

# Laxeiro

## Today's Specials

### Pulpo a la Barbacoa 15

Barbecued Galician octopus on an aubergine & paprika mousse

### Solomillo con Salsa de Crema 13

Tender grass fed Sirloin with a cream, herb & spices sauce **L**

### Bacalao a la Vizcaina 10

Fillet of cod with a tomato & piquillo pepper sauce

### Ensaladilla Rusa 7

A classic dish eaten in every household in Spain throughout summer ! A tuna, carrot, pea, potato & mayo salad on sourdough toast **G L**

## 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**

## 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.

### Cordero a la Barbacoa 10.50

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

### 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 Iberico 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

### 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

## 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.

## 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

### Familia de Tomate con Feta 7.50

English Heritage tomatoes with oregano & feta cheese **L**

### 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

## Vegan Options

Our dishes are freshly prepared so if your vegan, ask one of our servers about vegan options for dishes marked **V**