


# LLERENA


IBÉRICO TAPAS BAR


*Llerena* takes its name from a little village in Extremadura, southwest Spain, where four generations of our family has raised Iberian pigs since 1939, producing authentic "Bellota" jamón ibérico, chorizo and other pork delicacies. Our family created a business around the farm called *Jamón y Salud* to sell our gourmet products and has now brought this exquisite taste of Spain to Islington with the *Llerena Ibérico Tapas Bar*. Not only can you sample ibérico pork grilled meats and finest jamón, but also creamy Torta del Casar cheese and other traditional Extremadura's delights as well as the best wine from our region. We brought the elements of the Extremadura landscape into our restaurant's design; the traditional ceramic from Tierras de Barros, and a live-stock-fence wall covering, that pay homage to the company's agricultural roots, who raise the pigs in our Dehesa for generations.

The skills and experience of four generations of Spanish farmers for you to enjoy.

*We hope you enjoy the gourmet experience – our waiters are here to help and offer suggestions.*

When you see this symbol  it means the product comes from the family farm.

This symbol  means an speciality from Extremadura.

Vegetarian options are available and are denoted with an acorn symbol. 

*Please note that our menu varies all the times as we bring fresh ingredients from Extremadura.*

A discretionary service charge of 12.5% will be added to your bill

  llerena.ibericotapasbar

- CHEESE · CHARCUTERIE -

- APPETIZERS · SALADS · TAPAS -

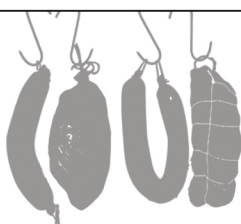
- SPECIALS -

# 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** ..... £5.25

Goat cheese covered in paprika

**QUESO "ARTESANO RESERVA"** ..... £5.75

A traditional ewe cheese.

**PRADO DE LLERA** ..... £6

Cured ewe cheese

	HALF PORTION	PORTION
<b>TORTA DEL CASAR DE CÁCERES</b> .....	£9.25	£17

A ewe cheese considered one of the best cheeses in the World. It got gold medal at World Cheese Awards 2015 and the golden star at The Great Taste, London 2018.

**TABLA DE QUESOS** ..... £12

Cured ewe cheese "Prado de Llera" covered in rosemary, goat cheese "Viejo Maestro," ewe cheese "Queso artesano" and "Gran Reserva" served with quince, grapes and bread sticks.

### JAMONES · HAM

*All Ibérico hams served with bread sticks*

	HALF PORTION	PORTION
<b>JAMÓN IBÉRICO AL HORNO</b>		
One of our proudest products, roasted		
Ibérico ham carved by hand .....		£9

<b>JAMÓN IBÉRICO (CEBO)</b>		
Free range Ibérico ham .....	£9	£16

<b>JAMÓN IBÉRICO DE BELLOTA</b>		
Acorn-fed Ibérico ham .....	£13	£24

### EMBUTIDOS · COLD CUTS

<b>CABECERO IBÉRICO AL HORNO</b> .....	£5
Cured top ibérico pork loin roast	

<b>MORCÓN DE BELLOTA</b> .....	£5.50
Acorn-fed morcon	

<b>LOMITO DE BELLOTA</b> .....	£8
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 -

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## IBÉRICO TAPAS BAR

### - ENTRANTES · APPETIZERS -

<b>PAN CON ACEITE "VIRGEN DE LA ESTRELLA"</b> .....	£2.75
Bread with extra virgin olive oil 🍷	
<b>PAN CON TOMATE</b> .....	£2.75
Crunchy bread with natural fresh tomato 🍷	
<b>TORREZNOS</b> .....	£2.5
Crispy pork cracklings	
<b>ACEITUNAS MANZANILLA "PARSA"</b> .....	£3
Manzanilla Olives 🍷🍷	
<b>SPICY BANDERITAS "PARSA"</b> .....	£3.25
Olives, peppers, onions and pickles 🍷🍷	

