

# The **IBERIAN PIG**®

## PRIVATE DINING

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The Iberian Pig is a modern Spanish tapas restaurant. As a fixture in Atlanta since 2009, we have grown a loyal following by delivering guests bold, flavor packed dishes, in a warm convivial environment. Traditionally, tapas have served a means to encourage and spark conversation between friends, family, coworkers, and even strangers, making The Iberian Pig the perfect venue for parties and private events of all sizes and styles.

Please see below for our group menu options. Gluten free and Vegetarian menu selections are available upon request. Please keep in mind that The Iberian Pig is a seasonal kitchen and bar, menu items can change based on seasonality, availability, and sustainability. We look forward to creating the perfect dining experience for you and your guests!

**CHRISTA WHITE**, *Private Events Manager*

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## RECEPTION MENUS

*These menus are available for standing reception style events, for parties of 10 guests or more.*

### COCKTAIL RECEPTION MENU

*\$40 per guest*

**STATIONED CHARCUTERIA & CHEESE BOARDS** – *Chef's selections of 2 meats & 2 cheeses, served with accomterments*

**PASSED PLATTERS: select 4**

**B.W.D.** *applewood bacon wrapped Medjool dates, Manchego cheese, walnut, romesco sauce*

**PEPPADEW PEPPERS** *goat cheese stuffed peppers, pedro ximenez*

**PAN CON TOMATE** *pan de cristal, tomato (add burrata +\$4, add jamon iberico +\$14)*

**COCA CON SETA** *flatbread, roasted mushrooms, black truffle, pickled red onion, shiitake cream, mozzarella, provolone*

**IBERICO CROQUETAS** *crispy bechamel filled Iberico fritters, manchego, sofrito aioli*

**PORK CHEEK TACOS** *braised pork, grilled corn salsa, avocado crema, cilantro, lime*

**EMPANADAS DE CARNE** *braised beef short rib, Mahón, salsa verde, crème fraîche*

**RECEPTION DINNER MENU:** *served Buffet Style*

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*\$75 per guest*

**STATIONED CHARCUTERIE & CHEESE BOARDS** – *Chef's selections of 2 meats & 2 cheeses, served with accouterments*

**PASSED PLATTERS: select 2**

**PEPPADEW PEPPERS** *goat cheese stuffed peppers, pedro ximenez*

**B.W.D.** *applewood bacon wrapped medjool dates, manchego cheese, walnut, romesco sauce*

**PAN CON TOMATE** *pan de cristal, tomato (add burrata +\$4, add jamon iberico +\$14)*

**IBERICO CROQUETAS** *crispy bechamel filled Iberico fritters, manchego, sofrito aioli*

**EMPANADAS DE CARNE** *braised beef short rib, mahón, salsa verde, crème fraîche*

**BUFFET STATIONS: select 3 tapas, 2 raciones**

**Tapas:**

**ENSALADA DE PERA** *local greens, roasted pears, candied walnuts, valdeon bleu cheese, sherry vinaigrette*

**BROCCOLINI** *grilled, beurre monté, herb chevre, pimentón oil*

**PATATAS BRAVAS** *fried potatoes, smoky pimentón bravas aioli*

**COLES DE BRUSELAS** *brussels sprouts, golden raisin glaze, pasa escabeche, cracked pepper, pepita crumble*

**COCA CON SETA** *flatbread, roasted mushrooms, black truffle, pickled red onion, shiitake cream, mozzarella, provolone*

