewe cheese	6.75
Queso manchego etiqueta negra (G) (E) (M) Mature ewe cheese cured in olive oil	6.95
Tabla de Quesos (G) (E) (M) Cheese board selection served with quince, grapes & bread sticks	14.50

TABLA MIXTA B O A R D

M I X
B O A R D

Selection of our best cold cuts & cheeses (G) (E) (M) Serves two	14.95
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PARA PICAR N I B B L E S

Aceitunas manzanilla Manzanilla olives	(vg)	3.95
Pan artesano (G) Artisan bread	(vg)	2.95
Add Olive oil	(vg)	0.40
Add ali oli (M)	(v)	0.60
Pan con tomate (unit) (G) Bread with natural fresh tomato	(vg)	2.45
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) Fried potatoes with brava & garlic sauce	(v)	6.25
Pimientos del Padrón Padrón peppers	(vg)	6.85
Tortilla de patatas (E) Spanish omelette	(v)	6.95
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)	(v)	7.25
Croquetas de champiñones y trufa (v) Mushroom & truffle croquettes (G) (E) (M)	(v)	7.95
Champiñones al ajillo (SUL) Button & chestnuts mushrooms in garlic & white wine sauce with sundried tomatoes & truffle oil aroma	(vg)	7.50
Espárragos a la plancha (M) (SUL) Grill asparagus with goat's cheese, red fruit vinaigrette and sunflowers seeds	(vg)	8.75

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
- Presal Ibérica** 12.50
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 cherry tomatoes
- Grilled suckling lamb chops** **SUL** 11.50
Grilled lamb chops with baked potatoes & "mojo verde" sauce
- Solomillo de ternera en salsa española** 13.75
Grilled beef tenderloins medallions with Spanish Sauce **G M SUL**

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
- Boquerones Fritos** **F G** 8.45
Crispy fried whitebait
- Gambas al ajillo** **CR SUL** 10.85
Prawns in garlic & chili sauce
- Puntillitas** **G M MOL** 9.50
Fried baby squid, golden brown, served with alioli
- Calamar a la plancha** **M MOL** 12.50
Squid cooked at low temperature, then grilled. Served with black alioli sauce
- Paella de Marisco** **CR F MOL** 17.50 pp
Seafood rice with prawns, squid, mussels & clams

Only on Saturdays & Sundays!
From 12.00 to 17.00

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

llerena.ibericotapasbar



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

- Churros con chocolate** **G M S (v)** 4.75
Typical cylindrical pastry dough from Spain Served with creamy chocolate
- Crema de Limón** **G M (v)** 5.75
Lemon cream with a biscuit base and a touch of passion fruit and pomegranates

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

TINTO	R E D		125ml	175ml	BTL
	W I N E				
D.O RIOJA					
Marqués de Griñón Tempranillo 2021	5.25	6.95	29.50		
Marqués de Griñón Tempranillo Crianza 2019	5.95	7.95	32.50		
Jose Abascal, Vendimia para guarda Crianza 2016					59
D.O RIBERA DEL DUERO					
Hacienda Abascal Crianza 2017					39.50
ARRIBES DEL DUERO NATURAL RESERVE					
Hacienda Zorita 100% Syrah 2018					47.50
ECOLOGICAL VITICULTURE FROM OUR REGION					
Habla de la Tierra Tempranillo & Cabernet Sauvignon 2021	6.75	8.90	36		
Habla del Silencio Crianza, Syrah, Cabernet, Sauvignon & Tempranillo 2021 Awarded best Spain's red wine: 2015, 2016 & 2017			44		
Habla n.26 100% Syrah, Reserva 2014					64
CASTILLA Y LEÓN					
Magister 2017 limited production Tempranillo, Merlot y Syrah					87.50
BLANCO	W H I T E		125ml	175ml	BTL
	W I N E				
Vega de la Reina Verdejo D.O Rueda, 2022	5.60	7.50	29.75		
Santiago blanco Chardonnay, Tempranillo Blanco and Viura D.O Rioja 2021	5.95	7.95	32.50		
Albariño Señorío de Osuna 2022					46
Habla de ti 100% Sauvignon Blanc 2022 Awarded best Spain's white wine in 2015					44

ROSADO	R O S É	125ml	175ml	BTL
MM Rosado		5.25	6.95	29.50
Denominacio d'Origen Catalunya, Tempranillo, Merlot and Syrah				

CAVA	S P A R K L I N G W I N E			
Cava Agarena Brut, DOP, Bodegas Murviedro	Macabeo Chardonnay	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
Aged oxidatively for over 12 years. Full bodied palate		



GERVEZAS	B E E R S
Estrella Galicia Premium draft	1/2 Pint 3.65 6.85
Estrella Galicia 1906 Reserva Especial	330ML 5.75
Estrella Galicia Gluten free	330ML 4.50
Estrella Galicia 0,0 Alcohol free	250ML 4.25
Mahou Cinco Estrellas	330ML 4.50

CUBATAS	S P I R I T S	25ml	50ml
Rum Barcelo		4.25	7.00
Whiskey Jameson		4.75	7.25
Vodka Tovaritch		4.50	7.00
Johnnie Walker Black Label		5.75	8.00
Macallan 1824		6.00	9.75

Add a mixer for 1.50!

GIN

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

Add Fever Tree Tonic for only 1.50!

LICORES

L I Q U O R S

	25ML	50ML
Crema de Orujo		3.75
Licor de Avellana Hazelnut liqueur		3.75
Licor de Bellota Acorn liqueur		3.75
Pacharán With a delicate touch of anise & sugar	3.25	5.75
Aguardiente de Orujo Pomace liqueur	3.25	5.75
Aguardiente de Hierbas Herb liqueur	3.25	5.75
Brandy Gran Duque de Alba	5.50	7.50

COCKTAILS + SPIRITS

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

REFRESCOS S O F T D R I N K S

Refrescos Coke, Diet coke, Soda, Lemonade, Fever Tree tonic	3.75
Zumos Pago Apple, peach, orange	3.50
Agua mineral o con gas 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 Black coffee with brandy · Latte coffee with Orujo cream	5.50 · 6.50