

FOOD SPECIALS

M

E

Only on Saturdays!
Book in advance!
from 12.00 to 17.00

Paella de Marisco

Seafood rice with prawns, squid, mussels & clams

17.50 pp

6.75

Green Beans Salad

Rocket, green beans, cherry tomatoes, crispy onion, baby corn & cheese. Dressed with balsamic syrup vinegar & micro basil

23.75

Ribeye

Served with baked potato & Pedro Jiménez sauce

N

U

JAMONES

H A
M

Jamón de cebo Ibérico 50g 9.75
Ibérico ham board

Jamón de bellota 100% ibérico 50g 15.75
D.O.P Dehesa de Extremadura
Acorn-fed 100% ibérico ham board

Dúo de jamones Ibéricos 80g 19.45
A tasting platter of two different
prime jamones

EMBUTIDOS

C O L D
C U T S

Tabla de embutidos 13.50
Premium cured meats board selection
of Ibérico ham, acorn-fed Ibérico
chorizo, acorn-fed Ibérico salchichón
& acorn-fed Ibérico pork loin

QUESOS

C H E
E S E

Queso curado de cabra al pimentón (v) 5.90
Goat's cheese covered in paprika

Queso "Artesano Reserva" (v) 6.25
A traditional ewe cheese

Queso "Gran Reserva" (v) 6.75
Mature ewe cheese cured in olive oil

Queso curado leche cruda de cabra (v) 6.15
Goat cheese

Torta del Casar de Cáceres (v) 9.75
Gold medal at Ewe Cheese Awards 2015 &
golden star at The Great Taste London 2018
Strong creamy cheese served with breadsticks

Tabla de Quesos (v) 13.50
Cheese board selection served with quince,
grapes & bread sticks

TABLA MIXTA

M I X
B O A R D

Selection of our best cold cuts & cheeses 14.95
Serves two

ENTRANTES

N I B
B L E S

Aceitunas manzanilla (vg) 3.75
Manzanilla olives

Pan artesano (vg) 2.95
Artisan bread

Add Olive oil (vg) 0.40

Add ali oli (v) 0.60

Pan con tomate (unit) (vg) 2.25
Bread with natural fresh tomato

Spicy banderitas (vg) 3.95
Olives, peppers, onions & pickles

TAPAS

V E G
+ S A L A D S

Patatas bravas y alioli (v) 5.85
Fried potatoes with brava
& garlic sauce

Pimientos del Padrón (vg) 6.35
Padrón peppers

Tortilla de patatas (v) 6.35
Spanish omelette

Ensalada de remolacha (v) 6.90
Beetroot, apple, carrot, nuts & mint
Dressed with honey, olive oil &
balsamic vinegar

Croquetas de espinaca y queso azul (v) 6.85
Spinach & blue cheese croquettes

Champiñones al ajillo (vg) 6.85
Button & chestnuts mushrooms in
garlic & white wine sauce with
sundried tomatoes & truffle oil aroma

TAPAS

I B É R I C O T A P A S

Chorizo al vino Spicy chorizo cooked in red wine with red onions, bay leaves & tomato	7.25
Morcilla patatera Potato-made black pudding -looks red!- Drizzled with honey. Pair with bread	6.45
Morcilla con tomate Spiced Ibérico black pudding sausage with a gentle tang of tomato sauce	6.90
Secreto Ibérico Ibérico "Secreto", a special tasting pork cut. Served with fried cherry tomatoes Seasoned with salt	9.95
Serranito Grilled Ibérico loin sandwich with Ibérico ham, green peppers & alioli	9.90
Presalada Ibérica a la sal 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	11.50
Grilled suckling lamb chops Grilled lamb chops with baked potatoes & "mojo verde" sauce	11.50



llerena.ibericotapasbar

**THINKING OF BEING
A SUPER HOST?
>>>> THINK NO MORE!**

TAPAS

F I S H T A P A S

Boquerones en vinagre Fresh white anchovies from the Mediterranean Sea marinated in extra virgin olive oil & fresh parsley Pair with "pan con tomate"	6.75
Arroz Negro Rice cooked in squid ink with baby squid, red peppers & alioli sauce	9.50
Gambas al pil pil Prawns in garlic & chili sauce	9.85
Carpaccio de atún Yellowfin tuna loin carpaccio	10.95
Puntillitas Fried baby squid, golden brown, served with alioli	9.50



POSTRES

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

Churros con chocolate (v) Typical cylindrical pastry dough from Spain Served with creamy chocolate Pair with Crema de Orujo from our drink selection	4.75
Tarta de Santiago (v) Galician cuisine traditional sweet almond cake Rich, dense & delicious!	5.75

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

TINTO	R E D W I N E	125ml	175ml	BTL
CASTILLA Y LEÓN				
Marqués de la Concordia 100% Tempranillo crianza 2017		4.95	6.75	27.95
Magister 2017 limited production Tempranillo, Merlot y Syrah				87.50
D.O RIBERA DEL DUERO				
Hacienda Abascal Crianza 2017				36
ARRIBES DEL DUERO NATURAL RESERVE				
Hacienda Zorita 100% Syrah 2018				47.50
D.O RIOJA				
Marqués de la Concordia Crianza 2018		5.50	7.70	29.75
Jose Abascal, Vendimia para guarda Crianza 2016				68
ECOLOGICAL VITICULTURE FROM OUR REGION				
Habla de la Tierra Tempranillo & Cabernet Sauvignon 2019		5.75	7.90	33
Habla del Silencio Crianza, Syrah, Cabernet, Sauvignon & Tempranillo 2018 Awarded best Spain's red wine: 2015, 2016 & 2017				39
Habla n.18 100% Syrah, Reserva 2014				54
BLANCO	W H I T E W I N E			
Vega de la Reina Verdejo D.O Rueda, 2020		5.35	7.50	28.50
Santiago blanco Chardonnay, Tempranillo Blanco and Viura D.O Rioja 2020		5.50	7.70	29.75
Albariño Flor de Verano 2020				34
Habla de ti 100% Sauvignon Blanc 2019 Awarded best Spain's white wine in 2015				38

BOOK YOUR NEXT PARTY WITH US!

ROSADO	R O S É	125ml	175ml	BTL
MM Rosado		4.75	6.50	27
Denominacio d'Origen Catalunya, Tempranillo, Merlot and Syrah				

CAVA	S P A R K L I N G W I N E			
Cava MM Selección especial Brut		5.85		27.50

VINO DULCE	S W E E T W I N E	
		75ML
Pedro Ximénez		5.75
A sweet sherry made from P.X grapes over 12 years ageing in cask		

SHERRY	S H E R R Y W I N E	
		75ML
Manzanilla		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
	1/2 Pint
Estrella Galicia Premium draft	3.45 6.45
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 grapefruit & 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	
Tinto de Verano / Sangría Red wine with lemonade	19.50	6.50
Aperol Spriz Cava, Aperol & soda		8.50
Negroni Gin, campari & red vermouth		8.50
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 DRINKS

Refrescos Coke, Diet coke, Soda, Lemonade, Fever Tree tonic	2.95
Zumos Pago Apple, peach, orange	2.95
Agua mineral o con gas Mineral sparkling water 330ml	2
Mineral still/sparkling water 750ml	3.5

CAFÉ

C O F F E E

Tea	1.95
Cortado · Espresso	2
Americano	2.25
Capuccino · Latte · Flat white	2.50
Carajillo · Orujillo latte Black coffee with brandy · Latte coffee with Orujo cream	3.95