





IBÉRICA





TAPAS RESTAURANT & BAR

Pre-Theatre Menu




Available every day from 5pm to 6.30pm

- ❖ Manzanilla olives  
- ❖ Bread with olive oil 




Choose two tapas from

- ❖ Half & half
a mix of cheese & cured meat cuts
- ❖ Beef tomato & salmorejo 
with garlic breadcrumbs & beetroot granita
- ❖ Asparagus toast
with Manchego, onion confit & truffle oil
- ❖ Warm lentil salad  
with soft cooked egg, pea shoots & roasted baby carrot
- ❖ Cod brandada 
salt cod with vegetable crisps



Choose one tapa from

- ❖ Poached hake 
with hollandaise sauce & baby gem
- ❖ Spring vegetables 
sautéed seasonal vegetables topped with melted Idiazábal cheese
- ❖ Twice cooked lamb 
with marinated cherry tomatoes & red peppers from León

Choose one dessert from

- ❖ Coffee flan with vanilla ice cream 
a twist on the traditional Spanish sweetened custard dessert
- ❖ Torrija 
brioche with apricot coulis served with vanilla ice cream
- ❖ Chocolate con churros 
glorious pastries & melted chocolate, an Ibérica classic

£18 per person

Dishes may contain traces of nuts.  denotes vegetarian.  denotes gluten-free. If you require any dietary or allergy information please ask. A discretionary 12.5% service charge will be added to parties of 6 or more. Prices include VAT.

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