

LLERENA

IBÉRICO TAPAS BAR

- TOSTAS · TOASTS -

CAMPIÑA SUR	£6.5
Ibérico ham, goat cheese and olive oil	
TIERRA DE BARROS	£6.5
Loin, cheese and tomato sauce	
CAMPESTRE	£5.5
Potato black pudding and honey	
DEL CASAR	£6.5
Cheese (Torta del Casar) and olive oil 	
EXTREMEÑA	£6.5
Ibérico ham and tomato sauce	
LA ADOBADA	£5.5
Ibérico loin with alioli sauce	

- ESTOFADOS · STEW -

COCIDO EXTREMEÑO	£6
A traditional chickpea-based stew with chorizo, black pudding, bacon and vegetables 	
FABADA	£6
A rich Spanish bean stew with chorizo, black pudding and vegetables	
MORCILLA MONDONGA	£6.5
A spiced blood sausage, delicate with a gentle tang of tomato sauce	
CARRILLERA / CARRILLADA	£9.25
The star of Spanish cuisine: ibérico pork cheeks cooked in mushroom sauce	
MORROS	£6.5
Pork snouts with tomato sauce	
MAGRO A LA MOSTAZA Y MIEL	£7.5
Pork cooked with a honey and mustard-based sauce	
MAGRO AL AJILLO	£7.5
Pork meat cooked in garlic sauce	

- IBÉRICO PREMIUM CUTS -

PRESA

£9.5

Presa is a specific muscle within the shoulder. It is tender and juicy. We can guarantee it will melt in your mouth.

SOLOMILLO

£8.75

Pork tenderloin, an awe-inspiring dish with great texture. It is juicy, tender and gloriously marbled. This cut is very much appreciated!

LOMO.....

£7.75

The pork loin is one of the best kept secrets of Spanish cuisine. A very lean meat from the pork ribs that goes along the spine. It contains less fat.

PARRILLADA DE SECRETO, PLUMA, LAGARTO & ABANICO (2 PEOPLE)

£24.50

A selection of the very best Iberico premium cuts. Some of them have been discovered very recently! All meats are served with potato or salad.

Chef's recommendation: Fry these exquisite meats with no other seasoning but salt. However, if you like strong flavours, you may choose between our selection of sauces: Mostaza y miel (mustard and honey), Pedro Jiménez, Chimichurri or cheese sauce of Torta del casar.

- SPECIALS -