

**A FAMILY RUN LOCAL RESTAURANT
ON COLUMBIA ROAD SINCE 1982**

A local, family run restaurant on Columbia Road since 1982, When Isabel Rios left rural Galicia in Spain at the age of 17 in 1964 she always had a dream of one day sharing her passion for great food. After settling in East London she opened the first delicatessen in East London on this site in 1982. Customers would eat their food at a corner table and soon enough this turned to two tables. Eventually Isabel opened Laxeiro, the first restaurant in the Shoreditch area along with her son, Eduardo who being brought up in her kitchen and deli, shared her passion for good food and great wines. Today our passion is as strong as ever and we welcome you to our restaurant Laxeiro for us is our bichen, dining room and home.

Buen Provecho! FOLLOW US I @LAXERO RESTAURANT

SEAFOOD

- Queen Scallops** 14
Queen scallops 'A La Plancha' with garlic and parsley
- Pulpo a Feira** 21.50
Galician style octopus, with a sprinkling of paprika, salt flakes and drizzled with extra virgin olive oil. A classic from the Camino.
- Gambas al Ajillo** 12
Pan fried prawns with garlic & chilli oil
- Calamares a la Romana** 12
Squid in a crispy chickpea flour coating **G**

MEAT

- Preso Iberica de Jabugo con Piquillo** 18
Barbecued shoulder of Iberico pork with rosemary Piquillo peppers & cherry tomatoes.
- Chorizo al Vino** 11
Smoked Galician chorizo, pan fried with red wine and accompanied with apple compote
- Croquetas** 10
Home made Serrano ham croquetas with alioli **G L**
- Albondigas** 10
Home made beef meatballs in tomato sauce **G L**
- Pinchos Morunos de Pollo** 14
Mediterranean-Moorish barbecued boneless chicken thigh skewers

SHARING SPECIALS FOR 2

- Rubia Gallega Sirloin Steak
a la Barbacoa** 29
From Galicia, the Rubia Gallega is renowned around the world. Cooked on our Barbecue & accompanied with chicory and shallot
- Arroz con Bogavante** 42
A whole lobster on 'Meloso' saffron 'wet' rice cooked in seafood broth. A classic from the Mediterranean.

PAELLAS & ARROZ

- Paella** 20
Traditional Spanish Paella with chicken, prawns, squid, mussels and saffron rice. Portion for one freshly made
- Arroz Negro** 16
From Valencia, squid ink 'Black Rice' with cuttlefish, prawns, squid and alioli.
- Fideuá** 22
From Gandía on the Mediterranean coast, this classic angel hair pasta fideuá paella with langoustines, prawns and cuttlefish.

VEGETABLE & SALADS

- Pimientos de Padron** 8.50
Padron peppers **V**
- Sautéed Chickpea & Spinach** 9
Sautéed Spanish chickpeas with spinach, Piquillo peppers & pumpkin seeds **V**
- Barbecued Courgettes with Rosemary
Manchego & Honey** 12
Ribbons of courgette with shaved rosemary manchego and a drizzle of honey **L**
- Pisto Manchego** 11
Slow cooked Aubergine, peppers, courgettes, tomato and topped with a fried egg
- Patatas Alioli & Bravas** 7.50
Potato hunks with both alioli and bravas sauce
- Tortilla Española** 7
Egg, potato & onion. A traditional Spanish omelette
- Tomato Salad** 9.50
Seasonal tomatoes with cucumber, onion and sherry vinaigrette

CURED MEATS & CHEESE

- Surtido de Embutidos** 20
Serrano ham, Manchego cheese, Iberico chorizo & salami **G L**
- Tapa de Jamon** 16
Serrano ham platter
- Surtido de Quesos** 18
Selection of Spanish cheeses, home made quince jelly & toast **G L**

BREAD & OLIVES

- Pan Tumaca** 6
Catalan style tomato bread **G V**
- Montadito** 9.50
Catalán style tomato bread topped with jamón and Manchego cheese **G L**
- Bread & Oil** 4
Selection of bread & olive oil **G V**
- Bread & Garlic Alioli** 4.50
Selection of bread & garlic alioli sauce dip **G**
- Manzanilla Olives** 4.50
V

Laxeiro

EST. 1982

MAKE YOUR RESERVATION
WWW.LAXEIRO.CO.UK

ALLERGY ADVICE: ALL DISHES ARE MARKED
GLUTEN **G** LACTOSE **L** CONTAINS NUTS **N**
V VEGAN

**IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE,
PLEASE ASK OUR STAFF FOR FURTHER INFORMATION**

GM SOY VEGETABLE OIL MAY BE
USED FOR DEEP FRYING



SCAN TO SEE OUR
INTERACTIVE MENU

Laxeiro

THE BAR

Laxevio

COCKTAILS & APERITIF

GinLim 9
From Galicia award winning Nordes gin with our refreshing home made lemonade

Gin & Tonic 9
Galician Nordes Gin with Schweppes tonic and a slice of lemon

Bandarita 9
The Spanish Negroni made with artisan Galician gin, vermouth and botanical Bandarra.

