

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 kitchen, dining room and home.

Buen Provecho! FOLLOW US I @LAXERO RESTAURANT

## SEAFOOD

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 <b>G</b>	

## MEAT

Presa Iberica de Jabugo con Piquillo.....	18
Barbecued shoulder of Iberico pork with rosemary Piquillo peppers & cherry tomatoes	
Chorizo 'PX'.....	11
Smoked Galician chorizo, pan fried with Pedro Ximenez reduction on apple purée	
Croquetas.....	10
Home made Serrano ham croquetas with alioli <b>G L</b>	
Albondigas.....	10
Home made beef meatballs in tomato sauce <b>G L</b>	
Pollo a la Barbacoa.....	14
Barbecued boneless garlic chicken on sweet potato purée <b>L</b>	

## 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. *Vegetarian option available	
Arroz Negro.....	16
From Valencia, squid ink 'Black Rice' with cuttlefish, prawns, squid and alioli	

## VEGETABLE & SALADS

Pimientos de Padron.....	8.50
Padron peppers <b>V</b>	
Sautéed Chickpea & Spinach.....	9
Sautéed Spanish chickpeas with spinach, Piquillo peppers & pumpkin seeds <b>V</b>	

Barbecued Courgettes with Rosemary Manchego & Honey.....	12
Ribbons of courgette with shaved rosemary manchego and a drizzle of honey <b>L</b>	
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	

Beetroot & Goat's Cheese Salad.....	9.50
Seasonal beetroot with goat's cheese, sweet cherry tomatoes on cr'eme fraiche and drizzled with a beetroot balsamic dressing	

## CURED MEATS & CHEESE

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

## BREAD & OLIVES

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

ALLERGY ADVICE: ALL DISHES ARE MARKED  
GLUTE **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

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.



SCAN TO SEE OUR  
INTERACTIVE MENU

Laxeiro

# Laxeiro

EST. 1982

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