

The **IBERIAN PIG**®

PRIVATE DINING

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!

Annastasia Noah

Private Dining Coordinator

anoah@chgrestartaurants.com

404-571-8800

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 CHEESE & CHARCUTERIA BOARDS –

Chef's selections of 2 meats & 2 cheeses, *served with accoutrements.*

+ OLIVES \$5/ person

+ + PEPPADEW PEPPERS \$4/person

+ ALMONDS \$5/ person

PASSED PLATTERS: select 4

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

PAN CON TOMATE *rustic bread, tomato (add house-made ricotta +\$4, add boquerónes +\$4, add Jamón Ibérico +\$7)*

COCA CON SETA *flatbread, roasted mushrooms, black truffle, pickled red onion, shitake cream, sorrel*

CROQUETAS DE IBÉRICO *crispy bechamel-filled Ibérico fritters, 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*

ALBONDIGAS *pork meatballs, cascabel chili crema*

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RECEPTION DINNER MENU: served Buffet Style

\$75 per guest

STATIONED CHEESE & CHARCUTERIE BOARDS -

Chef's selections of 2 meats & 2 cheeses, served with accoutrements.

PASSED PLATTERS: select 2

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

PAN CON TOMATE *rustic bread, tomato (add house-made ricotta +\$4, add boquerones +\$4, add Jamón Ibérico +\$7)*

CROQUETAS DE IBÉRICO *crispy bechamel-filled Ibérico fritters, sofrito aioli*

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

ALBONDIGAS *pork meatballs, cascabel chili crema*

BUFFET STATIONS:

choose 3 tapas, choose 2 raciones.

TAPAS:

ENSALADA *seasonal*

PATATAS BRAVAS *fried potatoes, smoky pimentón bravas aioli*

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

BRUSSELS *sautéed brussels sprouts, golden raisin, Gochugaru romesco, pickled peppers*

ALBONDIGAS *pork meatballs, cascabel chili crema*

IBERICO MAC N CHEESE *garganelli, Mahón garlic cream, gremolata, charcuteria*

RACIONES:

GAMBAS *Patagonian red shrimp, sherry garlic butter sauce, grilled sourdough*

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

(Also available as mushroom ravioli for a vegetarian option upon request)

LOMO* *seared pork tenderloin, aioli, grapefruit mojo, Manchego, potato hay*

PAELLA (+\$10 pp) *Bomba rice, Patagonian red shrimp, mussels, squid, seasonal vegetables*

BISTEC (+\$8 pp) *flat iron, spinach, papas criollas, km39 tuile, green peppercorn butter sauce*

SUCKLING PIG (+\$15 pp, 10 guest minimum) *marinated and pulled pork, house sauce, crispy chicharrons*

DESSERT:

CHURROS *cinnamon and sugar dusted pastry, chocolate ganache*

DESSERT ASSORTMENT OF TRES LECHES, CHURROS, AND CHEESECAKE EMPANADAS (+\$4 pp)

ADD ON A CAVA TOAST

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

“Poema” - Trepat, Rosé, Conca de Barbera, Spain - (+\$8 pp)

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SEATED DINNER MENUS: *choose from the menu tiers listed below, Tapas and Raciones descriptions 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 1 raciones, 1 vegetable tapas, churros.

GRAND IBÉRICO MENU*

\$80 per guest.

Chef's selection of charcutería + queso (2 each), choose 6 tapas, choose 2 raciones, 1 vegetable tapas, churros.

ÚLTIMO MENU*

\$150 per guest.

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

Charcutería + Queso | chef's selection, 3 Ibérico meats, 3 queso.

Tapas course | choose 4 tapas.

Raciones course | 1 raciones + choice of Suckling Pig or Paella, 2 vegetable tapas.

Dessert |

**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, and meat. 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

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

ENSALADA DE MANZANA *local greens, apples, La Dama Sagrada cheese, pepitas, scallion vinaigrette*

PAN CON TOMATE *rustic bread, tomato*

(add house-made ricotta +\$4, add boquerónes +\$4, add Jamón Ibérico +\$7)

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

TOCINO *apple-guajillo emulsion, mustard seed, fresh apples*

PATATAS BRAVAS *fried potatoes, smoky pimentón bravas aioli*

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

BRUSSELS *sautéed brussels sprouts, golden raisin, Gochugaru romesco, pickled peppers*

HONGOS *roasted wild mushrooms, garlic, herbs, amontillado sherry*

PULPO *Spanish octopus, flamenco sauce, marble potatoes, Andalucía olives*

CROQUETAS DE IBERICO *crispy bechamel-filled Ibérico fritters, 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*

ALBONDIGAS *pork meatballs, cascabel chili crema*

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

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

RACIONES SELECTIONS

COSTILLAS *grilled St. Louis ribs, pimentón glaze, Pedro Ximénez reduction*

GAMBAS *Patagonian red shrimp, sherry garlic butter sauce, grilled sourdough*

PESCADO A LA PARILLA *salmon, harissa sauce, spaghetti squash, kale*

LOMO* *seared pork tenderloin, aioli, grapefruit mojo, Manchego, potato hay*

HUEVO CON TRUFA *slow-braised pork cheeks, poached egg, black truffle paté, Manchego, sourdough*

BRAISED VEAL SHANK RAVIOLI *rioja cream, veal demi-glace, black truffle crème fraîche,
roasted wild mushrooms (Also available as mushroom ravioli for a vegetarian option upon request)*

BISTEC* (+\$8 per guest) *hanger steak, parsnip puree, chimichurri, gremolata*

PAELLA (+\$10 per guest) *Bomba rice, Patagonian red shrimp, mussels, squid, seasonal vegetables*

*These items are 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.

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PRIVATE DINING BEVERAGE GUIDE

While not required, we do recommend selecting beverages to compliment your menu selections. We can customize a beverage menu with any combination of wine, beer and cocktails. Preselecting beverages will expedite service and will help achieve a targeted budget. Satellite bars are available for set up, and can be customized based on your selections. See below for our preselected wine offerings and please inquire about beer and cocktail offerings. For those not interested in preselecting a beverage package the full menu can be available to your guests. All charges are based on consumption.

Below we have recommended wine tiers that are well balanced wines at various price points to suite all budgets. All beverages are charged based on consumption. Additional options are available upon request.

TIER 1

White | **MAS ASI**, *Alvarinho* - Monaco, Spain.....\$48
Red | **MAS ASI**, *Tempranillo* - Rioja, Spain.....\$48

TIER 2

White | **GAINTZA**, *Txakolina* - Getariako, Spain\$56
Red (*light-bodied*) | **11 PINOS**, *Bobal* - Manchuela, Spain.....\$52
Red (*full-bodied*) | **VIZACARRA SENDA DEL ORO**, *Tempranillo* - Ribera del Duero, Spain \$64

TIER 3

White | **CASA ROJO** “*La Marimorena*,” *Albariño* - Rias Baixas, Spain - 2020\$75
Red (*light-bodied*) | **CASTELL D’AGE**, “100% SYRAH, 0% SO₂” - Penedés, Spain - 2019...\$80
Red (*full-bodied*) | **FINCA VALPIEDRA RESERVA**, *Tempranillo* - Rioja, Spain - 2012\$96

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

Annastasia Noah

Private Dining Coordinator

anoah@chcrestaurants.com | 404-371-8800

TEL. 404 371 8800 | 121 SYCAMORE ST, DECATUR, GA 30030