**COLIFLOR** *vadouvan roasted cauliflower, rioja onion chutney, garlic puree, crispy kale, pistachio*

**PORK CHEEK TACOS** *braised pork, grilled corn salsa, avocado créma, cilantro, lime*

**ALBONDIGAS** *pork meatballs, cascabel chili créma*

**IBÉRICO MAC 'N' CHEESE** *garganelli, mahón garlic cream, gremolata, charcuteria*

**Raciones:**

**BRAISED VEAL SHANK RAVIOLI** *roasted wild mushrooms, rioja cream, veal demi-glace, black truffle crème fraiche*

**MUSHROOM RAVIOLI** *roasted wild mushrooms, shiitake crema, truffle paté*

**GAMBAS AL AJILLO** *sautéed argentinian red shrimp, sherry garlic butter sauce, grilled ciabatta*

**LOMO\*** *seared pork tenderloin, aioli, grapefruit mojo, manchego, potato hay*

**PAELLA** *bomba rice, calamari, mussels, Argentinian red shrimp, seasonal vegetables, lemon a la plancha*

**BISTEC\*** *angus striploin, pepper salpicon, sofrito bernaise (+\$5 pp)*

**SUCKLING PIG\*** *whole roasted suckling pig, jus (+\$15 pp, 10 guest minimum)*

**DESSERT:**

**CHURROS**

**ASSORTMENT OF TRES LECHES & CHURROS** (+\$4 pp)

**ADD A CAVA TOAST!**

*“Mas Fi” - Cava, Penedes Spain - (+\$5 pp)*

*“Raventos i” - Blanc de Nit, Rose, Conca del Rui Anoia, Spain - (+\$8 pp)*

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**SEATED DINNER MENUS:** *choose from the menu tiers listed below. Tapas and raciones choices are listed on the following page. Dishes will be coursed appropriately and served tapas style.*

### TAPAS MENU

*\$50 per guest.*

*Chef's selection of charcutería + queso (2 each), choose 6 tapas, churros.*

### IBÉRICO MENU

*\$65 per guest.*

*Chef's selection of charcutería + queso (2 each), choose 6 tapas, choose 2 raciones, churros.*

### GRAND IBÉRICO MENU\*

*\$80 per guest.*

*Chef's selection of charcutería + queso (4 Ibérico meats, 3 cheeses), choose 6 tapas, choose 2 raciones, churros.*

*\*All supplemental charges for any tapas and raciones are included in the Grand Ibérico and the Último Menu pricing.*

### ÚLTIMO MENU\*

*\$130 per guest.*

*Cocktail reception | choose 2 tapas platters, Cava toast upon arrival.*

*Charcutería + Queso | chef's selection, 4 Ibérico meats, 3 quesos.*

*Tapas course | choose 4 tapas.*

*Raciones course | Pescado a la Parilla + choice of Suckling Pig, Paella or Steak, 2 tapas.*

*Dessert | churros.*

*\*All supplemental charges for any tapas and raciones are included in the Grand Ibérico and the Último Menu pricing.*

### SPECIALTY EXPERIENCES

#### **SUCKLING PIG MENU**

Cochinillo Asado (suckling pig) is a Spanish delicacy. We prepare our pigs true to tradition, roasted whole and presented tableside. We offer this experience as a chef curated menu. The meal includes 3 courses curated by our chef, inclusive of a selection of tapas, the suckling pig served with accompanying side dishes, and dessert. Please let us know if you have any special requests, dietary restrictions, or any aversions in general so we can take these preferences into consideration when crafting your menu. Wine pairings are available upon request for an additional charge. *This experience begins at \$95 per person and we ask for at least 72 hour notice needed to ensure sourcing and appropriate cooking time. Additional charges may apply for specialty items. Minimum party size is 6 people.*

#### **PAELLA**

Revered as Spain's national dish, paella is a saffron-rice based dish prepared with vegetables & seafood. We adjust our paella recipe to reflect the freshest seasonal ingredients and can customize to meet dietary restrictions if necessary (example: vegetarian, no seafood). We serve the paella family-style. This experience is available as a supplement to any of our private dining menus. *Paella pan, \$15 per guest. Average portion size per guest, 4oz.*

