

**IBERIA RESTAURANT TAKE OUT**  
**Tue to Sat from 12:00 to 8:00 pm, Sun 4:00 pm to 8:00 pm**  
**Please call (650) 325-8981 or email [myiberia@yahoo.com](mailto:myiberia@yahoo.com) to place your order**  
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**ROCK of GIBRALTAR SANDWICHES** (served in ciabatta roll)  
 (pick up by 3:00 pm)

HAM SANDWICH, thinly-sliced <i>prosciutto cotto</i> , with lettuce, tomato, mayo and mustard	\$10.75
PO' BOY, crispy breaded shrimp, lettuce chiffonade, olives and tomatoes	\$11.50
THE SPANIARD, Spanish tortilla, sliced tomatoes and Manchego cheese	\$9.75
THE MEDITERRANEAN, grilled mushrooms, olive tapenade, Manchego cheese, tomato, red onion and lettuce, sprinkled with olive oil and sherry vinegar	\$10.50
SERRANO HAM SANDWICH, the simply classic Spanish version, with paper-thin imported ham and sweet butter	\$12.75
GRILLED CHICKEN SANDWICH, olive tapenade, escalibada (roasted marinated eggplant, peppers, tomatoes & onions), & lettuce	\$12.50
GIBRALTAR BLT, butter lettuce, tomato, and applewood bacon, with avocado and red onions	\$10.75
FRIED CHICKEN SANDWICH, toasted with Swiss cheese and marinated tomato salad	\$12.75
GRILLED HAM & SWISS, hot and delicious	\$11.25
EL CUBANO, roast pork, ham, Swiss cheese, Manzanilla olives,	\$13.50
STEAK SANDWICH, marinated skirt steak grilled on the open fire, with grilled onions, lettuce & tomato	\$12.75
EL DELICIOSO , toasted with Serrano ham, Manchego cheese and dates	\$11.25

**TO START**

LARGE CAESAR SALAD, for one to three	\$12.50
PATATAS BRAVA, spicy fried potatoes with garlic mayonnaise	\$7.85
GAMBAS al AJILLO, prawns, toasted garlic, sherry wine	\$19.00
PINCHITO de CORDERO, lamb kabob, marinated with paprika, cumin and lemon	\$3.80 ea.
VERDURAS al HORNO, vegetable gratin with shallots, cream and Mahon cheese	\$15.00
TORTILLA de PATATAS (9 in.)	\$18.00
DATILES ENDIABLADOS, chorizo stuffed and bacon wrapped dates	\$1.75 ea.
EMPANADITA de POLLO, chicken, roasted tomatoes, onions, and peppers	\$2.75ea.
ENSALADA de PULPO, octopus, bean and <i>piquillo</i> pepper salad	\$17.50
ACEDIAS, pan fried sand dab filets, white wine and mushroom sauce	\$14.75
POLLO VILLEROY, chicken filets & serrano ham, dipped in béchamel and fried	\$13.90
CODORNIZ en HOJALDRE, quail breast in puff pastry, with duck pâté, mushroom sauce	\$10.90

**OUR AWARD WINNING PAELLAS**  
**saffron-infused rice with chicken, pork and seafood**  
**vegan option available upon request**

SMALL, for one to three	\$42.90
LARGE, for four to six	\$79.80
ARROZ con POLLO, beer braised chicken and rice, red pepper sofrito, for one to three	\$32.60

**VUELVE a la VIDA (resurrection) PASTAS**

FETTUCCHINE IBERIA, with roasted peppers, eggplant and grilled chicken	\$19.50
PENNE PICASSO, with grilled prawns, scallops, bacon and garlic	\$22.00
BUCATINI con le SARDE, sardines, fennel, onions, saffron and raisins	\$16.80
CANELON a la CATALANA, a traditional favorite in Barcelona: pasta tube stuffed with chicken, veal and pork topped with béchamel and baked	\$19.85

**prices do not include fifteen percent service and nine point seven five percent sales tax**

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**REFRIGERATED PANTRY**

*GAZPACHO	\$9.00/Qt.
*FABADA ASTURIANA, Spanish stew of meats and legumes	\$17.00/Qt.
*CALLOS, trotter and tripe stew with pork belly and chorizo	\$14.00/Pt.
*PASTEL de SALMON, Scottish salmon and spinach pie, potato crust	\$17.50
*COSTILLITAS con CHORIZO, pork ribs and chorizo; braised with onions	\$9.00/Qt.
*GOOSE CONFIT, slow-cooked in its own fat, approx seven ounce container	\$1.75/oz.

**SANGRIA & LIBATIONS**

SANGRIA, Iberia Restaurant's own rendition	\$25.00/750 ml.
THE MARGARITA, Cuervo Gold tequila, Cointreau, Grand Marnier, fresh lime	\$48.00/750 ml.
CAIPIRINHA, cachaça, lime, sugar, nectar of the gods!	\$45.00/750 ml.
THE MANHATAN, Michter's bourbon, Lustau vermut, orange bitters, brandy cherry	\$69.00/750 ml.
PAGO de ALMARAES, 2011 Tempranillo/Cab Sierra Morena, Spain	\$7.99/750 ml.

**DESSERTS**

FLAN, classic baked custard, caramelized sugar sauce	\$4.50
TRES LECHES CAKE, with condensed milk and caramel sauce (serves four)	\$12.75
BRAZO de GITANO, pistachio genoise filled with chocolate mousse	\$7,80
ARROZ con LECHE, creamy rice pudding, cinnamon, lemon zest	\$4.25
TARTA de SANTIAGO, orange almond torte soaked with orange reduction	\$6.75

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