

IBERIA RESTAURANT TAKE-OUT MENU

Call 650-325-8981 or email 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 MENU

February 14th, 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

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

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WEEKDAY 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: 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
broccoli-cauliflower gratin
flan
\$65.00

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WEEKDAY 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 sprout 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

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

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
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
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	\$8.80
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

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 and fried	\$14.90
BRAZUELO de CORDERO a la CERVEZA, lamb shank braised in stout, onions and olives	\$19.80
ACEDIAS, pan fried sand dab filets, white wine and mushroom sauce	\$15.75
VENISON SALISBURY STEAK, ground Texas venison, serrano ham and onion sauce	\$17.40

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REGULAR TAKE-OUT MENU (con't)

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

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
*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
* 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.
*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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