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### TAPAS SELECTIONS

**PEPPADEW PEPPERS** goat cheese stuffed peppers, pedro ximenez

**B.W.D.** applewood bacon wrapped medjool dates, manchego cheese, walnut, romesco sauce

**ENSALADA DE PERA** local greens, roasted pears, candied walnuts, valdeon bleu cheese, sherry vinaigrette

**PAN CON TOMATE** sourdough, tomato (add burrata +\$4, add jamon iberico +\$14)

**BROCCOLINI** grilled, beurre monté, herb chevre, pimentón oil

**PATATAS BRAVAS** fried potatoes, smoky pimentón bravas aioli

**COLES DE BRUSELAS** brussels sprouts, golden raisin glaze, pasa escabeche, cracked pepper, pepita crumble

**COLIFLOR** vadouvan roasted cauliflower, rioja onion chutney, garlic puree, crispy kale, pistachio

**COCA CON SETA** flatbread, roasted mushrooms, black truffle, pickled red onion, shiitake cream, mozzarella, provolone

**PULPO** flamenco sauce, marble potatoes, andalucia olives

**VIEIRAS** diver scallops, sweet potato mousse, sofrito corn relish (+\$4pp)

**GAMBAS AL AJILLO** sautéed argentinian red shrimp, sherry garlic butter sauce, grilled ciabatta

**LANGOSTA** lobster tail, sofrito butter, peas, grilled lemon (+\$6 per guest)

**IBERICO CROQUETAS** crispy bechamel filled Iberico fritters, manchego, sofrito aioli

**PORK CHEEK TACOS** braised pork, grilled corn salsa, avocado créma, cilantro, lime

**EMPANADAS DE CARNE** braised beef short rib, mahón, salsa verde, crème fraîche

**ALBONDIGAS** pork meatballs, cascabel chili créma

**COSTILLAS AL PIMENTON** St Louis pork ribs, pedro ximenez sherry reduction

**IBÉRICO MAC ‘N’ CHEESE** garganelli, mahón garlic cream, gremolata, charcuteria

### RACIONES SELECTIONS

**PESCADO A LA PLANCHA** patagonian salmon filet, saffron crema, piquillo chimichurri

**LOMO\*** seared pork tenderloin, aioli, grapefruit mojo, manchego, potato hay

**BRAISED VEAL SHANK RAVIOLI** roasted wild mushrooms, rioja cream, veal demi-glace, black truffle crème fraîche

**MUSHROOM RAVIOLI** roasted wild mushrooms, shiitake crema, truffle paté

**BISTEC\*** angus striploin, pepper salpicon, sofrito bernaise (+\$8 per guest)

**PAELLA** bomba rice, calamari, mussels, Argentinian red shrimp, seasonal vegetables, lemon a la plancha

\*These items may be served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

### PRIVATE DINING BEVERAGE GUIDE

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While, not required, we do recommend selecting beverages to compliment your food menu selections. We can customize a beverage menu with any combination of wine, beer & cocktails. Preselecting beverages will expedite service during your event and will help achieve a targeted budget. Satellite bars are available for set up, and can be customized to your beverage preferences and offerings.

See below for our pre-selected wine offerings and please inquire about beer and cocktail offerings. For those not interested in pre-selected beverage package, the full menu will be available to your guests. All beverages are charged based on consumption.

### **TIER 1**

White | **Mas Asi**, Alvarinho, Vinho Regional Minho, Portugal 2020 \$48  
Red | **Mas Asi**, Tempranillo, Rioja, Spain 2020 \$48

### **TIER 2**

White | **Martinsancho**, Verdejo, Rueda, Spain 2019 \$56  
Red (*light-bodied*) | **Vina Bujanda Reserva**, Tempranillo, Rioja Alta, Spain 2015 \$52  
Red (*full-bodied*) | **Torres Gran Corona Reserva**, Cabernet Sauvignon, Penedes \$60

### **TIER 3**

White | **Fillaboa** Albariño, Rías Baixas, Spain 2020 \$70  
Red (*light-bodied*) | **Ken Wright Cellars**, Pinot Noir, Willamette Valley, Oregon 2021 \$72  
Red (*full-bodied*) | **CVNE Imperial Reserva**, Tempranillo, Graciano, Mazuelo, Garnacha, Rioja - 2015 \$95

### **TIER 4**

**Sommelier Selected Wines** paired with your dinner menu selections. Bottle pricing averages \$120/bottle. Wines are curated to enhance and compliment your food selections, focusing on Spanish varietals. We will do our best to accommodate special requests and/or varietals, subject to availability and party size. Our goal is to create an experience for your guests, where food and wine come together to create a taste sensation that's even more spectacular than they are on their own!

## CONTACT INFORMATION

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