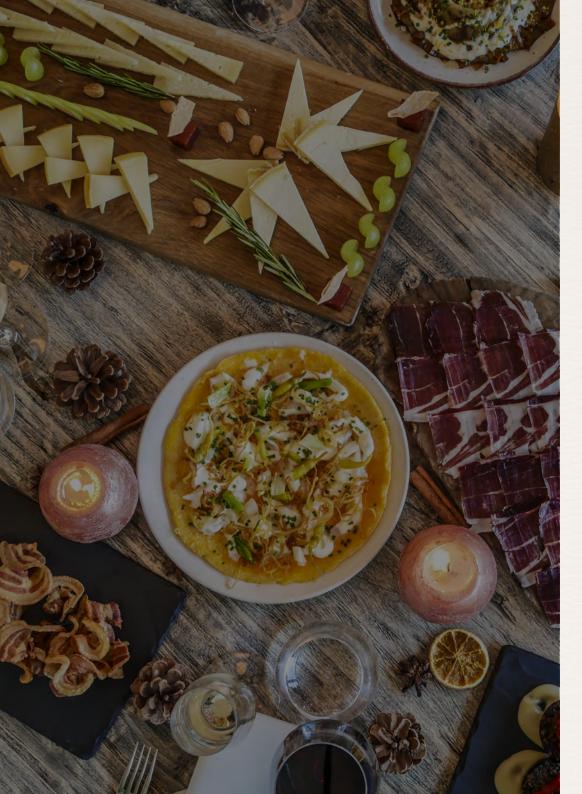


EVENTS & GROUP DINING MENUS



GROUP DINING AT IBÉRICA

Our group menus include our most popular tapas to share in the style we are famous for. For standing events, our canapé menu delivers a true taste of Spain.

Would you like a carver hand carving jamón at your event? How about adding sherry flights or Spanish gin and tonics to welcome your guests?

We can make that happen.

Here you will find information on our restaurants, group dining menus and Christmas at Ibérica.

We can tailor menus and service depending on your needs and at some of our restaurants we offer private dining. Please get in touch with our reservations team for further information.

Book a group meal to dine with us between $4^{\rm th}$ – $24^{\rm th}$ November and every guest will receive a complimentary glass of cava.

CONTACT US:

+44 (0)203 026 5118





IBÉRICA CANARY WHARF

cwevents@ibericarestaurants.com +44 (0)203 026 5118

12 Cabot Square

London E14 4QQ

Whole restaurant: 80 220 20 60 35 40 Lounge area:

Small mezzanine: 30

Bar area:

Large mezzanine: 50

IBÉRICA VICTORIA

vicevents@ibericarestaurants.com

+44 (0)203 026 5118

5-6 Zig Zag Building

68 Victoria Street

London SW1E 6SQ



Restaurant area: 114 130 20 Bar area: 44

Outside terrace: Private room:

6





40

IBÉRICA MARYLEBONE

mare vents @ibericar estaurants.com+44 (0)203 026 5118 195 Great Portland Street London W1W 5PS

114 160 Whole restaurant: Vino y Artes mezzanine: Caleya private room: 45 70

IBÉRICA FARRINGDON

farrevents@ibericarestaurants.com +44 (0)203 026 5118 89 Turnmill Street London EC1M 5QU

Restaurant area: Bar area:

80

20 40





This festive season, we have four group dining menus for you to choose from our; Clásico, Ibérica, Gastronomía or, for truly memorable festive celebrations, Navidad.

Our Navidad menu is inspired by a traditional Spanish Christmas feast and features showstopping sharing dishes just like you'd see on a festive family dining table across the different regions of Spain.

For seated parties £65pp

Bread with olive oil
Torreznos & olives
Toasted bread with tomato
Artisan cheese selection board
Jamón Ibérico Juan Pedro Domecq

Confit artichoke [I][]
Queen scallops, cauliflower, herbs []
Croquetas de jamón
Morcilla de Burgos
Tortilla vaga de bacalao []
Fried camarones from Huelva
Lamb shoulder with roasted baby potatoes and green salad []

Tarta de casadielles Gloria cheesecake

Our Navidad menu is available to parties of 8 guests or more, when dining between 4th November 2019 and 31st January 2020. All our other group menus are available to dine from all year round, excluding Christmas. We look forward to celebrating with you.

