

HOT TAPAS

ENSALADA TEMPLADA (DF) (GF) (VG) £6.5

WARM SALAD OF MIXED CABBAGE & RED ONION WITH POMEGRANATE AND SHERRY DRESSING

OUR FAMOUS PATATAS BRAVAS (V, VG OPT)(GF)(DF OPT) £7.5

DICED CHUNKY POTATOES TOPPED WITH OUR HOMEMADE BRAVA SAUCE AND ALIOLI SAUCE.

PIMIENTOS DE PADRON (GF, DF, V, VG) £8.5

PADRON PEPPERS FRIED IN EXTRA VIRGIN OLIVE OIL FINISHED WITH SEA SALT.

TORTILLA DE PATATAS(GF, DF)(V) £6.5

CLASSIC SPANISH OMELETTE, SLICED POTATOES, COOKED IN EXTRA VIRGIN OLIVE OIL AND FREE-RANGE EGGS.

CROQUETAS DE JAMON IBERICO (3UNITS) £7

IBERIAN HAM CROQUETTES & OLD SHEEP CHEESE ON TOP ADD EXTRA UNITS FOR £1.75 EACH.

CROQUETAS DE SETAS & TRUFA CON TOMATE CARAMELIZADO (3 UNITS) (V) £7

BABY MUSHROOMS AND TRUFFLE CROQUETTES SERVED WITH SWEET TOMATO COMPOTE. ADD EXTRA UNITS FOR £1.75 EACH.

PULPO BRASEADO CON PARMENTIER DE PATATA &

PIMENTON DE LA VERA (GF, DF) £14

OCTOPUS BRASIER STYLE WITH CREAMY POTATO PARMENTIER

GAMBAS AL AJILLO (GF, DF) £9

SAUTEED KING PRAWNS, COOKED WITH GARLIC & CAYENNE PEPPER.

TATAKI DE VENTRESCA (100GR) CON PICADILLO (GF)(DF)£12

TUNA BELLY TATAKI WITH BLACK OLIVES, SWEET GREEN CHILLI & TOMATO DRESSING.

VERDURAS CON MIEL DE CAÑA Y MOSTAZA DULCE (V)(GF OPT) £8

SLICED SEASONAL VEGETABLES WITH DARK HONEY & HONEY-MUSTARD SAUCE.

ALCACHOFAS & CEBOLLETAS ASADAS CON ROMESCO (V)(DF)(GF OPT) £9

ARTICHOKES AND SPRING ONIONS CHAR-GRILLED WITH ROMESCO SAUCE.

ALITAS DE POLLO EN SALSA DE BRANDY (GF) £7.5

CHICKEN WINGS SLOW-COOKED IN BRANDY SAUCE.

ALBONDIGAS CASERAS EN SALSA DE TOMATE (3 UNITS) £7 (EXTRA UNIT +£1.75)

BEEF & PORK MEATBALLS IN A TRADITIONAL SPANISH TOMATO SAUCE.

CARNE AL TORO CON PATATAS CONFITADAS (DF)(GF) £8

BRAISED BEEF IN RED WINE, SPICES AND TOMATO SAUCE WITH ROSEMARY INFUSED NEW POTATOES.

PRESA IBERICA CON SETAS (GF)(DF) £14

FLAVOURFUL CUT OF IBERICO PORK THAT MELTS IN YOUR MOUTH – WE CALL IT THE OTHER RED MEAT! GRILLED MEDIUM RARE, IT HAS A JUICY, TENDER BITE AND A FULL MOUTHWATERING FLAVOUR THAT SPEAKS OF ITS FREE-RANGE ACORN FED SOURCE. SERVED WITH WILD MUSHROOMS.

A BIT ABOUT US...

WELCOME TO IBERICO! WE'RE A BUNCH OF PASSIONATE PEOPLE IN LOVED WITH OUR COUNTRY, FOOD AND CULTURE. THE FOOD YOU'RE ABOUT TO EXPERIENCE IS COOKED WITH CARE AND LOVE AND IT'S 100% HOMEMADE HERE. EVERYTHING FROM SAUCES, GARNISHES,

SIDES, VEGETABLES, MEATS AND FISHES ARE PREPARED AND COOKED HERE. WE ARE VERY CAREFUL AND METICULOUS WHEN SELECTING OUR PRODUCE AND ALWAYS ENSURE WE OFFER THE BEST QUALITY AVAILABLE. WE COOK EVERY DISH WITH OUR OWN IMPORTED SAN SEBASTIAN EXTRA VIRGIN OLIVE OIL AS WE BELIEVE IT MAKES OUR DISHES NOT ONLY DELICIOUS, BUT ALSO HEALTHIER.

WE PRIDE OURSELVES IN OFFERING YOU AN AUTHENTIC OPPORTUNITY TO EXPERIENCE THE SPANISH FLAVOURS AND ATMOSPHERE YOU'D FIND IN ANY GREAT TAPAS BAR IN SPAIN.

OUR CHEFS ARE PASSIONATE ABOUT FOOD AND WORK VERY HARD TO BRING YOU AUTHENTIC FLAVOURS WITH NO ADAPTATIONS. DUE TO THE SIZE OF OUR SMALL KITCHEN, IN BUSY TIMES WE WON'T BE ABLE TO GET ALL YOUR FOOD TOGETHER, BUT WE'RE REALLY DOING OUR BEST.

IF YOU LIKED WHAT YOU HAD, WE WOULD APPRECIATE SOME FEEDBACK THROUGH THE COMMON PORTALS, SPREAD THE WORD!

THE IBERIAN DELICIAS COMPANY

Iberico

DYSON PLACE, 4 SHEFFIELD

MEAT AND CHEESES

OUR SELECTION OF IBERIAN QUALITY CHARCUTERIE AND CHEESES

JAMON IBERICO PLATTER (GF) £18

MEAT PLATTER (GF) £16

MIX PLATTER (GF) £16

CHEESE PLATTER (GF)(V) £16

CECINA CARPACCIO PLATTER £16

(CURED BEEF) (GF)

ARTISAN BREAD

BREADED BASKET WITH FIRST PRESS OLIVE

OIL AND BALSAMIC £3.95

ALIOLI +£1

COLD TAPAS FROM THE BAR

OLIVES £3

FRIED SALTED ALMONDS £3

PATATAS ALIÑADAS AL ESTILO CASABLANCA £6

POTATO SALAD WITH SPRING ONIONS, OLIVE OIL, SHERRY VINEGAR AND PARSLEY

TOSTA DE SARDINA £5

CRISPY BREAD TOAST WITH A WHOLE LOIN OF SMOKED SARDINE

MANCHEGO WITH QUINCE PASTE £5

DESSERTS

SANTIAGO CAKE (ALMOND CAKE) (GF) £5.5

BURNT BASQUE CHEESECAKE (GF) £5.5

TARTA DE LA ABUELA £5.5

(CHOCOLATE AND BISCUIT)

DESSERT CHEESE PLATTER (GF) £11

ICE CREAM BOWL (GF) £4.5

ADD ICE CREAM TO CAKE FOR £1

CHOCOLATE OR VANILLA

PAELLA SUNDAYS

SUNDAYS ARE OUR PAELLA DAYS, IT'S THE ONLY DAY OF THE WEEK WE COOK IT AND YOU SURELY OUGHT TO TRY IT. WE ONLY DO THEM BY PREORDER, MINIMUM 2 PEOPLE.

 Tripadvisor

 Google
Reviews ★★★★★