



TERRACE RESTAURANT & BAR

## LUNCH MENU

Inspired by pavement dining in Madrid and the city squares of Barcelona, La Terraza offers a space for outdoor dining this summer.

At lunchtime, enjoy meat and seafood from our Josper grill, alongside light and healthy seasonal salads, traditional Spanish sandwiches and our popular sharing platters.

[ibericarestaurants.com](http://ibericarestaurants.com)

## PARA COMPARTIR (to share)

*We recommend enjoying our cured meat and cheese platters accompanied by toasted bread with tomato, a Spanish classic.*

**100% Jamón Ibérico** 🍷 .....22

*Juan Pedro Domeq*

four-times awarded 3 gold stars as best Ibérico ham, cured for 42 months

**Cured meat & artisan cheese selection** .....12

**meats:** chorizo, fuet, cecina, lomo;

**artisan cheeses:** Manchego, Ibores, San Simón, Idiazábal

**Pan con tomate** 🌱 ..... 3.5

toasted bread with tomato

## ENSALADAS (salads)

*Our salads are perfect as a main meal for one. Alternatively, share with friends and enjoy alongside dishes from our grill.*

**Warm lentil salad** 🌱 🍷 .....9

with soft cooked egg, pea shoots & roasted baby carrot

**Cantabric tuna salad** 🍷 .....10

flaked tuna with red pepper, caramelised onion, avocado & baby rocket

**Pear & spinach salad** 🍷 ..... 8.5

with La Peral blue cheese, pine nuts & raisins

**Orange & beetroot salad** 🌱 🍷 ..... 8.5

with crumbled goats cheese & pickled red onion

## A LA PARRILLA (from the grill)

*A selection of meats, including our 100% Ibérico pork, and seafood we've chosen for summer, cooked in our Josper grill.*

**Pluma** ..... 14.5

*100% Ibérico pork*

served with Mojo Rojo sauce, rosemary potatoes & peppers

**Lamb moruno** 🍷 ..... 13.5

lamb rump marinated in cumin & coriander served with rosemary potatoes, horseradish alioli & salad

**Ibérica burger** ..... 12.5

*100% Ibérico pork*

Manchego, chargrilled red pepper & Asturian chimichurri sauce served with rosemary potatoes & salad

**Hake a la gallega** 🍷 ..... 14.5

baked in the Josper served with mussels, potatoes & green peas in a Galician paprika sauce

**Char-grilled pulpo** .....16

octopus marinated in a smokey Mojo Rojo sauce served with baby potatoes

## BOCADILLOS (Spanish-style sandwiches)

*Traditionally a humble food, a bocadillo is a Spanish sandwich or roll. Our version is made with mollete, a type of flat bread from Andalucía.*

**Calamares** ..... 9.5

fried squid, caper alioli & lamb's lettuce

**Jamón** ..... 9.5

Jamón Ibérico, grated tomato & fried green peppers

**Pepito** .....11

char-grilled fillet steak & roasted green pepper

**Tortilla** 🌱 .....8

Spanish omelette with alioli

**Vegetal** 🌱 .....8

crushed avocado, beetroot, tomato & red onion

IBÉRICA PRESENTS

# LA TERRAZA

2018

TERRACE RESTAURANT & BAR

## EVENING MENU

Evenings at La Terraza are relaxed. Watch the world go by with one of our signature gin & tonics in hand and enjoy meat and seafood from our Josper grill, alongside a selection of classic Spanish tapas.

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**Cured meat & artisan cheese selection** ..... 12

meats: chorizo, fuet, cecina, lomo;

artisan cheese: Manchego, Ibores, San Simón, Idiazábal

**Pan con tomate** 🌱 ..... 3.5

toasted bread with tomato

### TAPAS

**ANY 3 TAPAS** ..... 15

**ANY 5 TAPAS** ..... 20

**Padrones** 🌱 🌱

Galician Padrón peppers & sea salt

**Asparagus toast**

with Manchego, onion confit & truffle oil

**Patatas alioli** 🌱 🌱

fried baby potatoes with spicy alioli & paprika

**Artichokes with romescu** 🌱 🌱

fried artichokes with romescu sauce

**Albóndigas**

beef meatballs, fried potatoes & Vizcaína sauce

**Cod brandada**

salt cod with olive tapenade sauce

**Tortilla** 🌱 🌱

Spanish omelette with potato & onion

**Chorizo** 🌱

chorizo cooked in cider with chickpeas

### CHAR-GRILLED SKEWERS

**Gambas** 🌱 ..... 6.5

red king prawns with garlic sauce

**Pollo** ..... 5

chicken marinated in Canarian Mojo Rojo

**Cordero** 🌱 ..... 6

lamb rump marinated in cumin & coriander with horseradish alioli

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 your bill. Prices include VAT.