GROUP MENU
Incl. drinks

LLERENA

TAPAS MENU — 57.95 pp

/ Drinks

Copa de cava de bienvenida
Glass of bubbly on arrival

Vino tinto y blanco
House red and white wines (1 btl per 2 guests)

Agua mineal y con gas
Sparkling and Still water

/ Food

Pan con tomate
Bread with home-made natural fresh tomato

Cesta de pan con aceite
Artisian bread with olive oil

Aceitunas
Manzanilla olives

Almendras
Almonds

Queso manchego
Manchego cheese

Plato de jamón ibérico
Ibérico ham platter

Pimientos del padrón
Padrón peppers

Tortilla
Spanish omelette

Croquetas
Croquettes

Boquerones
Fresh white anchovies from the Mediterranean Sea
marinated in extra virgin olive oil & fresh parsley

Gambas al ajillo
Prawns in garlic & chili sauce

Secreto Iberico
Ibérico "Secreto", a special tasting pork cut.
Served with fried cherry tomatoes Seasoned with salt

Patatas bravas
Fried potatoes with brava & garlic sauce

Churros con chocolate
Typical cylindrical pastry dough from Spain
served with creamy chocolate

SEVILLA MENU — 62.95 pp

/ Drinks

Copa de cava de bienvenida
Glass of bubbly on arrival

Vino tinto y blanco
House red and white wines (1 btl per 2 guests)

Agua mineal y con gas
Sparkling and Still water

/ Starters

Gambas al ajillo
Prawns in garlic & chili sauce

Carpaccio de pepino
Cucumber Carpaccio with avocado, apple, raisins, walnuts
& sesame vinaigrette dressing

Croquetas / espinacas y queso o de champiñones y trufas
Spinach & blue cheese
or mushrooms & truffle croquettes.

Tabla mixta
Selection of our best cold cuts & cheeses

/ Main course

Pulpo con crema de calabaza
Grilled Octopus with Pumpkin Cream

Pluma Ibérica con brócoli y tomates fritos
Grilled cut of meat taken from the front part of the loin
Extremely lean and delicious
Served with broccoli and cherry tomatoes

Pollo con pisto
Chicken Breast with Spanish Ratatouille

Coliflor al horno
Baked coliflower with vegetarian sauce

/ Dessert

Churros con chocolate
Typical cylindrical pastry dough from Spain
served with creamy chocolate

Tarta de queso
Rich & creamy baked cheesecake. Recipe by Albert Adrià

Tarta de Santigao
Galician cuisine traditional sweet almond cake
Rich, dense & delicious!

GRANADA MENU — 72.95 pp

/ Drinks

Copa de cava de bienvenida
Glass of bubbly on arrival

Vino tinto y blanco (1 btl per 2 guests)
Premium red and white wines
Habla del silencio · Ribera del Duero · Habla de ti · Albariño

Agua mineal y con gas
Sparkling and Still water

/ To share

Aceitunas y almendaras
Olives & almonds

Pan con tomate y cesta de pan con aceite
Bread with home made tomato and bread with olive oil

/ Starters

Gambas al ajillo
Prawns in garlic & chili sauce

Carpaccio de pepino
Cucumber Carpaccio with avocado, apple, raisins, walnuts
& sesame vinaigrette dressing

Croquetas / espinacas y queso o champiñones y trufas
Spinach & blue cheese
or mushrooms & truffle croquettes.

Tabla mixta
Selection of our best cold cuts & cheeses

/ Main course

Pulpo con crema de calabaza
Grilled Octopus with Pumpkin Cream

Pluma Ibérica con brócoli y tomates fritos
Grilled cut of meat taken from the front part of the loin
Extremely lean and delicious
Served with broccoli and cherry tomatoes

Pollo con pisto
Chicken Breast with Spanish Ratatouille

Coliflor al horno
Baked coliflower with vegetarian sauce

/ Dessert

Churros con chocolate
Typical cylindrical pastry
dough from Spain served
with creamy chocolate

Tarta de queso
Rich & creamy
baked cheesecake.
Recipe by Albert Adrià

Tarta de Santigao
Galician cuisine traditional
sweet almond cake
Rich, dense & delicious!

/ Desset Drinks

Licores o sherries con postre
Liqueurs or sherries with dessert
Manzanilla · Oloroso · Pedro Jiménez
Pacharán · Orujo

NIBBLES & SHARES MENU — 39.95 pp

/ Drinks

Copa de cava de bienvenida
Glass of cava on arrival

2 drinks per person
House red and white wine, beer or soft drinks

/ Food

Aceitunas
Manzanilla olives

Pimientos del padrón
Padrón peppers

Plato de jamón ibérico
Ibérico ham platter

Queso manchego
Manchego cheese

Boquerones
Fresh white anchovies from the Mediterranean Sea
marinated in extra virgin olive oil & fresh parsley

Croquetas
Croquettes



llerena.ibericotapasbar