

FOOD
SPECIALS

M

E

Champiñoes al ajillo Button & chestnuts mushrooms in garlic & white wine sauce with sundried tomatoes & truffle oil aroma	6.75
Carpaccio de atún Yellowfin tuna loin carpaccio	10.95
Carrilleras al vino Pork cheeks in red wine with a sweet potato cream side	9.50

N

U

JAMONES

Jamón de bellota Ibérico 50g Acorn-fed Ibérico ham	13.75
Jamón de cebo de campo Ibérico 50g Fattening on farm Ibérico ham	9.75

	H A	M
Jamón de bellota 100% ibérico 50g D.O. Dehesa de Extremadura Acorn - fed 100% Ibérico ham	15.75	
Trío de jamones Ibéricos 80g A tasting platter of all three	19.45	

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	12.50
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QUESOS

C H E
E S E

Queso curado de cabra al pimentón (v) Goat's cheese covered in paprika	5.85
Queso "Artesano Reserva" (v) A traditional ewe cheese	5.90
Queso "Gran Reserva" (v) Mature ewe cheese cured in olive oil	6.45
Queso curado leche cruda de cabra (v) Goat cheese	5.90
Torta del Casar de Cáceres (v) Gold medal at Ewe Cheese Awards 2015 & golden star at The Great Taste London 2018 Strong creamy cheese served with breadsticks	9.75
Tabla de Quesos (v) Cheese board selection served with quince, grapes & bread sticks	12.50

TABLA MIXTA B O A R D

M I X

Selection of our best cold cuts & cheeses Serves two	14.95
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ENTRANTES

N I B
B L E S

Aceitunas manzanilla Manzanilla olives	(vg)	3.25
Pan (¡pide aceite de oliva!) Bread (ask for our extra virgin olive oil!)	(vg)	2.95
Pan con tomate Bread with natural fresh tomatoe	(vg)	3.90
Spicy banderitas Olives, peppers, onions & pickles	(vg)	3.75

TAPAS

V E G
T A P A S
+ S A L A D S

Patatas bravas y alioli Fried potatoes with brava & garlic sauce	(v)	5.45
Pimientos del Padrón Padrón peppers	(vg)	5.85
Tortilla de patatas Spanish omelette	(v)	5.90
Ensalada de remolacha Beetroot, apple, carrot, nuts & mint Dressed with honey, olive oil & balsamic vinegar	(v)	6.75
Croquetas de espinaca y queso azul Spinach & blue cheese croquettes	(v)	6.75
Ensalada de garbanzos, espinacas y tofu marinado Baby spinach, marinated tofu, chickpeas, red onion Dressed with oregano, thyme, cumin, paprika, sesame seeds and olive oil	(vg)	6.50

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	6.85
Morcilla patatera Potatoe-made black pudding -looks red!- Drizzled with honey. Pair with bread	6.25
Morcilla con tomate Spiced Ibérico black pudding sausage with a gentle tang of tomato sauce	6.90
Serranito Grilled Ibérico loin sandwich with Ibérico ham, green peppers & alioli	9.90
Secreto Ibérico Ibérico "Secreto", a special tasting pork cut Served with fried cherry tomatoes Seasoned with salt	9.95
Grilled lamb chops Grilled lamb chops with baked potatoes & "mojo verde" sauce	11.50
Rib-Eye Rib Eye steak with brussels sprout & Pedro Ximenez reduction sauce	M 14,50 L 19,50



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"	6.45
Croquetas de gambas al ajillo Prawn garlic croquettes	6.85
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



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!	5.45

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

TINTO	R E D W I N E	125 ml	175 ml	BTL
CASTILLA Y LEÓN				
Marqués de la Concordia 100% Tempranillo crianza 2017		4.75	6.50	26.50
Magister 2017 limited production Tempranillo, Merlot y Syrah				87.5
D.O RIBERA DEL DUERO				
Hacienda Abascal Crianza 2017				36
ARRIBES DEL DUERO NATURAL RESERVE				
Hacienda Zorita 100% Syrah 2018				47.5
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	7	26.50
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	125 ml	175 ml	BTL
Rioja Rosé		4.75	6.5	27
D.O Rioja 2018, Tempranillo & Garnacha				

CAVA	S P A R K L I N G W I N E			
Cava MM Selección especial Brut		5.85		27.5

VINO DULCE	S W E E T W I N E		
Cream Bertola		5.75	22
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		
Manzanilla		5.50	23.50
Dry sherry from the seaside town of Sanlúcar de Barrameda			
Oloroso		6	
Aged oxidatively for over 12 years. Full bodied palate			

CERVEZAS	B E E R S		
Estrella Galicia Premium draft		3.25	5.90
1/2 Pint			
Estrella Galicia 1906 Reserva Especial		330ML	5.75
Estrella Galicia Black coupage		330ML	4.50
Estrella Galicia Gluten free		330ML	4.50
Estrella Galicia 0,0 Alcohol free		250ML	4.25
Mahou Cinco Estrellas		330ML	4.50
Maeloc Dry Apple Cider		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

*Order a double or single gin
garnished with seasonal fruit*

	Sngl	Dbl
Rives London Dry Gin Spain. Indian tonic garnished with lime	4.10	7
Pink Rives Spain. Indian tonic garnished with lime	4.25	7.5
SK Blue Dry Gin Spain. Mediterranean tonic with orange	4.25	7.5
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. Mediterranean 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	5.5	7.5

COCKTAILS + SPIRITS

Tinto de Verano / Sangría Red wine with lemonade	6.5
Aperol Spriz Cava, Aperol & soda	8.5
Negroni Gin, campari & red vermouth	8.5
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 SOFT 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 still/sparkling water 330ml	2
Mineral still/sparkling water 750ml	3.5

CAFÉ COFFEE

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