

# Laxeiro

For Reservations & Orders  
020 7729 1147

CELEBRATING OVER

# 40

YEARS

ON COLUMBIA RD  
**SINCE 1982**  
A FAMILY-RUN LOCAL BUSINESS

TRY OUR LUNCHTIME OFFER

2 DISHES  
& A DRINK **£15**

(AVAILABLE TUESDAY TO FRIDAY)

**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 SOY VEGETABLE OIL MAY BE  
USED FOR DEEP FRYING

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

## SPECIALS

**Pollo a la Barbacoa con Romesco** ..... 14

Barbecued boneless chicken thighs with a home made traditional romesco sauce **N**

**Hígado al Jerez** ..... 11

Chicken liver with sherry and onion on a cream of potato **G L**

**Merluza con Salsa Verde** ..... 12.50

Hake medallions with a classic salsa verde **G**

**Sardinas a la Barbacoa** ..... 12

Barbecued sardines. Summer isn't summer without them.

**Mejillones al Amontillado** ..... 11

Mussels with Amontillado sherry, garlic, thyme and chilli

**Rosemary Potatoes** ..... 8.50

Sautéed rosemary new potatoes with a roasted garlic alioli

**Coliflor con Pico de Gallo** ..... 9

Cauliflower floretes with a smoked paprika rub and topped with a finely chopped caper, tomato and onion pico de gallo **Vegan**

## MEAT

**Presa Iberica de Jabugo con Piquillo** ..... 18

Barbecued shoulder of Iberico pork with rosemary Piquillo peppers

**Chorizo a la Barbacoa** ..... 11

Barbecued Chorizo sausage with apple puree **G L**

**Croquetas** ..... 10

Home made Serrano ham & chicken croquetas with alioli **G L**

**Albondigas** ..... 10

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

## FISH

**Pulpo a la Barbacoa** ..... 21.50

Barbecued octopus on crushed new potatoes and drizzled with extra virgin olive oil

**Gambas al Ajillo** ..... 12

Pan fried prawns with garlic & chilli oil

**Calamares a la Romana** ..... 12

Squid in a crispy chickpea flour coating **G**

## 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

## PAELLA

**Paella - Single Portion** ..... 20

Traditional Spanish Paella with Chicken, Prawns, squid, mussels and saffron rice

## VEGETABLE & SALADS

**Pimientos de Padron** ..... 8.50

Padron peppers **Vegan**

**Sautéed Chickpea & Spinach** ..... 9

Sautéed Spanish chickpeas with spinach, Piquillo peppers & pumpkin seeds **Vegan**

**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

**Patafas 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 crème fraîche and drizzled with a beetroot balsamic dressing **L**

## CURED MEATS & CHEESE

**Surtido de Embutidos** ..... 20

Serrano ham, Manchego cheese, Iberico chorizo & salami **G L**

**Tapita de Jamón** ..... 11 / **Tapa grande** ..... 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 Vegan**

**Montadito** ..... 9.50

Catalán style tomato bread topped with jamón and Manchego cheese **G L**

**Bread & Oil** ..... 4

Selection of bread & olive oil **G Vegan**

**Bread & Garlic Alioli** ..... 4.50

Selection of bread & garlic alioli sauce dip **G**

**Manzanilla Olives** ..... 4.50

**Vegan**

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

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 AMAZING TEAM.

Buen Provecho