



### 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

#### Lentejas G 7

Slow cooked lentils & chorizo

#### Preso Iberico de Jabugo a la Barbacoa 9

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

#### Pollo al Ajillo 9

Chicken pieces in breadcrumbs

#### 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

#### Sea Bass G 11

Pan fried Sea Bass with cherry tomato & grenadine on the side

#### 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.

#### Espárragos al PX v G 7.50

Asparagus with Pedro Ximenez sherry reduction.

#### 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 4.50

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.