

## 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 8:00 pm

Call 650-325-8981 or email [myiberia@yahoo.com](mailto:myiberia@yahoo.com) to place your order

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### 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) cheese scones, croquetas de jamon, ham, croquettes (3), deviled dates (4)

empanaditas, chicken turnovers (2), tortilla de patatas

paella Iberia

\$55.00

#### **Wednesday's** Seafood dinner for two

cheese scones

gambas al ajillo, garlic prawns; sherry wine and paprika sauce

Caesar salad

griddle day boat scallops, smoked salmon mousse

Spanish rice, tomato sofrito

acedias, sand dab filets, mushroom sauce

griddle asparagus

flan

\$65.00

#### **Thursday's** Roast Dinner for two (plus), cheese scones, patatas bravas

empanaditas, chicken turnovers, deviled dates

ensalada andaluza (Romaine, shrimp, mushrooms & tomatoes), grilled asparagus

roast pork shoulder, Madeira-onion sauce

\$55.00

#### **Saturday's** Lazy Lunch for two (pick up by 3:00 pm)

grill asparagus with Manchego cheese

scallops and bay shrimp canelón, sauce Nantua

butternut squash strudel

\$40.00

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

cheese scones

canelón 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

poached salmon; sweet vermouth sauce

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

potato & Manchego cheese gratin

arroz con leche, rice pudding

\$129.00

**prices do not include fifteen percent service and 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, with Manchego cheese and tomato slices	\$12.75
GRILLED HAM & SWISS, hot and delicious	\$11.25
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
ENSALADA ANDALUZA romaine lettuce, bay shrimp, tomatoes, manzanilla olives, mushrooms, olive oil vinaigrette	\$13.85
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	\$11.90
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	\$9.70

### **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

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### VUELVE a la VIDA (resurrection) PASTAS

CANELON de MARISCO, scallops, shrimp and spinach; shellfish sauce.	\$19.50
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

### REFRIGERATED PANTRY

*CLAM CHOWDER, the closest you can get to Montauk	\$16.00/Qt.
*VERDURAS al HORNO, vegetable gratin with shallots, cream and Mahon cheese	\$15.00
*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
*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
<b>* items heated/baked upon request</b>	

### 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.

### DESSERTS

FLAN, classic baked custard, caramelized sugar sauce	\$6.50
TRES LECHES CAKE, with condensed milk and caramel sauce	\$8.75
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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**THANKSGIVING HOLIDAY**

**TO GO MENU**

~~Whole Diestel Turkey (for 8 to 10 guests) — \$90.00~~

~~½ Diestel Turkey \$50.00~~

~~Fully cooked breast (off the bone for easy carving)~~

~~Cava braised wings and legs~~

**Turkey is sold-out; Sides (below) still available**

Chorizo-sage stuffing \$17.00 qt.

Mashed potatoes \$16.00 qt.

Green bean almondine \$19.00 qt.

Cream of winter squash \$11.00 qt.

Cranberry orange relish \$16.00 qt.

Gravy \$14.00 qt.

**PLACE YOUR ORDER NOW**

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