¡Feliz Navidad!

Dishes may contain traces of nuts. 🗓 Vegetarian 🗓 gluten-free 🗓 vegan.
If you require any dietary or allergy information please ask.
A discretionary 12.5% service charge will be added to your bill. Prices include VAT.

GROUP TAPAS MENUS

For seated parties

MENU CLASICO

£30pp

Bread with olive oil
Torreznos & olives
Toasted bread with tomato
Artisan cheese selection board
Jamón Ibérico Juan Pedro Domecq

Ensaladilla rusa
Patatas bravas
Padrones
Croquetas de jamón
Tortilla
Twice cooked lamb

Churros with chocolate
Caramelised Spanish rice pudding

E

GROUP TAPAS MENUS

For seated parties

MENU IBÉRICA

£40pp

Bread with olive oil
Torreznos & olives
Toasted bread with tomato
Artisan cheese selection board
Jamón Ibérico Juan Pedro Domecq

Beef tomato & salmorejo ®
Corn torto with Cabrales sauce
Confit artichoke ® ©
Croquetas de jamón
Gambas ®
Twice cooked lamb ®
Pluma Ibérica

Gloria cheesecake
Caramelised Spanish rice pudding [1]

MENU GASTRONOMÍA

£50pp

Bread with olive oil
Torreznos & olives
Toasted bread with tomato
Artisan cheese selection board
Jamón Ibérico Juan Pedro Domecq

Ensalada de perdiz en escabeche
Berenjena with Asturian cheese

Croquetas de jamón
Hake fritters
Squid in its ink sauce

Pulpo with pork jowl

Twice cooked lamb

Pitu chicken rice

 $\begin{tabular}{ll} Textures of chocolate \\ Caramelised Spanish rice pudding \end{tabular} \begin{tabular}{ll} \begin{tabular} \begin{tabular}{ll} \begin{tabular}{ll} \begin{tabular}{$

Dishes may contain traces of nuts. 🗓 Vegetarian 🗓 gluten-free 🗓 vegan. If you require any dietary or allergy information please ask.

A discretionary 12.5% service charge will be added to your bill. Prices include VAT.



GROUP CANAPÉ MENUS

For standing parties

£30pp

Bread with olive oil \$\bar{\mathbb{l}}\$
Torreznos & olives \$\bar{\mathbb{l}}\$
Toasted bread with tomato \$\bar{\mathbb{l}}\$
Artisan cheese selection board \$\bar{\mathbb{l}}\$
Cured meat selection
Cream of melon shot with crispy jamón \$\bar{\mathbb{l}}\$

Beef tomato & salmorejo
Ensaladilla rusa
Corn torto with Cabrales sauce
Mini jamón Ibérico with tomato
& basil toast
Patatas bravas
Croquetas de jamón
Tortilla
Cod fritters
Hake fritters
Pluma Ibérica

Churros with chocolate ${\Bbb I}$ Caramelised Spanish rice pudding ${\Bbb I}$ ${\Bbb I}$

£36pp

Bread with olive oil
Torreznos & olives
Toasted bread with tomato
Artisan cheese selection board
Cured meat selection

Cream of melon shot with crispy jamón

Beef tomato & salmorejo
Ensaladilla rusa

Corn torto with Cabrales sauce
Salmon with avocado cream
& tomato vinaigrette [i]
Patatas bravas [i]
Croquetas de jamón
Tortilla [i]
Bollito de chorizo
Cod fritters
Garlic prawns [i]
Grilled octopus [i]
Pluma Ibérica
Pitu chicken rice [i]

Gloria cheesecake Churros with chocolate 🗓



Dishes may contain traces of nuts. 🗓 Vegetarian 🗓 gluten-free 🖻 vegan.
If you require any dietary or allergy information please ask.
A discretionary 12.5% service charge will be added to your bill. Prices include VAT.