### - ENSALADAS · SALADS -

<b>ENSALADA TRICOLOR</b> .....	£9.25
Tomato, goat cheese, avocado, rocket and Ibérico ham with a dressing of olive oil, balsamic vinegar, salt and pepper 🍷	
<b>ENSALADA MONTANCHEZ</b> .....	£7
Ibérico ham, cheese, dates, chive, tomato and rocket with a dressing of honey, olive oil, balsamic vinegar and salt 🍷	
<b>ENSALADA VALLE DEL JERTE</b> .....	£6.75
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>CHORIZO PICANTE</b> .....	£5.5
Spicy chorizo with rocket and fried potatoes 🍷	
<b>SECRETO IBÉRICO</b> .....	£7.75
Ibérico "Secreto", a special tasting pork cut served with fried potatoes 🍷	
<b>TORTILLA DE PATATAS</b> .....	£5.75
Spanish omelette 🍷	
<b>PIMIENTOS DEL PADRÓN</b> .....	£5.75
Padron peppers 🍷	
<b>PATATAS BRAVAS Y ALIOLI</b> .....	£4.75
Fried potatoes with brava and garlic sauce 🍷	
<b>CROQUETAS DE RABO DE TORO</b> .....	£5.75
Oxtail croquettes	
<b>CROQUETAS DE JAMÓN IBÉRICO Y BOLETUS</b> .....	£5.75
Ibérico ham and boletus croquettes	
<b>CROQUETA DE JAMÓN IBÉRICO Y TORTA</b> .....	£5.75
Ibérico ham and Torta cheese croquettes	
<b>BACALAO DORADO</b> .....	£7
Salt cod, shoestring fries and egg hash.	
<b>PULPO A LA GALLEGA</b> .....	£11
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 -

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## IBÉRICO TAPAS BAR

### - TOSTAS · TOASTS -

**CAMPIÑA SUR** ..... £6.5

Ibérico ham, cheese "Queso Artesano" and tomato

**TIERRA DE BARROS** ..... £6.5

Ibérico pork loin, cheese and tomato

**CAMPESTRE** ..... £5.5

Black pudding made with potato and drizzled with honey.

**DEL CASAR** ..... £6.5

Cheese (Torta del Casar) served with raspberry jam 🍷

**EXTREMEÑA** ..... £6.5

Ibérico ham and tomato

### - ESTOFADOS · STEW -

*"Un poquito de pan"*

*Add four bread slices and some sticks for only £1,25*

**COCIDO EXTREMEÑO / FABADA** ..... £6.65

CHEF'S CHOICE

A traditional chickpeas/beans based stew with ibérico chorizo and ibérico black pudding cooked in homemade vegetable broth

**MORCILLA MONDONGA** ..... £7

A spiced ibérico blood sausage, delicate with a gentle tang of tomato sauce

**OREJAS IBÉRICAS EN TOMATE** ..... £7

Ibérico pig ears in tomato sauce

**MAGRO A LA MOSTAZA Y MIEL** ..... £7.5

Ibérico pork cooked with a honey and mustard-based sauce

**MAGRO AL AJILLO** ..... £7.5

Ibérico pork meat cooked in garlic sauce

### - IBÉRICO PREMIUM CUTS FROM THE GRILL -

*All meats are served with potato or salad*

	HALF PORTION	LARGE PORTION
<b>PRESA IBÉRICA A LA SAL</b> .....	£10.5	£19

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.

	HALF PORTION	LARGE PORTION
<b>SOLOMILLO IBÉRICO</b> .....	£9.5	£17

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

	HALF PORTION	LARGE PORTION
<b>LOMO IBÉRICO</b> .....	£8.50	£15

A very lean meat seasoning with "Chimichurri sauce", made of finely chopped parsley, minced garlic, vegetable oil, oregano, and red vinegar.

	HALF PORTION	LARGE PORTION
<b>PARRILLADA IBÉRICA DE SECRETO, PLUMA, LAGARTO, ABANICO</b> .....	£19	£36

A selection of the very best Ibérico premium cuts. Some of them have been discovered very recently!

## - SPECIALS -

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## IBÉRICO TAPAS BAR

All brunches  
include coffee  
or tea

from 9.30am to 1:30pm

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## BRUNCHES FROM EXTREMADURA

Order with your Brunch a Viña Brut Nature Bottle for only **£22**  
or a Bloody Mary per 2 people for **£16**

### CHURROS CON CHOCOLATE **£6.5**

Typical cylindrical pastry dough from Spain served with creamy chocolate

### TOSTADAS EXTREMEÑAS

Toast with ibérico ham **£7.75**

Toast with ibérico ham and "Artesano" Cheese **£8.75**

### MONTANERA BRUNCH **£9.25**

Ibérico panceta, fried egg, chorizo, fried potatoes, toasts, cherry tomatoes and cheese.

### EXTREMADURA FULL BREAKFAST **£9.75**

Loin cooked on the grill, fried eggs, fried potatoes, chorizo, padrón peppers, cherry tomatoes, cheese and toasts with olive oil.

