IBÉRICO WORLDATAPAS

PARTY MENUS



PARTY MENUS

AVAILABLE FOR TABLES OF 7+

At Iberico World Tapas, our food embraces the tapas concept of sharing, designed for you to explore our dishes and sample a variety of plates.

Your party will receive all of the dishes listed on the menu provided for your lunch or evening booking. The selection of plates will arrive as they're ready - we recommend you enjoy the dishes as they arrive rather than waiting for the full selection of your tapas feast.

We'll send the appropriate no. of each dish listed for your party size, but don't worry, there will be plenty to go around!

Desserts are not included in the set menu price but can be ordered on the day of your booking when you've finished your tapas selection. Enjoy our selection of sweet dishes at a discounted price to our restaurant menu.

To secure your booking, we will need a £10 per cover deposit. Please be aware that if you were to cancel your booking or significantly decrease your party no. 24 hrs before your reservation, we will keep the £10 per cover lost from the deposit provided.

We've highlighted the common allergens in each of the dishes you will receive - please inform us at least 48 hrs before your reservation of any dietary requirements or allergens to allow us to make the necessary changes.

Please be aware we're an intimate restaurant. We ask that you are respectful of other diners and, therefore, no fancy dress or excessive table decorations are allowed.

An optional 10% service charge will be added to your bill.

We're not able to offer individual drinks tabs for party bookings.

Please do not hesitate to get in touch if you have any queries - we look forward to seeing you!



LUNCH PARTY MENU

22 pp

SATURDAY 12 PM - 3 PM

START

Catalan Bread G V

Spanish Cheese Board D N

Spanish Charcuterie Board D

MEAT

Inside-Out Chicken Wings, Yuzu Sweet Chilli G

Asturian Bean Stew - Pork Belly, Butter Bean, Morcilla, Chorizo D

FISH

Gambas al Ajillo (shell on)

Citrus Cured Sea Bass, Fennel, Ajo Blanco, Orange, Mint DGN

VEG

Charred Broccoli, Coriander & Lime, Red Onion, Almond Salsa Macha NV

Triple Cooked Patatas Bravas, Allioli (V option available)



EXTRA ORDER ON THE DAY

5 each

DESSERTS

Churros, Chocolate Sauce DGV

Carrot & Cardamom Pudding, White Chocolate, Mango, Pistachio N Vg

Basque Cheesecake, Patxaran, Blood Orange D V

Chocolate Tart, Miso, Hazelnut DGNV

D Contains Dairy

G Contains Gluten

N Contains Nuts

V Vegetarian



EVENING PARTY MENU 32.5 pp

TUESDAY - SATURDAY 5 PM - 10 PM

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Home-Made Sourdough, Olive Oil & Balsamic G V

Catalan Bread G V

Spanish Cheese Board DN

Spanish Charcuterie Board GD

WEAT

Inside-Out Chicken Wings, Yuzu Sweet Chilli G

Asturian Bean Stew - Pork Belly, Butter Bean, Morcilla, Chorizo D

Ox Cheek, Sweet Potato, Cavolo Nero, Ginger G

YISH.

Gambas al Ajillo (shell on)

Citrus Cured Sea Bass, Fennel, Ajo Blanco, Orange, Mint DGN

Mackerel, Potato Pave, Piquillo Salsa, Black Olive, Guindilla

/EG

Charred Broccoli, Coriander & Lime, Red Onion, Almond Salsa Macha NV

Triple Cooked Patatas Bravas, Allioli (V option available)

Cauliflower Gratinada, Manchego, Truffle Honey DV



EXTRA ORDER ON THE DAY

5 each

DESSERTS

Churros, Chocolate Sauce DGV

Carrot & Cardamom Pudding, White Chocolate, Mango, Pistachio NVg

Basque Cheesecake, Patxaran, Blood Orange DV

Chocolate Tart, Miso, Hazelnut DGNV

D Contains Dairy

G Contains Gluten

N Contains Nuts

V Vegetarian

Vg Vegan

