

Lurra

Sample Menu

PICOTEO

- Sourdough with salted butter • 4
- Sourdough with bone marrow • 5.5
- Marcona almonds • 2
- Gordal olives stuffed with strawberry and orange • 4
- Padrón peppers with sea salt • 8
- Fresh Ibarra peppers • 9
- “Matrimonio” – anchovies and boquerones with mango vinaigrette • 11
- Jamón Ibérico 3 years cured • 20.5

TAPAS

FISH

- Hake kokotxas and clams in veloute • 14
- Wild prawns al ajillo • 16
- Grilled octopus with piquillo sauce • 18

MEAT

- Solomillo Ibérico with pobre potatoes and egg yolk • 11
- Cochifrito with honey, moscatel and coriander • 15.5

VEGETABLES & SIDES

- Fries with smoked paprika and aioli • 6
- Grilled red peppers • 6
- Peeled Feo de tudela and heritage tomato salad • 6.5
- Grilled mixed vegetables • 8

LARGE SHARING PLATES

Slow cooked suckling lamb shoulder • 27

14 year Rubia Gallega “Galician Blond”
800g for two • 65
Dry aged on the bone



Whole grilled turbot with Txakoli
sauce • 67/kg
Please ask for today's sizes

