

Laxeiro

Today's Specials

Monkfish Tempura 14

Monkfish in beer tempura with sweet fennel accompanied with a Canary Island cilantro and green pepper 'Mojo' salsa **G**

Brochetas de Sardinas 7.50

Pan fried sardine fillets de-boned and in brochettes.

Pulpo a la Barbacoa 14.50

Barbecued octopus with smoked new potatoes & a paprika tomato salsa

Cherry Tomato & Pomegranate Salad 7.50

Cherry tomato, pomegranate, pumpkin seeds, salad leaves

Paella & Fish

Paella - Single Portion 11

Traditional Spanish Paella with Chicken, Prawns, squid and Saffron Rice

Gambas al Ajillo 9.50

Pan fried prawns with garlic & chilli oil

Vegan Options

Our dishes are freshly prepared so if your vegan, ask us about vegan options

Vegetable & Salads

Beetroot & Goat's Cheese Salad 7.50

Beetroot, creamy goat's cheese, basil creme fraiche & sweet cherry tomato **L**

Pisto Manchego 7.50

Slow cooked Aubergine, peppers, courgettes, tomato and topped with a fried egg

Pimientos de Padron 7.50

Padron peppers **Vegan**

Patatas Alioli & Bravas 5.50

Potato hunks with both alioli and bravas sauce

Tortilla Española 6

Egg, potato & onion. A traditional Spanish omelette

Calabacines a la barbacoa, Manchego de

Romero y Miel 8.50

Barbecued Courgette with rosemary manchego & honey **L**

Meat

Preso Iberica con Piquillo 12.50

Barbecued shoulder of Iberico pork with rosemary Piquillo peppers

Rump Steak 16

Grass fed rump steak cooked on our barbecue

Costilla Iberico con Romero 9.50

Rosemary Iberico ribs with Honey

Croquetas de Jamon 7.50

Home made Serrano ham croquetas **G L**

Albondigas 8

Home made beef meatballs in tomato sauce **G**

Alitas de Pollo al Ajillo 8

Confit chicken wings drizzled with a garlic and white wine salsa

Chorizo a la Barbacoa 9

Barbecued Chorizo sausage on apple puree and drizzled with a red wine reduction. **G L**

Cured Meats & Cheese

Surtido de Embutidos 17

Serrano ham, Manchego cheese, Iberico chorizo & salami **LG**

Tapa de Jamon 14

Serrano ham platter

Surtido de Quesos 15

Selection of Spanish cheeses, home made quince jelly & toast **LG**

Bread & Olives

Pan Tumaca - Catalan Tomato Bread 4.95 **Vegan**

Bread & Oil 3.50 **Vegan**

Selection of bread & olive oil **G**

Bread & Alioli 4 **G**



Laxeiro
Tapa Bar, 93 Columbia Road, E2 7JG

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A Family Run Local Restaurant Celebrating 38 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.

For Reservations & Orders - call: 020 7729 1147

A discretionary service charge of 12% will be added to your bill - Our Team Work Hard - **Please Tip Generously**

Allergy Advice: All dishes are marked Gluten - **G** Lactose- **L** Contains Nuts - **N** If you have a food allergy or intolerance, please ask our staff for further information Gm vegetable oil may be used for deep frying