

CHARCUTERIE

Cured meats and cheese boards

1 type 8 | 3 types 18

Parmigiano Reggiano 993

Perlagrigia cow's milk cheese

Ubrico di Raboso cow's cheese aged

in Raboso wine

Aged pecorino cheese refined in wine

Montalban goat's milk cheese

Blue buffalo milk cheese

"Il Fioretto" pecorino cheese

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Mortadella Bologna La Dotta

Parma Ham S. Ilario

Mariola Salami

Patanegra Lardo

Coppa La Rinomata

Cooked Ham Il Praga

Mountain Speck



DA-O-MÂ *From the sea*

Ombrina in hazelnut crust &

Taggiasca olives, rosemary parmentier

24

Crispy octopus, broccoli & lemon

cream, hollandaise sauce, crispy

chorizo **26**

Cover charge **2**

COMFORT FOOD

Comfort food for mind and soul

Pappardelle with wild boar ragu **20**

Braised beef cheek in red wine,
mashed potatoes & fine black truffle
from Seborga **28**

Bao with pulled jackfruit, crunchy
vegetables, sriracha mayo **18**

Raviolo filled with cacio e pepe,
Patanegra lardo **20**



JOSPER

Charcoal-grilled

Premium Irish Tagliata **24**

Premium Irish New York Strip **26**

Argentina Black Angus beef fillet **30**

American Black Angus entrecôte **38**

*All meats are served with salad
and double-cooked potatoes,
weight 250 g*

SAUCES

Blue cheese **3**

Shallot & Port **3**

Truffle **5**

SHARING

Spanish T-bone of Rubia Gallega **9/hg**

Fregola with seafood **68**

TAPAS

Gourmet d'eli tasting bites

'Nduja IGP & Jospier bread **5**

Crispy panissa **5**

Patatas bravas **5**

Padrón peppers **6**

Our "Russian" potato salad **8**

Stuffed veal "cima" with green sauce **8**

Cantabrian anchovies, butter & Jospier
bread **8**

Veal tonnato **9**

Parma ham croquettes, bravas sauce **10**

Salt cod croquettes, pine nut sauce,
caramelized onions **12**



DA-A-TAERA *From the land*

What the Cabbage! Cauliflower,
black kale, Brussels sprouts **16**

Roasted beetroot, warm goat cheese,
pear & cinnamon chutney **18**

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Allergen menu available on request. We cannot guarantee the absence of traces of allergens due to the lack of separate preparation areas.

Some products may be blast chilled in accordance with current regulations; if necessary, frozen products may be used.