
AFTERNOON TEA

Pot of tea included. Cava upgrade available upon request

Toasted Bread with Tomato

(ve)

BEHER Bernardo Hernández

100% Jamon Ibérico, cured for over 26 months (g)

Tortilla

Potato, onion, Cackleberry Farm eggs, cooked à la minute (v) (g)

Croquetas

Handmade to Nacho's Grandmother's recipe with Serrano ham

Asparagus Toast

Grilled asparagus, Castellano cheese, truffle oil

Chorizo Lollipops

Tempura battered chorizo, pear alioli, fresh chive

Salmon and Avocado

Smoked salmon, avocado cream, toasted bread, tomato vinaigrette

Mini Pulga with Tuna





Tuna belly, confit Bierzo peppers, caramelised onion

Caramelised Spanish rice pudding

Signature dish from Casa Marcial (v) (g)

Churros

An Ibérica classic, pastries served with melted chocolate (v)

 vegetarian  gluten-free  vegan  vegan option available

Dishes may contain traces of nuts. 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.

IBÉRICA

by
Nacho Manzano



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