

IBERIA RESTAURANT TAKE OUT MENU

Take-Out: Tue to Sat from 12:00 to 8:00 pm, Sun 4:00 to 8:00 pm

Dine-In: Wed to Sun, 5:30 to 8:30 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*

***week-day specials need to be ordered 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: Steak Dinner for two

Caesar salad

grilled prime-grade beef sirloin (NY)

chimichurri sauce

spicy potatoes

griddle asparagus

cheese scones

flan

\$55.00

Thursday's Roast Dinner for two

empanaditas, chicken turnovers (2)

pinchitos, moorish-rub marinated lamb kabobs (2)

cheese scones

Caesar Salad

spicy potatoes

braising vegetables

braised Prime-grade pot-roast of beef

\$55.00

Sunday's Family Harvest Table for four (or more)

canelon a la catalana, pasta tubes stuffed with chicken, veal and pork, béchamel sauce

ensalada griega, tomatoes, cucumber, peppers and feta cheese

pollo al ajillo, chicken filets sauteed with brandy; pepper-garlic sauce

setas a la parrilla, grilled King oyster mushrooms, garlic, parsley and olive oil, cheese scones

spicy potatoes, arroz con leche, rice pudding

\$129.00

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

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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.
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
GAZPACHO	\$9.00/Qt.
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

OUR AWARD WINNING PAELLAS and RICE DISHES 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

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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	\$19.85
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

*VERDURAS al HORNO, vegetable gratin with shallots, cream and Mahon cheese	\$15.00
*FABADA ASTURIANA, Spanish stew of meats and legumes	\$17.00/Qt.
*CRAB GRATIN, scalloped potatoes, bacon, spinach and Mahon cheese	\$18.75
*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, slow cooked beef shoulder with mushrooms & port wine	\$18.75
*ADOBONG BABOY, pork adobo; braised with onions, soy sauce and vinegar (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 vermut, orange bitters, brandy cherry	\$69.00/750 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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