

# LLERENA

IBÉRICO TAPAS BAR

*Llerena*, a little piece of Extremadura, is in the heart of Spain. A small family business is based on this small village: *Jamón y Salud*. It has been running for over four generations and is specialised in Iberian pork products, especially in acorn-fed pork products. This family of farmers, who has been working since 1939, has decided to bring its first and only restaurant to London in order to share their own products.

The Ibérico tapas bar called *Llerena* is the place to try some of Extremadura's best food: roasted meats, creamy Torta del Casar cheese and the finest jamón, served by the best wine from our region.



*Ingredients from Jamón y Salud*



*Food from Extremadura*



*Vegetarian*

[f](#) [i](#) llerena.ibericotapasbar

*Do not hesitate to ask our waiters about Jamón y Salud's products and get an authentic and tasteful experience from Extremadura at home*

**- CHEESE - CHARCUTERIE -**

**- APPETIZERS - SALADS - TAPAS -**

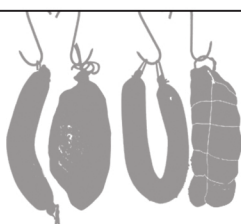
**- SPECIALS -**

# LLERENA

## IBÉRICO TAPAS BAR

*We obtain the best Ibérico cured products because in our company we take care of all the production process: from the breeding and feeding of the animal, up to the creation of the final product, following traditional and handmade techniques that have been improved throughout years of experience and research.*

*We have made a selection of the very best cheese from Extremadura*



## QUESOS - CHEESE

**VILLA NOBLE** ..... £4.25

Goat cheese covered in paprika

**PRADO DE LLERA** ..... £5.75

Cured ewe cheese

**TORTA DEL CASAR DE CÁCERES** ..... SMALL £8.5 LARGE £16

A ewe cheese with a bold personality, considered one of the best cheeses in the World and prepared exclusively with traditional techniques. It got gold medal at World Cheese Awards 2015 and the golden star at The Great Taste, London 2018.

**TABLA DE QUESOS** ..... £11

Cured ewe cheese "Prado de Llera" covered in rosemary, goat cheese "Viejo Maestro," ewe cheese "Queso artesano" and ewe cheese "Picantito"

## JAMONES - HAM

	HALF PORTION	PORTION
<b>JAMÓN IBÉRICO AL HORNO</b>		
One of our proudest product roasted Ibérico ham carved by hand .....	£9	
<b>JAMÓN IBÉRICO (CEBO CAMPO)</b>		
Free range Ibérico ham .....	£9	£15
<b>JAMÓN IBÉRICO DE BELLOTA</b>		
Acorn-fed Ibérico ham .....	£13	£24

## EMBUTIDOS - COLD CUTS

<b>CABECERO IBÉRICO AL HORNO</b> .....	£4
Cured top ibérico pork loin roast	
<b>MORCÓN DE BELLOTA</b> .....	£4
Acorn-fed morcon	
<b>LOMITO DE BELLOTA</b> .....	£5.5
Acorn-fed ibérico premium pork loin	
<b>TABLA DE EMBUTIDOS</b> .....	£12
A selection of our best cold cuts, composed of ibérico ham, acorn-fed ibérico chorizo, acorn-fed ibérico salchichon and acorn-fed pork loin	

- CHEESE - CHARCUTERIE -

- APPETIZERS - SALADS - TAPAS -

- SPECIALS -

# LLERENA

## IBÉRICO TAPAS BAR

### - ENTRANTES · APPETIZERS -

<b>ACEITUNAS</b> .....	£2.5
Olives 🫒	
<b>PAN CON ACEITE</b> .....	£2.5
Bread with extra virgin olive oil 🫒	
<b>PAN CON TOMATE</b> .....	£2.5
Crunchy bread with natural fresh tomato 🍅	
<b>TORREZNOS</b> .....	£2
Crispy pork cracklings	
<b>BANDERILLAS</b> .....	£2.5
Olives, peppers, onions and pickles 🫒🌶️	

