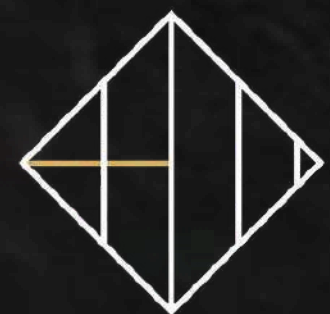




IBÉRICA





Host in Spanish Elegance

In the heart of downtown Montreal, Ibérica sets the stage for unforgettable gatherings. Designed by acclaimed interior architect Zébulon Perron, the space blends modern sophistication with Mediterranean warmth, where elegant details and dramatic lines create an atmosphere unlike any other.

From vibrant tapas to signature paellas, every dish reflects the true spirit of Spain. Our menus are designed to be shared, savored & remembered, perfect for turning any meal into a celebration.

With two distinct floors, Ibérica offers flexibility for every occasion. From intimate private dinners to full-scale corporate soirées, our team brings precision, passion, and Spanish charm to every detail.

Main Floor

THE SPACE

- Elegant main dining room with full bar
- Distinctive interior designed by Zébulon Perron
- Full or semi-private event options
- Accommodates up to 100 guests
- Flexible layouts for different event formats

DINING & EVENTS

- Cocktail receptions with passed canapés
- Seated multi-course dinners
- Tapas and sharing-style menus
- Custom menus tailored to your event

BAR & WINE

- Curated wine selection
- Cocktail and full bar service

EVENT SERVICES

- Dedicated event planning support
- Customized menus & printed materials
- DJ and entertainment options





Second Floor

THE SPACE

- Intimate mezzanine overlooking the main dining room
- Distinctive, elevated setting for private gatherings
- Accommodates up to 50 guests
- Flexible layouts for seated or cocktail-style events

IDEAL FOR

- Corporate dinners and celebrations
- Birthdays and milestone events
- Engagements and intimate receptions
- Cocktail evenings and social gatherings

EVENT FORMATS

- Seated multi-course dinners
- Cocktail receptions with passed canapés
- Tapas and sharing-style menus

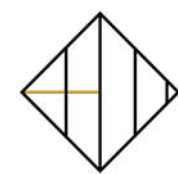
DINING & BAR

- Custom menu options
- Curated wine selection
- Cocktail and full bar service



Menus

From passed canapés and cocktails to shared tapas, paella and multi-course dining, every Ibérica event is built around the table. Menus can be tailored to your group, occasion and style of service.



IBÉRICA

CANAPÉ MENU

COCA BREAD WITH TOMATOES • \$4

FRESH OYSTER • \$4

OYSTER WITH GIN & YUZU FOAM • \$6

VEGETARIAN PINTXO • \$6

IBERIAN HAM FRITTER • \$6

CHICKEN FRITTER • \$6

COD FRITTER • \$6

SHRIMP FRITTER • \$8

GARLIC SHRIMP • \$6

BEEF TARTARE • \$8

LOBSTER CONE, SPICY MAYO • \$12

SALMON TARTARE • \$8

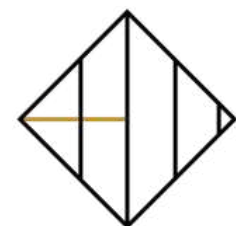
GALICIAN-STYLE OCTOPUS • \$8

“DADOS” FILET MIGNON • \$8

ASSORTED CHEESE PLATTER • \$30

MIXTA IBÉRICA PLATTER • \$36





IBERICA

THREE-COURSE MENU \$75

6 OYSTERS, RASPBERRY + 24

IBERIAN ASSORTED COLD CUTS PLATTER + 36

COCA BREAD, FRESH TOMATOES, MANCHEGO CHEESE, OLIVE OIL, FLEUR DE SEL

DUO OF FRITTERS, JAMÓN AND COD FISH

OCTOPUS GALEGA STYLE

GARLIC AND ESPELETTE PEPPER TIGER SHRIMPS (3)

