

Laxeiro

Specials

Rabo de Buey 11

Slow cooked Oxtail in a red wine reduction accompanied with courgette, carrot and potato G

Chicken Goujons 8.50

Garlic chicken goujons made from breast of chicken with a lime & chill side salsa G

Lubina a la Plancha 12

Pan fried Sea Bass. Simply delicious.

Adobo 10

Marinated bite sized pieces of Hake & Coley in a light batter. A classic from the beaches of Malaga !! G

Pescado Y Marisco

Mejillones a la Marinera 8

Steamed fresh mussels in a Spanish white wine, tomato child Marinera sauce

Sardinas a la Barbacoa 7

Barbecued sardines

Galician Pulpo a Feira 14.50

Octopus drizzled with olive oil and a sprinkle of paprika

Gambas al Ajillo 9

Prawns, garlic & chilli oil

Calamares a la Andaluz 8.50

Squid rings in a crispy chickpea flour coating on a bed of white garlic alioli & black squid ink alioli G

Vegan Options

Our dishes are freshly prepared so if your vegan, ask one of our servers about vegan options for dishes marked **V**

Paella for 2

Paella Mixta 30

Rice, Chicken, Chorizo, Mussels, Squid, Prawns

Please note our Paella is freshly made and can take between 20-30 Minutes to serve. Ask Today's waiting time

Carne

- Exclusive to Laxeiro -

Rubia Gallega Steak a la Barbacoa 19.50

The Rubia Gallega - Galician Blonde is considered one of the finest meats in the world. Try it how we have it at home, on the BBQ and a generous pinch of sea salt.

Chorizo a la Manzana 8

Galician chorizo with apple G L

Costilla Iberico con Romero 9.50

Rosemary Iberico ribs with Honey

Croquetas de Jamon 7

Home made Serrano ham croquetas G L

Albondigas 7

Home made beef meatballs in tomato sauce G

Presa Iberica de Jabugo a la Barbacoa con

Pimientos de Piquillo 12.50

Barbecued shoulder of Jabugo Iberico pork, olive oil & rock salt accompanied with piquillo peppers

Vegetal

Pisto Manchego 7.50 v

Aubergine, peppers, courgettes, tomato, fried egg

Sautéed French Beans 7.50 Vegan

Sautéed spring french beans

Calabacines a la barbacoa, Manchego de

Romero y Miel 8.50

Barbecued Courgette with rosemary manchego & honey L

Pimientos de Padron 7.50

Padron peppers Vegan

Patatas Alioli & Bravas 5 v

Potato hunks with both alioli and bravas sauce

Tortilla 5

Egg, potato & onion spanish omelette

Broccoli, Romanesco & Cauliflower with Shaved

Manchego Cheese 7.50 v

Sautéed broccoli, romanesco cauliflower & white cauliflower with shaved Manchego cheese. The perfect autumn dish. L

Bread & Olives

Bread & Oil 3.50 Vegan

Selection of bread & olive oil G

Pan Tumaca 4.50

Catalan style tomato bread G Vegan

Bread & Alioli 4 G

Olives 3 Vegan

Cured Meats & Cheese

Surtido de Embutidos 17

Serrano ham, Manchego cheese, Iberico chorizo & salami GL

Tapa de Jamon 12

Serrano ham platter

Surtido de Quesos 13

Selection of Spanish cheeses, home made quince jelly & toast L

Salads

Beetroot & Goats Cheese 7 v

Beetroot, Spanish goats cheese & sherry vinegar L

Avocado, Cherry Tomato & Mixed leaf Salad 7

Avocado, cherry tomato, mixed leaf salad with a lemon dressing Vegan

Post & look at photos of our food online using **#laxeiomenu**

A Family Run Local Restaurant Celebrating 37 Years !

Isabel Rios started selling food on this site in 1982. Paris & Rios Delicatessen was the first food outlet of its kind at the time in the East End, turning the community and beyond onto new and exciting foods from Spain and beyond. People would come from all over London to try her food and especially her home cooking. Over time a corner of the deli where people would eat their lunch turned into a table, and this grew to two tables. Eventually Isabel opened Laxeiro along with her son, Eduardo who being brought up in the kitchen shared her passion for good food and wine. The name of the restaurant is taken from 'El Pintor Laxeiro' an artist from the same village in Lalin, Galicia as Isabel.

Laxeiro for us is our kitchen, dining room and home. We hope you feel equally at home with us and our great team.

Allergy Advice: Gluten - G Lactose- L Contains Nuts - N

Ask our staff for further information on allergies

Gm vegetable oil may be used for deep frying