### 🍷 "VALLE DEL JERTE" · VEGETARIAN BRUNCH **£11**

Eggs with potatoes/asparagus, crunchy toasts with fresh tomato with extra olive oil, avocado and cherry tomatoes and Jerte Salad (cheese "Queso Artesano", rocket salad, pears, walnuts and a dressing of honey, olive oil, balsamic vinegar and salt).

### HUEVOS ROTOS CON JAMÓN IBÉRICO · SCRAMBLED EGGS WITH IBÉRICO HAM **£12**

Eggs with asparagus/potatoes and ibérico ham, beans, crunchy toast with fresh tomato and extra virgin olive oil, chorizo, fresh cherry tomatoes and avocado.

- BRUNCHES FROM EXTREMADURA -

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### - POSTRES · DESSERTS -

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

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

#### 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 handmade jam from “Sabores del Guijo” and honey “La Virgen de Extremadura” covered in chocolate

#### HELADO ..... £4

Ice cream

\*There is nothing better than ending a meal with hunks of **CHEESE** and a sweet accompaniment, check our food menu. All that could improve the scenario would be a pour of some delicious dessert wine or sherry.

### - CAFÉ · COFFEE -

#### CORTADO - ESPRESSO ..... £2

#### AMERICANO ..... £2.25

#### CAPPUCCINO - LATTE - FLAT WHITE ..... £2.50

#### CARAJILLO ..... £3.95

Black coffee with liquor

#### ORUJILLO LATTE ..... £3.95

Latte coffee with Orujo cream

#### 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 Liqueur /Herb Liqueur (25 ml)

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

Orujo Cream · Hazelnut Liqueur · Acorn Liqueur · Mandarine Liqueur (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 · Soda · Lemonade · Fever Tree Tonic	
<b>ZUMOS PAGO</b> .....	<b>£2.95</b>
Apple · tomato · peach · cranberry · orange 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 (330ml)</b> .....	<b>£4.5</b>	
<b>ESTRELLA GALICIA BLACK COUPAGE (330ml)</b> .....	<b>£4.5</b>	
<b>ESTRELLA GALICIA GLUTEN FREE (330ml)</b> .....	<b>£4.5</b>	
<b>ESTRELLA GALICIA 0,0 ALCOHOL FREE (250ml)</b> .....	<b>£2.95</b>	
<b>MAHOU CINCO ESTRELLAS (330ml)</b> .....	<b>£3.95</b>	
<b>MAELOC DRY APPLE CIDER (330ml)</b> .....	<b>£4.5</b>	

## - COCKTAILS & SPIRITS -

<b>TINTO DE VERANO</b> · Red wine with lemonade .....	<b>£6.5</b>
<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>JOHNNIE WALKER BLACK LABEL (DOUBLE)</b> .....	<b>£8</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>£10.5</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	£26
Viña Brut Nature semi-sec Rosé		£28
Privilegio de Romale Brut Nature Reserva ....	£6.50	£30

## - ROSADO · ROSÉ -

	125 ml	175 ml	BOTTLE
RIOJA ROSÉ (DO Rioja)	£4.75	£6.5	£27

## - BLANCO · WHITE WINE -

	125 ml	175 ml	BOTTLE
VEGA DE LA REINA VERDEJO 2016 (DO Rueda)	£5	£7	£28
MARQUÉS DE LA CONCORDIA (DO Rioja) 100% Tempranillo	£5.50	£7.50	£30
HABLA DE TI 100% Sauvignon Blanc			£39
ALBARIÑO FLOR DE VERANO			£30
CRI CRI CRI 100% Chardonnay			£60



## - TINTO · RED WINE -

D.O. RIBERA DEL GUADIANA	125 ml	175 ml	BOTTLE
Privilegio de Romale Crianza 100% Tempranillo	£4.75	£6.50	£27
Privilegio de Romale Reserva 100% Tempranillo	£5.75	£7.75	£32

### ORGANIC WINE FROM OUR REGION

Habla de la Tierra Tempranillo and Cabernet Sauvignon	£5	£7	£29
Habla del Silencio Crianza. Syrah, Cabernet Sauvignon and Tempranillo			£32

### D.O. RIOJA

F. Paternina Gourmet "La Roja" Tempranillo and Cabernet Sauvignon	£5	£7	£28
Marqués de la Concordia Crianza 2014	£5.50	£7.50	£30

### D.O. RIBERA DEL DUERO

Hacienda Abascal Crianza 2013			£35
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## -PREMIUMS-

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

## - SHERRY · FORTTIFIED WINES -

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