REBUJITO 9
From Sevilla, fino sherry, lemonade & mint

El Badarra 9
From Barcelona, the Spanish Aperol Spritz. Botanical El Bandarra Fresco, Gran Gesta cava and a splash of tonic

Petroni Red Vermouth 9
Made with Galician Mencia grapes

Petroni White Vermouth 9
Made with Galician Albariño grapes

SHERRIES & SWEET WINE

Glass 100ml

Zuleta Manzanilla Jerez7
100% Palomino fino manzanilla. Exquisite - DRY

Zuleta Amontillado 12 Yr old Jerez 7
Wonderfully aged, medium dry and nutty. MEDIUM

Zuleta Cream Sherry Jerez 7
Barrel aged, dark coloured and deliciously sweet. Elegant ! - SEMI SWEET

Zuleta Pedro Ximenez 12 Yr old Jerez 7
Intense raisiny flavours, sweet, dark and elegant. Stunning! - SWEET

Floralis 7
Golden sweet unmistakable Moscatel from the Torres family estate

Conde de los Andes '03 Rioja 8
With a golden orange colour, semi-sweet yet dry. The perfect way to end your meal

RED WINE

Glass 175ml

Delincuente Tinto Campo de Borja 31 **8.50** glass

Wine critic Robert Parker called this small wine co-operative "My favourite value winery not only in Spain, but in the world". A vibrant, ruby red garnacha that's bursting with young flavour from the 'Empire of Garnacha' in beautiful Aragon.

Muriel Reserva Rioja 31 **9.50** glass

A delicious Reserva Tempranillo from Elciego, La Rioja. Aged for over 3 years in oak barrels and then bottle before it's released for us to enjoy. Devour this International Wine Challenge Award winner.

Ternario1 Almansa 33

This special Garnacha Tintorera is from the Venta la Vega ecological vineyard in the foothills of the Sierra del Mugrón mountain range which is Europe's largest organic garnacha zone. This hand harvested wine has garnacha fruit with mineral undertones that come from the chalky soil - Organic and Vegan certified

LOF Bierzo 35

A brilliant example of everything great about Bierzo in northwest Spain. Our favourite mencia variety wine is alive and fresh with bursts of red fruit, cranberry, peppery spices, violets and cedar. Made to enjoy with your tapas.

Protos Roble Ribera del Duero 37

A superb Tempranillo from Ribera del Duero's oldest winery. With aromas of cherries and raspberries, balanced, vibrant and smooth on the palate. A top wine from one of Spain's top wine regions.

Bocins Negre Priorat 45

Priorat in Tarragona is now making world renowned wines and Bocins Negre is most certainly world class. Award winning husband and wife winemakers John Lipscomb and Núria Tobella have settled in Priorat after making waves in Napa and Sonoma, now creating this sensational fine wine using Syrah, Garnacha and Cabernet Sauvignon. This wine is too good !

SANGRIA

Nothing is more Spanish than Sangria. Freshly prepared traditional Sangria made with spirits, wine and pasión

Sangria.....Small Jug **24.50** Large Jug **29 8.50** glass

Red and White available

Sangria de Cava 30

Sangria made with Spanish bubbly

CHECK OUT OUR BLACKBOARD FOR
WINE SPECIALS

WHITE WINE

Glass 175ml

Delincuente Blanco Aragon 28 **8.50** glass

From Aragon on the foothills of the Pyrenees a light, dry, fresh and fruity wine made from Macabeo grapes. The fruit flavours are well balanced offering a wine that's crisp and refreshing.

Pazo de Barreiras Rias Baixas 31 **9.50** glass

Albariño is undoubtedly the champion of Galician wine with notes of lemon zest, grapefruit, honeydew, nectarines and even notes of the Atlantic salt due to the proximity of the vines to the great ocean. In Galicia we toast with "Saúde!"

Protos Verdejo Rueda 33

In the centre of the Ribera del Duero wine region is the white wine 'oasis' region of Rueda which produces Spain's finest Verdejo wines. This amazing Verdejo is fresh, has green apple, citrus and tropical fruit notes, with white blossoms and fragrant herbs hints. We love it !!

Muga Blanco Rioja 34

When you think of white Rioja, you think of Muga Blanco. A smooth, barrel aged Viura that is elegant and balanced made by our friends, the Muga family.

Akemi Rioja 36

Akemi means brightness and beauty and is produced using Viura grapes in the village of Quel, La Rioja. a delicate perfumed wine full of ripe tropical fruit, grapefruit and floral notes with gentle vanilla undertones. This is a world class wine.

Petit Estones Terra Alta 45

A gorgeous white Garnacha from Terra Alta, southwest of Barcelona. With notes of apple, pear alongside floral notes, aromatic and fresh on the palate. This wine is out of this world and has been created to celebrate life's special moments

ROSE WINE

Glass 175ml

Muga Rosado Rioja 31 **8.50** glass

A light blush rose from the amazing Muga family winery in La Rioja . Elegant and balanced with citrus fruit and rose fruit aromas, Spain's favourite rose wine.

CAVAS

Gran Gesta Cava.....29 **8** glass

Gran Gesta Pink Rose Cava.....29 **8** glass

Torelló Cava 50

BEER

Estrella Galicia 4.80

From Galicia, Spain's No1 larger 4.7% vol

Estrella Inedit 5

Created by El Bulli, aromatic, light bodied, pilsner like with a hazy golden yellow colour

San Miguel 4.80

Let's take you back to the beach 5.0% vol

Estrella Damm Lemon Shandy 4.80

The perfect combination of mediterranean lemons & shandy 3.2% vol

Damm Free - Alcohol Free 4.80

Alcohol Free lager from Spain 0.0% vol

SOFT DRINKS

Home Made Fresh Lemonade4.50

Freshly Squeezed Juice4.80

Orange & Apple

Bundaberg Ginger Beer4

Coke3.50

Diet Coke3.50

Mineral Water3.50

SPIRITS

25ml measure

Smirnoff Vodka7

Bacardi7

Spirits with Mixers8.50