



Pescado Y Marisco

Mejillones a la Marinera 8

Steamed mussels in white wine, tomato & chilli

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 chickpea flour coating on a bed of white garlic alioli & black squid ink alioli G

Vegetal

Pisto Manchego 7

Aubergine, peppers, courgettes, tomato, fried egg

Calabacines a la barbacoa, Manchego de

Romero y Miel 8

Barbecued Courgette with rosemary manchego & honey L

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

Escalvada 8

Barbecued aubergine, peppers & onion, Catalan style, served chilled and drizzled with extra virgin olive oil..Topped with a goat's cheese cream. L

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 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.

Duck Breast & Pedro Ximenez 10

Duck breast, apple compote, red berries, PX sherry sauce

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

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

Specials

This Week

Rabo de Buey 9

Oxtail in a red wine reduction G

Pollo a la Parilla con estofado de patata y

pimiento 8

Barbecued rosemary chicken thighs on slow cooked potatoes & red and green peppers

Merluza Donostia 8

Oven roasted hake with paprika and cayenne pepper on mashed potato

Arroz Salteado 6

Sautéed rice autumn style with aubergine, peppers, courgettes & peas

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 7

Beetroot, Spanish goats cheese & sherry vinegar L

Familia de Tomate con Feta 7

Heritage tomatoes, Oregano and feta cheese salad L

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.