SAMPLE DRINKS MENU

GIN AND TONIC

Gin Mare (Cataluña) 12 aromatic θ herbaceous gin served with rosemary θ Fever-Tree Mediterranean Tonic Water

Ginabelle (Galicia) 12 floral & fruity gin served with lemon thyme, orange peel & Fever-Tree Refreshingly Light Tonic Water

CAVA

Vilarnau Brut Reserva Parellada, Macabeo & Xarel·lo, Cava (glass) 7.5 (bottle) 35

Recaredo Terrers Gran Reserva Brut Macabeo, Xarel·lo, Parellada, Cava (2011) (bottle) 60

WHITE WINE

Chan de Rosas *Albariño*, Rías Baixas (2017) (glass) **8.5** (porrón) **19.5** (bottle) **38**Perro Verde *Verdejo*, Rueda (2018) (glass) **9** (porrón) **21** (bottle) **40**Gaba do Sil *Godello*, Valdeorras (2016) (glass) **10** (porrón) **23** (bottle) **45**Sierra Cantabria Ottoman *Sauvignon Blanc & Viura*, Rioja (2016) (bottle) **51**

RED WINE

Al-Muvedre Monastrell, Alicante (2016) (glass) 8.5 (porrón) 18.5 (bottle) 35
GR-174 Garnacha & Syrah, Priorat (2018) (glass) 10.5 (porrón) 24 (bottle) 46
Pittacum Mencía, Bierzo (2012) (glass) 12 (porrón) 26.5 (bottle) 51
Allende Tempranillo Rioja 2011 (bottle) 57
Quinta Sardonia Cabernet Sauvignon, Syrah & Merlot, Castilla y León (2013) (bottle) 75
Vega Sicilia Único Tinto Fino, Ribera del Duero (2016) (bottle) 350

SWEET CIDER

Diamantes de Hielo (75ml) 9 (375ml) 43.5 delicate sweet citrusy cider made from a selection of Asturian frozen apples

SHERRY

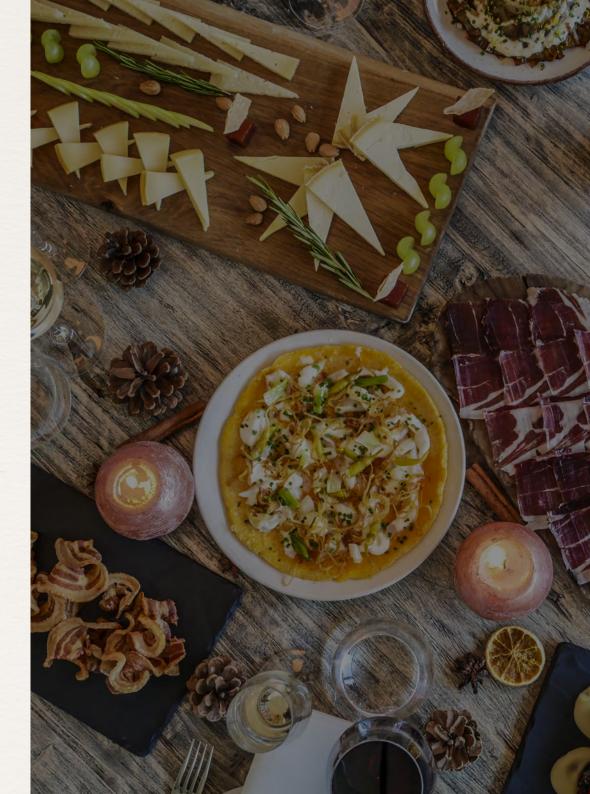
Néctar, Pedro Ximénez, D.O. Jerez (75ml) 6 (750ml) 55 sherry with sweet raisin, caramel and date aroma

BRANDY

Gran Duque de Alba (50ml) 12 medium-dry and smooth with burnt undertones and hints of vanilla

Drinks packages are available. Please ask our reservations team for more details.

Glass 150ml, porrón 375ml, bottle 750ml. Please note that wine vintages may be subject to change





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