

IBERIA RESTAURANT TAKE OUT MENU

Tue to Sat from 12:00 to 8:00 pm, Sun 4:00 pm to 8:00 pm
Call 650-325-8981 or email myiberia@yahoo.com to place your order
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IBERIA RESTAURANT TAKE OUT MENU WEEK DAY SPECIALS*

***weekday special orders need to be placed by the day before**

Every day is Tempranillo day

Four bottles of Bodegas Pago de Almaraes
Tempranillo varietal, Granada, Spain
\$20.00 (\$25.00 food purchase required}

Tuesday's Paella and Tapas dinner for two (and the kids)
croquetas de jamon, ham croquettes (3)
deviled dates (4)
empanaditas, chicken turnovers (2)
tortilla de patatas
cheese scones
paella Iberia
\$55.00

Wednesday's Blue Plate Special
Arroz del Pobre
poor's man paella
baby clams, prawns, squid, bay shrimp
(serves one to three)
cheese scones
\$30.00



Thursday's Roast Dinner for two
empanaditas, chicken turnovers (2)
pinchitos, moorish-rub marinated lamb kabobs (2)
cheese scones
Caesar Salad
roasted potatoes
braising vegetables
braised Prime-grade pot-roast of beef
\$55.00

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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
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 tomato slices	\$12.75
GRILLED HAM & SWISS, hot and delicious	\$11.25
EL CUBANO, roast pork, ham, Swiss cheese, pickels	\$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 BRAVAS, 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	\$1.50 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	\$15.75
POLLO VILLEROY, chicken filets & serrano ham, dipped in béchamel and fried	\$14.90
CODORNIZ en HOJALDRE, quail breast in puff pastry, with duck pâté, mushroom sauce	\$10.90
SARDINAS a la PARRILLA, grilled sardine filet (3) wrapped in a grape leaf, garlic toast	\$8.80
FLAMENQUIN, pork loin filet wrapped with ham and Manchego cheese; fried	\$8.70

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

SMALL, for one to three	\$43.90
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

CANELON a la CATALANA, a traditional favorite in Barcelona: Pasta tubes stuffed with chicken, veal and pork; topped with béchamel and baked	\$19.95
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, pine nuts and raisins	\$16.80

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	\$15.00/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/Pt.
*GOOSE CONFIT, slow-cooked in its own fat, approx seven ounce container	\$1.75/oz.
*CHICKEN and LEEK PIE, chicken breast, leeks and mushrooms; sherry wine, cream	\$16.00
*STEAK and MUSHROOM PIE, classic English staple	\$18.75
*ADOBONG BABOY, pork adobo, Filipino recipe. 'Nough said. (rice \$2.75)	\$13.50/Pt.

* items heated/baked upon request

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 vermouth, orange bitters, brandy cherry	\$69.00/750 ml.
PAGO de ALMARAES, 2011 Tempranillo/Cab Sierra Morena, Spain	\$8.99/750 ml.

DESSERTS

FLAN, classic baked custard, caramelized sugar sauce	\$6.50
TRES LECHES CAKE, with condensed milk and caramel sauce (serves four)	\$12.75
BRAZO de GITANO, pistachio genoise filled with chocolate mousse	\$8.80
ARROZ con LECHE, creamy rice pudding, cinnamon, lemon zest	\$6.25
TARTA de SANTIAGO, orange almond torte soaked with orange reduction	\$7.90

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Hello to everyone again, just a quick word to thank all for your support.

Included with this email is the latest list of week-day specials (don't miss the pot roast) and also a reminder: the October 11th cooking class (Advanced Tapas) is the only class still available, don't miss the chance, gather some friends and do it!

In the meantime stay healthy...or is it thirsty?...my friends

Jose Luis

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