

Paella

Paella Mixta for 2 £ 25

A traditional mixed Paella made with fish, meat, seafood with saffron coloured rice.

Seafood Paella for 2£ 28

A Paella with today's fresh fish, seafood and saffron coloured rice.

All our Paellas are freshly made when ordered and can take a while to be served.

Wine Suggestions

My favourite white wine to accompany Paella is the fabulous Cuatro Rayas from Rueda, £20. Fresh and full of fruit it's golden yellow, well balanced and with a silky texture.

Beer with your food!

If you would like something different how about the Estrella Inedit £9 not a wine but a beer served in a wine bottle. Created by Catalan Ferran Adrià from the world famous El Bulli especially to drink with food!!!

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Raciones

Pescado - Fish

Calamares - Squid Rings £ 7

Squid Rings a la Romana, with a flour coating. Served with a wedge of Lemon.

Gambas al Ajillo - Garlic Prawns £ 8.50

Large Prawns served in a sizzling dish with Garlic, Olive oil, just a little chili and a wedge of Lemon. We just leave the tail on so you don't even have to peel them.

Tigres - Mussels with Chili and Tarragon £4.50

Mussels stuffed with a zingy Chili and Tarragon filling then coated in breadcrumbs. This is a must have side order, served with an Ali Oli dipping sauce.

BBQ Sea Bass a la Bilbaina £7.50

Wonderful Sea Bass cooked on the barbecue and drizzled with a Garlic, Olive Oil and Piquillo Pepper Dressing.

Adobo £7.50

A classic from Malaga!!
Mixed white fish marinated with oregano, paprika and an Andalusian secret. Served with an AliOli dip, you will absolutely devour this dish!!

BBQ Sardines £ 6.50

Lovely fresh Sardines cooked on the barbecue with nothing more than a drop of olive oil and rock salt over them.

Sauteed Baby Squid with Chorizo £7.50

A Classic dish for this season.

Pulpo a la Gallega - Galician Octopus £10.50

Octopus drizzled with Olive Oil and a sprinkling of Paprika. Galicia's most famous dish.

Mussels a la Marinera £7.50

A big bowl of fresh Mussels served the classic way, in a Tomato and White Wine Sauce.

Wine Suggestions

If you would like a white wine to go with your fish or seafood how about a glass of Pazo de Mariñan £4.75 It's ripe, smooth and fresh. It's a great match for the Mussels, Octopus and Sardines.

Alternatively a glass of White Rioja £4.20 is bright & fruity and is fantastic with all the fish especially the Sea Bass & Prawns.

If you prefer to go for a bottle then try the Crego e Monaguillo £22 This award winning wine from Galicia, where the best seafood in Spain comes from was born to accompany the food of the sea.

To keep up with whats happening at Laxeiro, new wines, dishes, events and delicious recipes follow us on twitter @laxeiro or join us on facebook.

Raciones

Carne-Meat

Tabla de Embutidos - Cold Iberico Meat & Manchego Cheese Platter £9

A selection of Cured Iberico Meats, Chorizo, Salchichon Salami and Serrano Ham with Manchego Cheese. A great way to start any meal!!

Albondigas - Meatballs in Tomato Sauce £ 6,50

Freshly homemade traditional Beef meatballs with a sauce made from Spanish Tomatoes.

Garlic Chicken in Breadcrumbs £ 8

Pollo al Ajillo! marinated breast of Chicken coated in homemade breadcrumbs. One of our specialties.

Chorizo al Vino - Chorizo & Red Wine £ 6,50

Pan fried Chorizo sausage sizzling in Red Wine.

Morcilla -

Rice Sausage with Caramelised Onion & Apple £4.50

A mixed Pork and Rice Sausage, griddled and served with Caramelised Apple and Onion. A dish all the way from La Masetta.

BBQ Lamb £9

Tender pieces of marinated leg of Lamb cooked on our barbecue. One of our specialties.

