



RESTAURANTE ESPAÑOL

FLOWER MARKET BREAKFAST

Breakfast

Spanish Breakfast 8

Chorizo Sausage, Tomato, Jamon Tortilla & Toasted Bread

Morcilla Breakfast 8

Morcilla Sausage with caramelised onion, Jamon Tortilla & Toasted Bread

Vegetarian Breakfast 7

Avocado, Spinach Tortilla, Piquillo Peppers & Toasted

Pan Tomaca con Jamon 8

Toasted Catalan style bread & tomato with Jamon Serrano

Fried Eggs on toast 5

Fried Eggs sunny side up on toasted bread

Scrambled Eggs on toast 6

Scrambled to order

Serrano Ham & Eggs on toast 7.50

Scrambled or fried

Tortilla 5

Classic Spanish Tortilla with Egg and Potato

Jam & Toast 4

Sunday morning loveliness

Extras: Jam, Butter 1 - Jamon, Chorizo, Manchego, Egg 2

Hot Drinks

Cappuccino 2.30

Cafe Con Leche 2.30

Cafe Americano 2.30

Flat White 2.30

Cafe Latte 2.80

Cafe Mocha 3

Espresso 2

Double Espresso 2.30

Hot Chocolate 3

Tea herbal or Breakfast 1.60

Soya Coffee add 30p

Bombita - Hot Chocolate with Brandy 5

Carajillo - Double espresso with a brandy shot 5

Breakfast Bocadillos Sandwiches

Jamon Serrano - Serrano Ham 6

with Extra Virgin Olive Oil, tomato & rocket leaves

Jamon Y Queso 7

Serrano Ham & Manchego Cheese with tomato & rocket leaves

Manchego Cheese 6

with Tomato & rocket leaves

Iberico Chorizo 6

Iberico Chorizo with tomato & rocket leaves

Salchichon Iberico - Iberico Salami 6

with Tomato & Lettuce with tomato & rocket leaves

Tortilla 6

A Spanish classic breakfast - Tortilla Sarnie

Pastries

Croissant 2

Almond Croissant 2

Raisin Whirl 2

Pan au Chocolate 2

Pastel de Nata 2

Cold Drinks

Freshly Squeezed Juices 3

Orange, Apple & Carrot Juice

Iced Coffee 2.80

Coke 2

Diet Coke 2

Lemonade 2

A Family Run Local Restaurant Celebrating 35 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.

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