

FOOD & DRINKS MENU

Allergens info:

Gluten **G**

Crustaceans **CR**

Eggs **E**

Fish **F**

Peanuts **P**

Soybeans **S**

Milk **M**

Nuts **N**

Celery **CEL**

Lupin **LU**

Molluscs **MOL**

Mustard **MU**

Sesame **SE**

Sulphur dioxide
& sulphites **SUL**

JAMONES

H A
M

Jamón Ibérico Ibérico ham plate	11.75
Jamón Ibérico de bellota Acorn-fed iberico ham plate	18.50

EMBUTIDOS

C O L D
C U T S

Lomo iberico de bellota Acorn fed iberico top loin	9.95
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QUESOS (v)

C H E
E S E

Queso artesano joven Young artisan cheese	G E M 6.75
Queso manchego gran reserva Mature manchego cheese	G E M 7.75

TABLA MIXTA

M I X
B O A R D

Selection of our best cold cuts & cheeses Serves two	G E M 14.95
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>>> TAKE HOME
OUR PREMIUM IBÉRICO MEATS
& SPANISH DELICATESSEN
FROM OUR GOURMET SHOP!

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 7.50
Croquetas de champiñones y trufa (v) Mushroom & truffle croquettes	G E M 8.50
Calamares de campo G SOY A mixture of onion and pepper rings, courgettes and carrots coated in flour and deep fried. Typical from Andalusia. Served with soya sauce.	(vg) 6.50
Espárragos a la plancha M SUL Grill asparagus with goat's cheese, red fruit vinaigrette & 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
- Presa Ibérica** 12.95
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 broccoli.
- 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. Served with broccoli **G M SUL**

ALLERGENS INFO:

- | | |
|-----------------------|--|
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| Crustaceans CR | Sulphur dioxide & sulphites SUL |
| Eggs E | Lupin LU |
| Fish F | Molluscs MOL |
| Peanuts P | Mustard MU |
| Soybeans S | Celery CEL |
| Milk M | Soya SOY |
| Nuts N | |

ONLY ON SUNDAYS!

JOIN OUR FLAMENCO SESSIONS
AND DEEP DIVE INTO THE SPANISH CULTURE

llerena.ibericotapasbar



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
- Brandada de bacalao** **G E F M** 9.50
Emulsion of gentle cod cream traditional from Catalonia coast, served in tartlets with piquillo peppers toppings.
- 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
Allow 30 to 45 min to cook



POSTRES

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

- Churros con chocolate** **G M SOY** **(v)** 4.75
Typical cylindrical pastry dough from Spain Served with creamy chocolate
- Crema catalana** **E M** **(v)** 5.75
Spanish crème brûlée

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					63
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	37
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
PRIORAT					
Llicorella classic 2019 Garnacha negra, cariñena					53.50
BLANCO	W H I T E				
	W I N E				
Vega de la Reina Verdejo D.O Rueda, 2022			5.60	7.50	29.75
Larchago Edición Fabulas 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

5.70 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

A sweet sherry made from P.X grapes
over 12 years ageing in cask

75ML
5.75

Vermú

A delightful fusion
of fortified wine & botanicals

5.50

SHERRY

S H E R R Y
W I N E

Manzanilla

Dry sherry from the seaside
town of Sanlúcar de Barrameda

75ML
5.50

Oloroso

Aged oxidatively for over 12
years. Full bodied palate

6.90



GERVEZAS

B E E R S

1/2 Pint

Estrella Galicia
Premium draft

3.95 6.95

Estrella Galicia
1906 Reserva Especial

330ML 6.25

Estrella Galicia
Gluten free

330ML 5.50

Estrella Galicia 0,0
Alcohol free

250ML 4.25

Mahou Cinco Estrellas

330ML 5.50

CUBATAS

S P I R I T
S

25ml 50ml

Rum Barcelo

4.75 7.50

Whiskey Jameson

5.25 7.90

Vodka Tovaritch

4.50 7.00

Johnnie Walker Black Label

6.50 9.75

The Macallan 12 Year Old Double Cask

9.00 17.50

Tequila Cabrito blanco

5.25 7.75

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 Soberano 12 años	5.25	7.25

COCKTAILS

	Jug	
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		10.50
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	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	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	5.50 · 6.50
Black coffee with brandy · Latte coffee with Orujo cream	