Presa Iberico - BBQ Iberico Shoulder of Pork £9

This Wild Iberico Pork is hand reared resulting in the tenderest meat of the highest quality. Something this good just needs barbecuing and a Chimichurri dipping sauce.

Chorizo Criollo - White Criollo Chorizo £6

Pronounced Cri-o-yo and different to the Red Chorizo you might be familiar with. This White Chorizo is delicious and popular all over Spain!! Try it, you'll love it.

Fillet of Beef with a Red Wine Reduction £8.50

Beef Fillet with a Red Wine Reduction sauce. Lightly grilled, you will absolutely love this dish!!

Fabada - White Bean & Chorizo Stew £6

A Northern Spanish 'Classic'. Slow cooked White Beans and Chorizo.

Iberico Pork Fillet with a Sweet English Mustard Sauce £8

A great cut of Iberico Solomillo Pork Fillet with a zingy sauce!!

Croquetas de Jamón - Serrano Ham Croquetas £5.50

These are the real deal. A classic from the family recipe book. You will love these without a doubt!!!

Raciones

Vegetal-Vegetable

Spinach Crepe £ 6

A Spinach filled Crepe with a Cheese and Tomato sauce.

Garlic Mushrooms £ 4.50

Cup Mushrooms sautéed with garlic and a little white Wine.

Patatas Bravas £ 4.50

Potato hunks with a zingy hot Tomato sauce drizzled over them.

Patatas Ali Oli £ 4.50

Potato hunks with a Garlic Mayonnaise Sauce.

Tortilla Española - Potato Omelette £ 4.50

A traditional Spanish Tortilla made with Egg and Potato.

Pimientos De Padron - Sautéed Bell Peppers with Rock Salt £ 6

A Galician specialty. Small green Peppers, sautéed and served with rock salt.

Sautéed Broad Beans with Pancheta £ 5.50

Sautéed Broad Beans with chunks of Pancheta!! Try it!

Laxeiro Menu

Pisto £4.50

Slow stewed Aubergine, Courgette, Tomato, Peppers, Carrot and Onion served with a fried egg. Trust us, this is really good!! A Classic from the east coast guaranteed to leave you wanting another portion.

Saffron Rice £4.50

Try a little bit of sunshine with this delicious rice dish served with finely chopped Peppers, Onion and Peas.

Chickpea & Spinach £4.50

Our famous sautéed Spinach and Chickpea is back on the menu!!

Cabrales Blue Cheese Croquetas £6

This famous blue cheese from the hills of Northern Spain make sensational Croquettes. Sublime!

Asparagus with Pedro Ximenez Sherry £5.50

Spring Asparagus with a drizzle of PX Sherry reduction. Our spring favourite!!

Salads

Spanish Mixed Salad £5.50

The summer salad. Lettuce, Tomato, White Asparagus, Tuna and quarters of Boiled Egg.

Mixed Leaf Organic Chicken Salad £5.50

Our mixed leaf salad with grilled Chicken Breast, Tomato, Croutons, Piquillo Pepper and Pimienton Sauce.

Tomato & Onion Salad £4

Rocket, Cherry Tomato & Mozzarella Cheese
Salad £5

Tomato, Onion & Mozzarella Cheese £5

Basket of Bread £2

Postre - Pudding

Crema Catalana £ 4.50

A Catalan cinnamon cream pudding with toasted sugar on the top.

Tarta de Santiago £ 4.50

A traditional Galician Almond Tart served with Vanilla Ice Cream.

White & Milk Chocolate Cream £4.50

A delicious cream of white & milk chocolate. Yummy.

Croquetas Dulces de Chocolate £4.50

Sweet Chocolate mini Croquetas with Caramel.

A Spanish Brandy is a perfect way to end your meal

Coffee

Cafe con Leche, Espresso, Cappuccino, Cortado, Macchiato, Americano Late.

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