

## **IBERIA RESTAURANT TAKE-OUT MENU**

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

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### **HOURS**

**Tue to Sat from 12:00 to 8:00 pm, Sun 4:00 pm to 8:00 pm**

### **VALENTINE'S DAY**

**February 14<sup>th</sup>, 2021**

#### **Tapas**

jamon Iberico de Bellota  
tortilla de patatas  
croquetas  
Iberia's dates  
grilled sardines

#### **Ensalada andaluza**

romaine, shrimp, mushrooms, Manzanilla olives & tomatoes

#### **Paella de langosta**

lobster paella, saffron infused rice with lobster, prawns, squid and clams

#### **English trifle**

almond cake, crème patissiere, berries, Chantilly cream

**For two \$138.00**

**Agusti Torello Brut Cava (Reserva Especial)**

\$55.00

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### WEEK DAY SPECIALS\*

**\*week day specials need to be ordered by the day before**

#### **Every day: The Home Sweet Home Dinner, for four (or more)**

Iberia's famous dates  
ham, chard and bean soup  
herb-stuffed lamb breast, white wine, herbs and olive sauce  
potato purée  
roasted Brussel sprouts with bacon  
leche merengada (frozen milk merengue), toasted almonds  
\$120.00

#### **Every day: The Home Bar de Tapas, for twelve**

8 oz. bottles of (ea.) Manhattan, Negroni, Old Fashion and Side Car\*\*  
Iberia's sangria, 750 ml.  
six pack Spanish lager  
sparkling mineral water, 750 ml.  
tortilla de patatas  
sardinas a la parrilla  
Iberia's dates  
croquetas de jamon  
empanaditas de carne y cebolla  
ensalada de pulpo  
ensaladilla rusa  
spanish olives, iberico chips, picos  
\$335.00

#### **Tuesday: 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 dinner in Catalunya, for two (plus)**

cheese scones  
canelon a la catalana, pasta tubes stuffed with chicken, veal and pork;  
béchamel sauce  
empedrat, `cobblestone` salad of tomatoes, olives, beans and salt cod  
pollastre amb llagosta, Catalan chicken and lobster classic; sauce of saffron, chocolate-almond *picada*  
costellas de xai amb romesco, grilled lamb chops; roasted peppers-almond sauce  
arros amb bolets, chanterelle mushrooms rice  
roasted Brussels sprouts  
flan  
\$98.00

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### **WEEK DAY SPECIALS\* (cont.)**

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#### **Thursday: Roast Dinner, for two (plus)**

cheese scones  
patatas bravas  
empanaditas, chicken turnovers  
deviled dates  
ensalada andaluza (Romaine, shrimp, mushrooms & tomatoes)  
roasted Brussels sprouts with bacon  
roast pork shoulder, Madeira-onion sauce  
\$55.00

#### **Saturday: Iberico and Sangria**

1.5 oz. of Iberico de Bellota ham, hand carved  
bottle of sangria  
(pick up by 3:00 pm)  
\$49.00

Winter Dinner, for four  
orange and red onion salad  
fabada Asturiana, Spanish stew of meats and legumes  
roasted broccoli, fresh cheese, lemon and chili flakes  
bananas with citrus juice and honey  
\$68.00  
(pick up by 3:00 pm)

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

cheese scones  
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  
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

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### REGULAR TAKE-OUT MENU

#### SALADS and SMALL PLATES

LARGE CAESAR SALAD, for one to three	\$12.50
ENSALADA ANDALUZA romaine lettuce, bay shrimp, tomatoes, manzanilla olives, mushrooms, olive oil vinaigrette	\$13.85
ENSALADA de PULPO, octopus, bean and <i>piquillo</i> pepper salad	\$17.50
GAZPACHO	\$9.00/Qt.
PATATAS BRAVAS, spicy fried potatoes with garlic mayonnaise	\$7.85
GAMBAS al AJILLO, prawns, toasted garlic, sherry wine	\$19.00
TORTILLA de PATATAS (9 in.)	\$18.00
DATILES ENDIABLADOS, chorizo stuffed and bacon wrapped dates	\$1.50 ea.
PINCHITO de CORDERO, lamb kabob, marinated with paprika, cumin and lemon	\$3.95ea.
EMPANADITA de POLLO, chicken, roasted tomatoes, onions, and peppers	\$3.25ea.
SARDINAS a la PARRILLA, grilled sardine filet (3) wrapped in a grape leaf, garlic toast	\$9.80
FLAMENQUIN, pork loin filet wrapped with ham and Manchego cheese; fried	\$10.70
SETAS al AJILLO, griddled king oyster mushrooms, garlic-parsley olive oil	\$9.85
CHIPIRONES RELLENOS, baby squid stuffed with tomatoes & sausage, braised in its ink	\$15.85

#### LIGHT COURSES

CHULETON a la PARRILLA, grilled prime-grade sirloin (8 oz.), <i>chimichurri</i> sauce	\$21.85
CODORNIZ en HOJALDRE, quail breast in puff pastry, with duck pâté, mushroom sauce	\$11.90
POLLO VILLEROY, chicken filets & serrano ham, dipped in béchamel, breaded and fried	\$14.90
BRAZUELO de CORDERO a la CERVEZA, lamb shank braised in stout, onions and olives	\$18.50
ACEDIAS, pan fried sand dab filets, white wine and mushroom sauce	\$15.75
VENISON SALISBURY STEAK, ground Texas venison steak, serrano ham and onion sauce	\$16.45

#### OUR AWARD WINNING PAELLA and RICE DISHES

PAELLA, 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	\$34.60
ARROZ ALICANTINO, shrimp, cuttlefish, clams, salmorreta (garlic, tomato, parsley), for four	\$58.00

#### 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

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### REGULAR TAKE-OUT MENU (con't)

#### REFRIGERATED PANTRY\*

\* items heated/baked upon request

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
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.
SHEPHERD'S PIE, beef, lamb, onions and carrots; cheddar cheese-potato crust	\$17.25
CHICKEN and LEEK PIE, chicken breast, leeks and mushrooms; sherry wine, cream	\$16.75
STEAK and MUSHROOM PIE, slow cooked beef shoulder with mushrooms & red wine	\$18.75

#### 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.
*THE HOME BAR, 8 oz. bottles of Manhattan, Negroni, Old Fashion and Side Car	\$85.00/combo

#### 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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