

# Lurra

## PICOTEO

Sourdough with salted butter • 4.9

Sourdough with bone marrow • 5.9

Marcona almonds • 3

Gordal olives • 3

Pan con tomato • 5

Gernika peppers with sea salt • 9

Crab pintxo • 6.5

“Matrimonio” – anchovies and boquerones with mango vinaigrette • 11

Jamón Ibérico 3 years cured • 20.5

## TAPAS

Salt cod pil pil with piperade • 10.5

Palamos prawns • 16.5

Grilled octopus with piquillo sauce • 19.5

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 • 7

Grilled red peppers • 6

Rosa tomato Salad • 7.9

Grilled seasonal vegetables • 9

Green salad with cider house dressing • 6

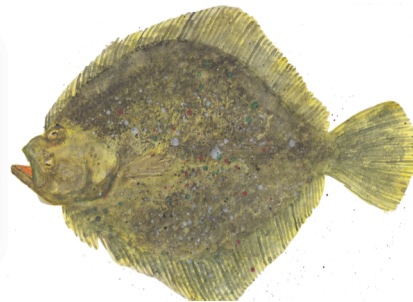
## LARGE SHARING PLATES

Slow cooked suckling lamb shoulder • 31

14 year Rubia Gallega “Galician  
Blond” 800g for two • 72  
*Dry aged on the bone*



Whole grilled turbot with Txakoli  
sauce • 69/kg  
*Please ask for today's sizes*



*A discretionary service charge of 12.5% will be added to your bill. Prices include VAT at 20%. Before ordering, speak to our staff if you have a food allergy or intolerance. Some dishes may contain traces of nuts.*