### - ENSALADAS · SALADS -

<b>ENSALADA TRICOLOR</b> .....	£8.50
Tomato, mozzarella, avocado, rocket and Ibérico ham with a dressing of olive oil, balsamic vinegar, salt and pepper 🌶️	
<b>ENSALADA MONTANCHEZ</b> .....	£6.75
Ibérico ham, goat cheese, dates, candied onion, chive and lettuce with a dressing of honey, olive oil, balsamic vinegar and salt 🌶️	
<b>ENSALADA VALLE DEL JERTE</b> .....	£6.25
Ewe cheese "Queso Artesano", rocket salad, pears, walnuts and a dressing of honey, olive oil, balsamic vinegar and salt 🌶️🫒	
<b>ENSALADA ORGÁNICA</b> .....	£4.5
Mixed leaves, peppers, cucumber and tomato with a dressing of olive oil, salt and vinegar 🫒	

### - TAPAS -

<b>TORTILLA DE PATATAS</b> .....	£5.5
Spanish omelette 🍳	
<b>CHORIZO PICANTE</b> .....	£5.5
Spicy chorizo with rocket and potatoes	
<b>PIMIENTOS DEL PADRÓN</b> .....	£4.5
Padron peppers 🍆	
<b>PATATAS BRAVAS Y ALIOLI</b> .....	£4.5
Fried potatoes with brava and garlic sauce 🍆	
<b>CROQUETAS DE RABO DE TORO</b> .....	£4.5
Oxtail croquettes 🍴	
<b>CROQUETA DE JAMÓN Y TORTA</b> .....	£4.5
Ham and Torta cheese croquettes 🍴	
<b>BACALAO DORADO</b> .....	£6
Cod à la Brás, is made from shreds of salted cod, onions and thinly chopped (matchstick sized) fried	
<b>PULPO A LA GALLEGA</b> .....	£9.5
Octopus and baked potatoes dressed with olive oil, salt and paprika	
<b>BOQUERONES EN VINAGRE</b> .....	£6.75
Fresh white anchovies from the Mediterranean sea marinated in vinegar and served on bread with tomato	



### - APPETIZERS · SALADS · TAPAS -

### - SPECIALS -

# LLERENA

## IBÉRICO TAPAS BAR

### - TOSTAS · TOASTS -

<b>CAMPIÑA SUR</b> .....	£6.5
Ibérico ham, goat cheese and olive oil	
<b>TIERRA DE BARROS</b> .....	£6.5
Ibérico pork loin, cheese and tomato	
<b>CAMPESTRE</b> .....	£5.5
Potato black sobrassada and honey	
<b>DEL CASAR</b> .....	£6.5
Cheese (Torta del Casar) and olive oil 🍴	
<b>EXTREMEÑA</b> .....	£6.5
Ibérico ham and tomato	
<b>LA ADOBADA</b> .....	£5.5
Ibérico roasted loin with alioli sauce	

### - ESTOFADOS · STEW -

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

### - IBÉRICO PREMIUM CUTS -

*All meats are served with potato or salad*

#### **PRESA IBÉRICA A LA SAL** ..... £9.5 |

It is a very red cut of meat, sought-after for its softness, seasoning with salt. It has an inimitable nutty taste and it is considered one of the tastiest cuts of Iberian pork.

#### **SOLOMILLO IBÉRICO CON TORTA DEL CASAR** ... £8.75 |

Ibérico pork tenderloin, an awe-inspiring dish with great texture and succulence, seasoning with cheese sauce of Torta del Casar. It is juicy, tender and gloriously marbled.

#### **LOMO IBÉRICO** ..... £7.75 |

Pork loin is one of the best kept secrets of Spanish cuisine. A very lean meat seasoning with "Chimichurri sauce", made of finely chopped parsley, minced garlic, vegetable oil, oregano, and white vinegar.

#### **PARRILLADA IBÉRICA DE SECRETO, PLUMA, LAGARTO & ABANICO** (2 PEOPLE) ..... £24.50 |

A selection of the very best Iberico premium cuts, seasoning with apple sauce. Some of them have been discovered very recently!

