

Lurra

PICOTEO

- Sourdough with salted butter • 4.9
- Sourdough with bone marrow • 5.9
 - Marcona almonds • 3
 - Gordal olives • 3
- 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
- Cinco Jotas Jamón Ibérico 3 years cured • 18.5

TAPAS

- Green Asparagus with jamón, manchego cheese and duck egg • 13.5
- Artichokes with salsa verde, white anchovies and aioli • 11.9
- Grilled octopus with piquillo sauce • 21.5
- Presa ibérica with French beans, jamon ibérico and romesco sauce • 22

VEGETABLES & SIDES

- Fries with smoked paprika and alioli • 7.5
- Rosa and Raf tomato salad • 7.9
- Basque Cider House peppers with white balsamic vinegar and garlic oil • 6.5

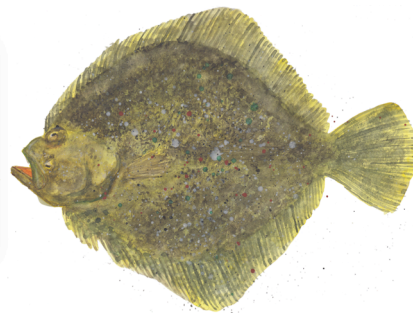
LARGE SHARING PLATES

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



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.