TOMATO SALAD WITH RED ONION, GOAT CHEESE, OLIVES

GRILLED SQUID WITH SALSA VERDE

PAN SEARED FISH FILET, MASHED POTATO, GREEN BEANS

BARCELONA PAELLA, SAUSAGE, SEAFOOD

SEASONAL VEGETABLE PAELLA

GRILLED CORNISH HEN, GARLIC, LEMON

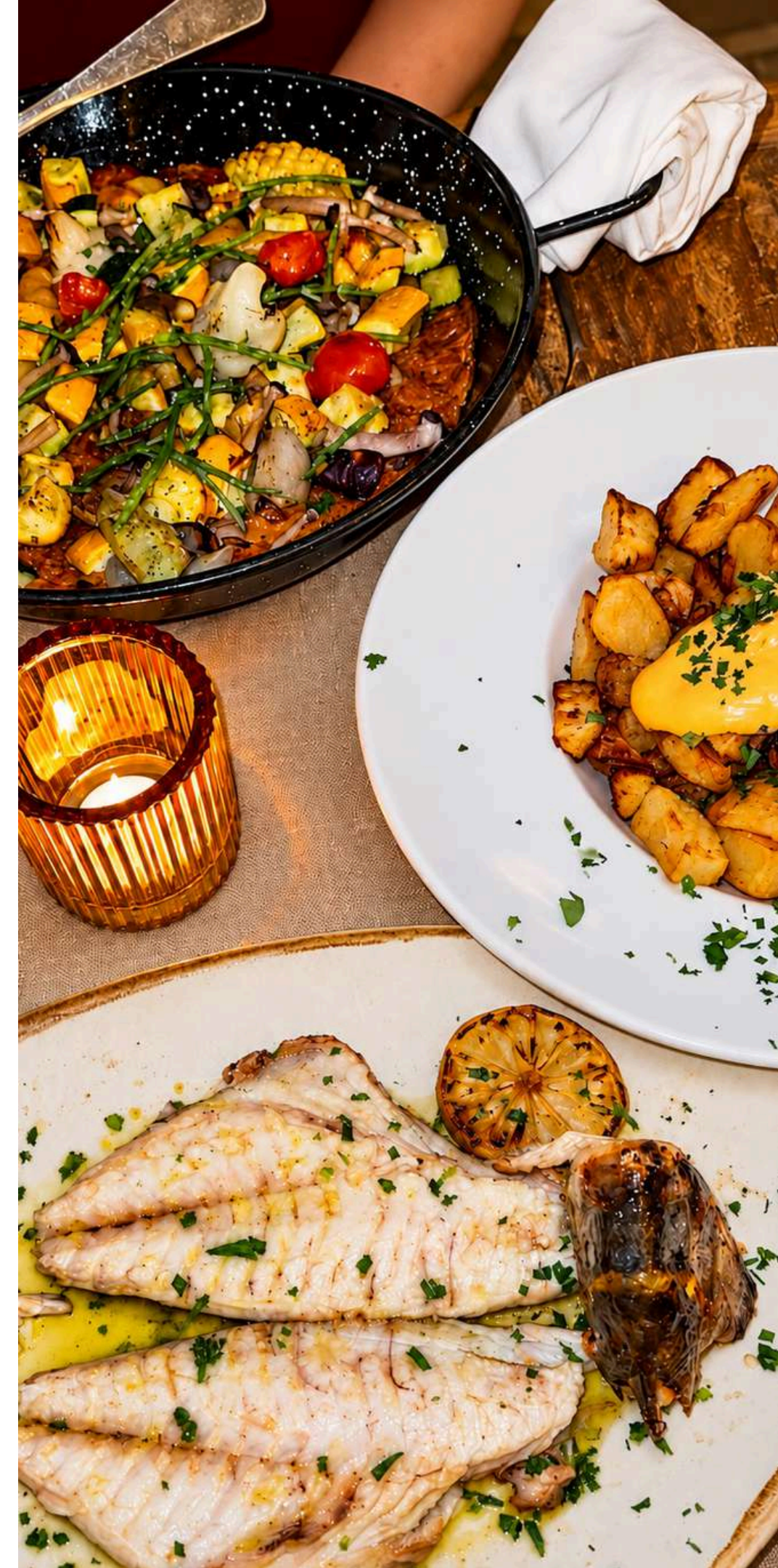
GRILLED WHOLE SEA BASS, GREEN BEANS + 15\$

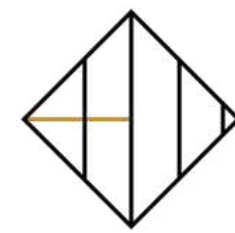
GRILLED FILET MIGNON, PEPPER DEMI-GLACE, SEASONAL VEGETABLES +15 \$

CHOCOLATE MOUSSE, CROUTONS, OLIVE OIL, FLEUR DE SEL

&

CHURROS WITH DULCE DE LECHE





IBERICA

FOUR-COURSE MENU \$95

6 OYSTERS, RASPBERRY + 24

IBERIAN ASSORTED COLD CUTS PLATTER + 36

COCA BREAD, FRESH TOMATOES, MANCHEGO CHEESE, OLIVE OIL, FLEUR DE SEL
PINTXO OF IBÉRICO CHORIZO & SALCHICHÓN, GUINDILLA & ANCHOVY

LOBSTER BISQUE WITH CROUTONS
TRIO OF CROQUETTES: CHICKEN, JAMÓN & SHRIMP
GRILLED OCTOPUS, PIMENTO OIL, FINGERLING POTATOES & ONION SALAD
BEEF TARTARE, JAMÓN CHIPS & ANCHOVY
TOMATO SALAD, RED ONION, GOAT CHEESE & OLIVES

PAN-SEARED FISH FILLET, SAFFRON MASHED POTATOES & SEASONAL VEGETABLES
BARCELONA PAELLA WITH SAUSAGE & SEAFOOD
GRILLED LAMB CHOPS, PIQUILLO PEPPER HUMMUS & PATATAS BRAVAS
PAELLA WITH SEASONAL VEGETABLES
GRILLED CORNISH HEN WITH GARLIC & LEMON
GRILLED FILET MIGNON, PEPPER DEMI-GLACE & SEASONAL VEGETABLES +15 \$

CHOCOLATE MOUSSE, CROUTONS, OLIVE OIL, FLEUR DE SEL
&
CHURROS WITH DULCE DE LECHE



IBÉRICA

An Experience to Remember

From corporate dinners and milestone celebrations to intimate gatherings, let Ibérica bring your event to life with exceptional food, warm hospitality and unmistakable Spanish character.

LET'S PLAN YOUR EVENT

info@iberica.ca

(514) 285-1888

www.iberica.ca

