

**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 deli/caterers 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 | @LAXERO RESTAURANT

**MEAT**

- Preso Iberica de Jabugo con Piquillo.....18**  
Barbecued shoulder of Iberico pork with rosemary Piquillo peppers & cherry tomatoes
- Chorizo A La Barbacoa.....11**  
Smoked Galician chorizo barbecued with Pedro Ximenez reduction on apple purée
- Croquetas.....10**  
Home made Serrano ham croquetas with alioli **G L**
- Albondigas.....10**  
Home made beef meatballs in tomato sauce **G L**
- Pollo a la Barbacoa.....14**  
Barbecued boneless garlic chicken on sweet potato purée **L**

**SHARING SPECIALS FOR 2**

- Rubia Gallega la Barbacoa.....29**  
Sirloin Steak  
From Galicia, the Rubia Gallega is renowned around the world. Cooked on our Barbecue & accompanied with chicory and shallot



**SEAFOOD**

- Pulpo A La Barbacoa .....21.50**  
Barbecued octopus on crushed new potatoes and drizzled with extra virgin olive oil.
- Lubina Vizcaina.....14.50**  
SeaBass fillet with tomato, piquillo, capers & black olive salsa.
- Gambas al Ajillo.....12**  
Pan fried prawns with garlic & chilli oil
- Calamares a la Romana.....12**  
Squid in a crispy chickpea flour coating **G**

**PAELLAS**

- Paella .....20**  
Traditional Spanish Paella with chicken, prawns, squid, mussels and saffron rice. Portion for one freshly made.  
\*\*Vegetarian option available \*\*

**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 V**
- 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 Cheese Salad.....9.50**  
Seasonal beetroot with goat's cheese, sweet cherry tomatoes on creme fraîche and drizzled of balsamic dressing. **L**



**CURED MEATS & CHEESE**

- Surtido de Embutidos.....20**  
Serrano Ham, Manchego cheese, Ibérico 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 **V G**
- Montadito.....9.50**  
Catalán style tomato bread topped with jamón and Manchego cheese
- Bread & Oil ..... 4**  
Selection of bread & olive oil **V G**
- Bread & Garlic Alioli..... 4.50**  
Selection of bread & garlic alioli sauce dip **G**
- Manzanilla Olives..... 4.50**  
**V**

**ALLERGY ADVICE: ALL DISHES ARE MARKED**

GLUTEN **G**      LACTOSE **L**  
VEGAN **V**      CONTAINS NUTS **N**

**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*

EST. 1982

AVAILABLE FOR GROUPS OF ALL SIZES.

WWW.LAXEIRO.CO.UK

**MERRY CHRISTMAS**



# THE BAR

Laxeiro

## COCKTAILS & APERITIF

- 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 Jerez** .....7  
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
- 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 125ml

### 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 the beautiful Aragon.

### Añares 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 Mugarín 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 Sapin. Our Favourite mencía 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 Negro Priorat .....45

Priorat in Tarragona is now making world renowned wines and Bocins Negro 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 Glass.....8.50

Red available

### Sangria.....Small Jug 24.50 Large Jug 29

Red and White available

### Sangria de Cava ..... 30

Sangria made with Spanish bubbly

## WHITE WINE

Glass 125ml

### 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.

### Reveleste Rias Baixas ..... 32.50 9.50 glass

Albariño is undoubtedly the champion of Galician wine with notes of lemon zest, grapefruit, honeydew, nectarines, even notes of the Atlantic salt due to the proximity of the vines to the great ocean. Delicioso!

### 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

Glass 125ml

### 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 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 Lemonade ....4.50

### Freshly Squeezed Juice .....5

Orange & Apple available

### Bundaberg Ginger Beer.....4

### Coke .....3.50

### Diet Coke .....3.50

### Mineral Water .....3.50

## SPIRITS

Glass 25ml

### Smirnoff Vodka .....7

### Bacardi.....7

### Spirits Mixer.....7



CHECK OUT OUR BLACKBOARD FOR  
**WINE SPECIALS**