

CHARCUTERIE

Charcuterie & Cheese Boards

1 type 8 | 3 types 18 with jams
Parmigiano Reggiano PDO 993 - cow
Capra Montalban - Goat
Pecorino Petroso - Sheep
Burrata di Andria PGI - Fresh creamy
Pecorino Pastore Central - Sheep
Maccagno - Raw milk cow
Vintage Cheddar Village Oak - cow (UK)

1 type 8 | 3 types 18

Mortadella Bologna La Dotta
Parma Ham S. Ilario
Mariola Salami
Patanegra cured pork fatback
Coppa (cured pork neck)
Cooked Ham Il Praga
Mountain Speck



DA-O-MÂ *From the sea*

Scallop, peach & thyme tortelli **24**
The catch of the day with a side dish
depending on market availability...
price varies

Cover charge **2**

SUMMER VIBES

The taste of summer, one bite at a time.

Burrata (PGI) 250g, basil crumble,
cherry tomato gazpacho **18**
Tigelle, beef tartare, Parmesan, rocket,
summer truffle **22**
Panko-crusted king prawns, lime and
mint mayonnaise **26**
Yellowtail tiradito, mango sauce,
avocado, crispy quinoa **24**

JOSPER

Charcoal-grilled



Argentinian Asado de Tira **24**
Irish Hereford Picanha, Brazilian BBQ
style **24**
Pastrami sandwich with US Black Angus
brisket **26**
Argentinian Black Angus Entrecôte **28**

*All meat dishes will be served with a salad
and potato chips; meat portion: 250g*

SAUCES

Chimichurri	3
Bernese	3
Summer truffle	5

SHARING

Spanish Tbone of Rubia Gallega **9/100g**
Beetroot paella with raw prawns,
lemon and almond sauce **68**

TAPAS

Gourmet deli tasting bites

Crispy panissa **5**
Patatas bravas **5**
Padrón peppers **6**
Raw vegetables & dips **7**
Our Russian salad **8**
Gnocco fritto with
cured baked pork belly **8**
Cantabrian anchovies,
butter & Josper 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*

Carrot falafel, carrot and ginger purée,
summer salad **14**
Marinated watermelon tataki, feta,
cherry tomatoes and mint **16**

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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.