

# Lurra

## PICOTEO

- Sourdough with salted butter • 4
- Sourdough with bone marrow • 5.5
- Marcona almonds • 3
- Gordal olives • 3
- Gernika peppers with sea salt 7
- “Matrimonio” – anchovies and boquerones with mango vinaigrette • 11
- Jamón Ibérico 3 years cured • 20.5
- Smoked Cecina 9

## TAPAS

### FISH

- Hake Kokotxas and clams in veloute 14
- Wild red Prawns **Carabinero** • 13
- 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 alioli • 6
- Grilled red peppers • 6
- Rosa and Raf tomato salad • 7
- Grilled mixed vegetables • 8
- Green Salad with cider house Dressing 6

## LARGE SHARING PLATES

Slow cooked suckling lamb shoulder • 29

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*