### - SPECIALS -



# LLERENA

## IBÉRICO TAPAS BAR

### - POSTRES · DESSERTS -

#### COULANT DE CHOCOLATE - CHOCOLATE COULANT .... £4.75

It combines the characteristics of a flourless black or white chocolate cake and a soufflé

#### CAKE POPS ..... £4.50

Different types of cake in the shape of a lollipop. Strawberry velvet, carrot cake with walnuts, chocolate and candied orange

#### CHURROS CON CHOCOLATE ..... £4.25

Typical cylindrical pastry dough from Spain served with creamy chocolate

#### HIGOS RELLENOS ..... £5.5

Selection of Spanish fig delights with jam and honey

#### HELADO ..... £3.5

Ice cream

### - CAFÉ · COFFEE -

#### CORTADO - ESPRESSO ..... £2

#### CAPPUCCINO - LATTE ..... £2.50

#### CARAJILLO ..... £3.95

Black coffee with liquor

#### TÉ ..... £1.95

English breakfast · Fresh mint tea · Green tea · Black tea · Peppermint tea

### - LICORES · LIQUORS -

#### PACHARÁN ..... £3

A delicate touch of anise and sugar round off the harmonious qualities of the Pacharan (35 ml)

#### AGUARDIENTE DE ORUJO · DE HIERBAS ..... £3

Pomace Liquor /Aguardiente de hierbas - Herb Liquor (25 ml)

#### CREMA DE ORUJO · AVELLANA · BELLOTA ..... £2.5

Orujo Cream / Hazelnut Cream / Acorn Cream (35 ml)

#### LICOR DE MANZANA (SIN ALCOHOL) ..... £2

Alcohol free green apple (35 ml)

### - VINO DULCE · SWEET WINES -

#### PEDRO XIMENEZ BERTOLA (75ml) ..... £5.75

#### CREAM BERTOLA (75ml) ..... £5

### - BRANDY -

#### GRAN DUQUE DE ALBA (25ml) ..... £4.5



### - DESSERTS · COFFEE · LIQUORS · SWEET WINE · BRANDY -

### - SOFT DRINKS · BEERS · CIDER · GIN & TONICS · COCKTAILS -

### - WINE LIST -

## - REFRESCOS · SOFT DRINKS -

<b>REFRESCOS</b> .....	<b>£2.95</b>
Coke · Diet coke · Fanta · Sprite · Red bull · Soda · Lemonade	
<b>ZUMOS PAGO</b> .....	<b>£2.95</b>
Pago apple · tomato · peach · cranberry juice	
<b>AGUA CON Y SIN GAS</b>	
Mondariz mineral still/sparkling water 330 ml .....	<b>£2</b>
Mondariz mineral still/sparkling water 750 ml .....	<b>£3.5</b>

## - CERVEZAS · BEERS -

	HALF	PINT
<b>ESTRELLA GALICIA PREMIUM DRAFT</b> .....	<b>£3</b>	<b>£5</b>
<b>ESTRELLA GALICIA 1906 RESERVA ESPECIAL</b> (330ml) .....	<b>£4.5</b>	
<b>ESTRELLA GALICIA BLACK COUPAGE</b> (330ml) .....	<b>£4.5</b>	
<b>ESTRELLA GALICIA GLUTEN FREE</b> (330ml) .....	<b>£4.5</b>	
<b>ESTRELLA GALICIA 0,0 ALCOHOL FREE</b> (250ml) .....	<b>£2.95</b>	
<b>MAHOU CINCO ESTRELLAS</b> (330ml) .....	<b>£3.95</b>	
<b>MAELOC DRY APPLE CIDER</b> (330ml) .....	<b>£4.5</b>	

## - COCKTAILS & SPIRITS -

<b>BELLINI</b> · Cava and peach puree .....	<b>£7</b>
<b>APEROL SPRITZ</b> · Cava, aperol and soda .....	<b>£9</b>
<b>NEGRONI</b> · Gin, campari, and red vermouth .....	<b>£9</b>
<b>MARGARITA</b> · Tequila, Cointreau and lime juice .....	<b>£10</b>
<b>BLOODY MARY</b> · Vodka, tomato juice, manzanilla, tabasco, Worcester sauce, celery salt and pepper .....	<b>£10</b>
<b>COSMOPOLITAN</b> · Vodka, Cointreau, lime and cranberry juice .....	<b>£10</b>
<b>ESPRESSO MARTINI</b> · Vodka, Kahlua, espresso and vanilla syrup .....	<b>£10</b>
<b>AMARETTO SOUR</b> · Amaretto, lemon and egg white ....	<b>£10</b>
<b>OLD FASHIONED</b> · Bourbon, brown sugar and bitters ....	<b>£10</b>
<b>OLD FASHIONED IMPERIAL</b> · Barcelo Imperial, brown sugar and bitters .....	<b>£10</b>
<b>MACALLAN 1824 GOLD (DOUBLE)</b> .....	<b>£10</b>
<b>COPAZO (DOUBLE)</b> · Barcelo Gran Añejo Rum / Jameson Whiskey and soft drink .....	<b>£8</b>



