



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.

Carne

Chorizo con Sidra G 7

Galician chorizo with cider

Higado de Pollo con Panceta 8

Chicken liver with pancetta & sherry

Costilla Iberico con Romero 9

Rosemary Iberico ribs with Honey

Croquetas de Jamon G 7

Home made Serrano ham croquetas

Albondigas G 7

Home made beef meatballs in tomato sauce

Morcilla con Huevo de Codorniz 7

Pork & rice black pudding, quails egg on piquillo pepper

Fabada G 6.50

Slow cooked white beans & Chorizo

Preso Iberico de Jabugo a la Barbacoa 9

Barbecued shoulder of Jabugo Iberico pork, olive oil & rock salt

Pollo al Chilindron 9

Chicken with a tomato and red pepper sauce

Tortilla de Chorizo G 7

A classic Chorizo sausage Spanish omelette

Paella for 2

Paella Mixta G 30

Rice, Chicken, Chorizo, Mussels, Squid, Prawns,

Seafood Paella G 28

Rice, Mussels, Squid, Prawns

Please note our Paellas are freshly made and can take between 20-50 Minutes to serve. Ask Today's waiting time

Pescado Y Marisco

Rape con Gambas y salsa de Marisco G 10.50

Monkfish and Prawn with a seafood salsa

Sardinas a la Barbacoa 7

Barbecued sardines

Vieiras y Chorizo con Puré de Patata G 8

Scallops & chorizo on mashed potato

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 plancha 8

Pan fried squid, spanish style

Mejillones con salsa de Tomate y Chili 8

Mussels in a white wine, tomato & chilli sauce.

Vegetal

Pisto Manchego v 7

Aubergine, peppers, courgettes, tomato, fried egg

Calabacines a la barbacoa, Manchego y Miel v 8

Barbecued Courgette with rosemary manchego & honey

Judías Verdes con Tomate 6 v

French beans with sun blushed tomatoes.

Coliflor con Manchego v G 7

Cauliflower cheese Spanish style. Cauliflower with Manchego.

Pimientos de Padron v 7

Padron peppers

Patas Alioli & Bravas v 4.50

Potato hunks with both alioli and bravas sauce

Arroz con Azafrán v 5

Saffron Rice

Tortilla v 5

Egg, potato & onion spanish omelette

Tortilla de Espinaca v 6

Egg, spinach, potato, & onion Spanish omelette

Bread & Olives

Bread & Oil v G 3.50

Selection of bread & olive oil

Pan Tumaca v G 4

Catalan style tomato bread

Bread & Alioli v G 4

Olives v 3

Cured Meats & Cheese

Tabla de Embutidos 16

Serrano ham, Manchego cheese, Iberico chorizo & salami

Tabla de Jamon 12

Serrano ham platter

Tabla de Quesos v 11

Selection of Spanish cheeses, home made quince jelly & toast

Salads

Beetroot & Goats Cheese v 6

Beetroot, Spanish goats cheese & sherry vinegar

Tomato Salad v 6

Beef Tomato salad with onion and our house vinaigrette

Ensalada de Aguacate y Tomate v 6

Avocado, tomato & onion salad

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.