

Lurra

PICOTEO

- Sourdough with salted butter • 4.9
- Sourdough with bone marrow • 5.9
- Marcona almonds • 3
- Gordal olives • 3
- Crab pintxo • 6.5
- Jamón croquetas • 6.8
- Pan con tomate • 5.9
- Pan con tomate with Jamón • 7.5
- Boquerones with piquillo peppers • 7.5
- Padrón peppers with sea salt • 9
- Jamón Ibérico 3 years cured • 17.5

TAPAS

- Gamberi rossi di Mazara "wild red prawns" with lemon • 17.5
- Grilled octopus with piquillo sauce • 20.5
- Solomillo Ibérico with pobre potatoes and egg yolk • 12

VEGETABLES & SIDES

- Fries with smoked paprika and alioli • 7
- Raf and Datterini tomato salad • 7.9
- Calçot's with romesco sauce • 10.5
- Cider house pepper • 6.5
- Lamb lettuce, radicchio with kumquat and clementine dressing • 7.5

LARGE SHARING PLATES

Slow cooked suckling lamb shoulder • 33

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



Whole Wild grilled Turbot • 69/kg
Please ask for today's sizes

