

IBÉRICA



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 4th – 24th 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
Bar area:	20	60
Lounge area:	35	40
Small mezzanine:	30	40
Large mezzanine:	50	65

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
Bar area:	20	60
Outside terrace:	44	
Private room:	6	



IBÉRICA MARYLEBONE

marevents@ibericarestaurants.com
 +44 (0)203 026 5118
 195 Great Portland Street
 London W1W 5PS

Whole restaurant:
 Vino y Artes mezzanine:
 Caley private room:

114 160
 40
 45 70

IBÉRICA FARRINGTON

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

Restaurant area: 80
 Bar area: 20 40












NAVIDAD

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 
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 






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 


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 

Textures of chocolate
Caramelised Spanish rice pudding 


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 
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
Mini jamón Ibérico with tomato
& basil toast
Patatas bravas 
Croquetas de jamón
Tortilla 
Cod fritters
Hake fritters
Pluma Ibérica




Churros with chocolate 
Caramelised Spanish rice pudding 

£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 
Patatas bravas 
Croquetas de jamón
Tortilla 
Bollito de chorizo
Cod fritters
Garlic prawns 
Grilled octopus 
Pluma Ibérica
Pitu chicken rice 

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 & herbaceous gin served with rosemary
& 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 Mencia, Bierzo (2012) (glass) 12 (porrón) 26.5 (bottle) 51

Allende Tempranillo Rioja 2011 (bottle) 57

Quinta Sardonía 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





www.ibericarestaurants.com

[@ibericarestaurants](https://www.instagram.com/ibericarestaurants)