

# Laxeiro

## Specials

### Langostinos a la Barbacoa 12

King Prawns cooked on our barbecue

### Huevos Trufados, Patatas y Ajo Tierno 7 v

Truffled eggs with potato, spring onion and Padron pepper

### Cordero a la Barbacoa 10.50

Our famous barbecued lamb is back on the menu. Slices of spring lamb marinated in Spanish spices & cooked on our on the BBQ.

### Croquetas de Espinaca y Cabrales 8.50

Croquetas made with spinach & Cabrales blue cheese GL

### Hinojo Salteado 7 *vegan*

Sautéed spring fennel with cherry tomatoes and garlic

## Pescado Y Marisco

### Mejillones a la Marinera 8

Steamed fresh mussels in a Spanish white wine, tomato & chilli 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

### Preso 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

### Berenjena con Miel 7 v

A classic from Andalucia. Aubergine drizzled with Spanish honey. GL

### Pisto Manchego 7.50 v

Aubergine, peppers, courgettes, tomato, fried egg

### 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 v

Egg, potato & onion spanish omelette

### Arroz con Espárragos 7.50 *vegan*

Spanish style sautéed rice with English Asparagus

## 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