

IBERIA RESTAURANT TAKE-OUT MENU

Call 650-325-8981 or email myiberia@yahoo.com to place your order

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

WEEK DAY SPECIALS*

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

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

Bottle of sangria with the purchase of Tuesday's special

\$19.00

Wednesday's dinner in Catalunya, for two (plus)

cheese scones

canelón 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 mushroom rice

roasted Brussels sprouts

flan

\$98.00

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

'oya de la yaya', grandma's beef stew, slow cooked with vegetables

olive oil cake

\$96.00

(pick up by 3:00 pm)

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WEEK DAY SPECIALS* (cont.)

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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	\$18.50
GAZPACHO	\$9.00/Qt.
PATATAS BRAVAS, spicy fried potatoes with garlic mayonnaise	\$7.85
GAMBAS al AJILLO, prawns, toasted garlic, sherry wine	\$20.00
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	\$3.45ea.
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	\$11.70
SETAS al AJILLO, griddled king oyster mushrooms, garlic-parsley olive oil	\$9.85
CHIPIRONES RELLENOS (5), 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	\$12.90
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	\$16.75
VENISON SALISBURY STEAK, ground Texas venison steak, serrano ham and onion sauce	\$13.45
GRILL LAMB CHOPS (4), served with Romesco sauce (roasted ñora peppers and almonds)	\$19.75

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
PAELLA de LANGOSTA, lobster paella with cuttle fish and prawns, for one to three	\$72.00

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 ten 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, Manhattan, Negroni, Old Fashion or Side Car	\$25.00/ 8oz.

DESSERTS

FLAN, classic baked custard, caramelized sugar sauce	\$7.50
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
ENGLISH TRIFLE, layers of almond cake, berries, crème anglaise and Chantilly cream	\$8.75

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