

Lurra

SET MENU 1 FOR PARTIES - £45pp
(guide price, dependent on weight of fish and meat)

To start

Sourdough with salted butter

Pimientos de Padrón with sea salt

Hand carved Jamón Ibérico 3 years cured

Followed by

Whole grilled Turbot with Txakoli sauce

14 year Rubia Gallega “Galician Blond” Prime Rib, Grade 9

Fries with smoked paprika & aioli

Grilled red peppers

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*SET MENU 2 FOR PARTIES - £49pp
(guide price dependent on weight of meat)*

To start

Sourdough with salted butter

Sourdough with bone marrow

Seasonal peppers

Followed by

Grilled octopus with piquillo sauce

Followed by

14 year Rubia Gallega “Galician Blond” Prime Rib, Grade 9

Fries with smoked paprika & aioli

Grilled red peppers

Please let us know if you have any allergies

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VEGETARIAN SET MENU FOR PARTIES - £37p.p.

To start

Sourdough with salted butter

Seasonal peppers

Followed by

Choose one of: Hongos con arroz / Grilled asparagus with poached egg & Idiazabal cheese

Served with:

Fries with smoked paprika & aioli

Grilled red peppers