

# Lurra

## PICOTEO

- Sourdough with salted butter • 3
- Sourdough with bone marrow • 4
  - Marcona almonds • 2
  - Gordal olives • 2
  - Guindilla peppers • 5
- Blistered Gernika peppers with sea salt • 6
- Courgette flower with cod brandada • 7
  - Prawn croquettas • 7
  - Hake kokotxas pil-pil • 7
- Ceps with egg yolk and shaved foie gras • 8.5
- Cobia tartare with trout caviar • 9
- Jamon Ibérico 3 years cured • 20.5

## FISH

- Monkfish with moscatel & garlic sauce • 9
- Squid stuffed with prawns & chorizo with squid ink sauce • 10.5
- Grilled octopus with piquillo sauce • 11

## MEAT

- Lamb cutlets with garlic purée • 10
- Solomillo Ibérico with pobre potatoes and egg yolk • 11

## VEGETABLES & SIDES

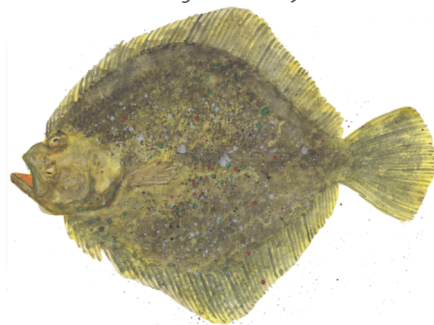
- Fries with smoked paprika & aioli • 5
- Grilled red peppers • 5
- Grilled mixed vegetables • 6
- Heritage tomato salad • 6

## LARGE SHARING PLATES

14 year Rubia Gallega "Galician  
Blond" Prime Rib, Grade 9 • 65/kg  
*Please ask for today's sizes*



Whole grilled Turbot with Txakoli  
dressing • 65/kg  
*Please ask for today's sizes*



*Please let us know if you have any allergies*