*All our gin&tonic are double and garnished with seasonal fruit and Fever-Free premium tonic*

## - GIN & TONICS -

<b>RIVES LONDON DRY GIN</b> .....	<b>£8</b>
Spain. Indian tonic, garnished with lime	
<b>PINK RIVES</b> .....	<b>£8</b>
Spain. Indian tonic, garnished with strawberries	
<b>SK BLUE DRY GIN</b> .....	<b>£8</b>
Spain. Mediterranean tonic, garnished with orange peel	
<b>BOMBAY SAPPHIRE GIN</b> .....	<b>£8</b>
England. Indian tonic, garnished with lime	
<b>MARTIN MILLER'S GIN</b> .....	<b>£9.5</b>
London. Elderflower tonic, garnished with strawberries and pepper	
<b>HENDRICK'S GIN</b> .....	<b>£8</b>
Scotland. Elderflower tonic, garnished with cucumber	
<b>BROCKMANS GIN</b> .....	<b>£10.5</b>
UK. Mediterranean tonic, garnished with grapefruit and cinnamon	
<b>BOBBY'S SCHIEDAM DRY GIN</b> .....	<b>£11.5</b>
Netherlands. Mediterranean tonic, garnished with orange and cloves	
<b>FERDINAND'S SAAR DRY GIN</b> .....	<b>£13.5</b>
Germany. Mediterranean tonic, garnished with grapes	
<b>MONKEY 47 GIN</b> .....	<b>£13.5</b>
Germany. Indian tonic, garnished with fresh mint	

## - SOFT DRINKS · BEERS · CIDER · GIN & TONICS · COCKTAILS -

## - WINE LIST -

## - CAVA · SPARKLING WINE -

D.O. RIBERA DEL GUADIANA	125 ml	BOTTLE
Viña Brut Nature .....	£5.50	£25
Viña Brut Nature semi-sec Rosé .....	£6	£28
Privilegio de Romale Brut Nature Reserva ....	£6.50	£30

## - ROSADO · ROSÉ -

	125 ml	175 ml	BOTTLE
TAPAS ROSADO .....	£4	£5.50	£20
RIOJA ROSÉ .....			£25
(DO Rioja)			

## - BLANCO · WHITE WINE -

	125 ml	175 ml	BOTTLE
RIOJA SANTIAGO VIURA 2016 .....	£4.50	£6.25	£25
(DO Rioja)			
VEGA DE LA REINA VERDEJO 2016 .....	£5	£7	£26
(DO Rueda)			
HABLA DE TI .....	£7.50	£9.50	£39
100% Sauvignon Blanc			
ALBARIÑO FLOR DE VERANO .....			£30
CRI CRI CRI .....			£60
100% Chardonnay			



## - TINTO · RED WINE -

D.O. RIBERA DEL GUADIANA	125 ml	175 ml	BOTTLE
Privilegio de Romale Crianza .....	£4.50	£6	£24
100% Tempranillo			
Privilegio de Romale Reserva .....	£5.50	£7.50	£29
100% Tempranillo			
ORGANIC WINE FROM OUR REGION			
Habla de la Tierra .....	£4.75	£6.50	£27
Tempranillo and Cabernet Sauvignon			
Habla del Silencio .....			£32
Crianza. Syrah, Cabernet Sauvignon and Tempranillo			
D.O. RIOJA			
Marqués de la Concordia .....	£5	£7	£28
Crianza 2013			
D.O. RIBERA DEL DUERO			
Hacienda Abascal .....			£35
Crianza 2013			

### -PREMIUMS-

HABLA No. 14 .....	£60
Reserva. 100% Syrah	
HACIENDA SUSAR 2010 .....	£60
Rioja Experimental (DO Rioja)	
HACIENDA ABASCAL .....	£80
Limited Production (DO Ribera del Duero)	

## - SHERRY · FORTTIFIED WINES -

	75 ml
MANZANILLA LA GITANA .....	£5.50
FINO BERTOLA .....	£5
OLOROSO BERTOLA .....	£6