

# Lurra

## SET LUNCH

2 courses £20

3 courses £25

*Available weekday lunchtimes*

### Starter

Seasonal peppers with sea salt

*or*

Paleta Ibérica de Bellota 25g

*or*

Sun sweet melon wrapped in Jamon

*Wine pairing: Joaquín Rebolledo Godello 2014, Valdeorras 75ml £4.5*

### Main

Salt cod on piperade

*or*

Rubia Gallega “Galician blond” sirloin steak with slow roast piquillo peppers (200g)

### Side

Fries with smoked paprika and alioli

*or*

Tomato salad

*or*

Green salad

*Wine pairing: Miros de Ribera Reserva 2011, Ribera del Duero 75ml £5*

### Dessert

Basque baked cheesecake

*or*

Cheese board with Idiazabal and Bleu de Basque

*Wine pairing: Domaine du Fresche Coteaux de la Loire 2013, Anjou  
50ml £6*