



Paella for 2

Paella Mixta 30

Rice, Chicken, Chorizo, Mussels, Squid, Prawns

Please note our Paella is freshly made and can take between 20-40 Minutes to serve. Ask Today's waiting time

Pescado Y Marisco

Sardinas a la Barbacoa 7

Barbecued sardines

Galician Pulpo a Feira 13.50

Octopus drizzled with olive oil and a sprinkle of paprika

Gambas al Ajillo 9

Prawns, garlic & chilli oil

Calamares a la Andaluz 8

Squid rings in a crispy coating

Mejillones con salsa de Tomate y Chili 8

Mussels in a white wine, tomato & chilli sauce.

Vegetal

Pisto Manchego 7

Aubergine, peppers, courgettes, tomato, fried egg

Calabacines a la barbacoa, Manchego de Romero y Miel L 8

Barbecued Courgette with rosemary manchego & honey

Espárragos con salsa Romesco 7.50

Asparagus with romesco sauce. **Vegan**

Pimientos de Padron 7

Padron peppers **Vegan**

Patatas Alioli & Bravas 4.50

Potato hunks with both alioli and bravas sauce

Tortilla 5

Egg, potato & onion spanish omelette

Carne

Exclusive to Laxeiro

Rubia Gallega Steak a la Barbacoa 18

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 7

Galician chorizo with apple **GL**

Costilla Iberico con Romero 9

Rosemary Iberico ribs with Honey

Croquetas de Jamon 7

Home made Serrano ham croquetas **GL**

Albondigas 7

Home made beef meatballs in tomato sauce **G**

Morcilla con Huevo de Codorniz 7

Pork & rice black pudding, quails egg on piquillo pepper

Preso Iberico de Jabugo a la Barbacoa con

Pimientos de Piquillo 10

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

Bread & Olives

Bread & Oil 3.50

Selection of bread & olive oil **G**

Pan Tumaca 4.50

Catalan style tomato bread **G**

Bread & Alioli 4 **G**

Olives 3

Cured Meats & Cheese

Surtido de Embutidos 16

Serrano ham, Manchego cheese, Iberico chorizo & salami **GL**

Tapa de Jamon 12

Serrano ham platter

Surtido de Quesos 11 **L**

Selection of Spanish cheeses, home made quince jelly & toast

Salads

Beetroot & Goats Cheese 6

Beetroot, Spanish goats cheese & sherry vinegar **L**

Avocado, Fennel & Spinach Salad 7

Baby spinach leaves, avocado and baby fennel and lime juice
Vegan

Familia de Tomate con Feta 7

Heritage tomatoes, Oregano and feta cheese salad

A Family Run Local Restaurant Celebrating 36 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.