



LAGARTO

BRASSERIE

APERITIFS

OYSTERS
(Subject to availability)
91 A la nature 5
92 Dressed 5,75

PATES AND RILLETES
93 Foie gras mi-cuit 13,50
94 Wild mushroom pate 12,50
98 French tuna rilette 11,50

95 **DEGUSTATION BOARD** 27,50
96 **OUR QUICHE** 8
Freshly made every day, ask your waiter for the daily availability
97 **BREAD AND BUTTER** 4,50

STARTERS

01 **ONION SOUP** 9,50
With homemade breadstick, Gruyère, chicken broth and Manzanilla Sherry aroma

02 **SALAD NIÇOISE** 15
Steamed local potatoes, green asparagus, black olives, finely shaved onions and tuna belly, dressed with a light mustard vinaigrette

03 **MUSSELS**
MOULES-FRITES 23,50 1kg 30,50 1,5kg
A twist on the classic French dish. Mussels sautéed in toasted butter steamed with lemon, fumet and shallots. Served with fries, garlic bread and Hollandaise sauce

04 **LUISMI CARPACCIO** 22,50
Prestigious Luismi 40-day dry aged sirloin carpaccio, with arbequina olive oil, turmeric and tarragon mayonnaise, lemon juice, smoked sea salt flakes and micro herbs

05 **WILD KING PRAWN DIABOLIQUE** 20,50
Served with a creamy and slightly spicy sauce

06 **FILLET STEAK TARTARE** 26,50
Tender fillet steak tartare selected by our butchers 'Meat Boutique' and prepared at your table

12 **WAGYU BLACK PUDDING AND EGG ON TOAST** 18,50
Rich and creamy scrambled egg tossed with Wagyu beef black pudding, mixed mushrooms, burrata Mozzarella and umami cabernet broth served over organic toast

16 **TUNA TATAKI** GF 21,50
Freshly seared tuna loin served with roasted balsamic and honey infused charred strawberries, lime wasabi mayonnaise and a palate cleansing ginger sorbet

13 **CREAMY PRAWN CROQUETTE** 4,50 p. unit
Creamy Belgian-style grey prawn croquette with crispy parsley and lemon

14 **FILET AND FOIE ON TOAST** 20,50
Decadent rich foie liver served on sliced fillet steak and toasted rustic bread, finished with a rich reduced sauce

15 **SCALLOPS WITH CAULIFLOWER** 23,50
Fresh scallops with cauliflower Parmentier, topped with capers vinaigrette and coffee dust

MAINS

21 **CHICKEN MUSTARD VOL-AU-VENT** 21,25
Sautéed tender diced chicken in a creamy rich mixed mushroom and whole grain mustard sauce with pickles, shallots and chives, served in a crispy pastry basket

22 **CHARGRILLED LIME AND THYME CHICKEN** 23,50
Half slow cooked free range chicken glazed with a lime and thyme dressing, and marinated in turmeric, Pilsen beer and honey orange

23 **LAMB SHANK** GF 28,25
Slow cooked lamb shank, with rich rosemary and honey cabernet reduction, light blue cheese quenelle and mashed potatoes with zucchini

25 **SLOW COOKED IBERIC PORK CHEEKS** GF 24,50
8-hour slow cooked pork cheeks in a creamy red wine reduction with garlic cream and a truffle and chive mash. Served over a shallot and white onion purée with cabernet sauce

29 **RICH BOEUF BOURGUIGNON** GF 27
Burgundy-style beef 8-hour stew in a red wine reduction, served with creamy mashed potatoes and chives

30 **SOLE MEUNIÈRE** GF 24,25
Fillet of sole with capers butter, fresh parsley and lime juice, dusted with a toc of wild mushrooms

31 **BATTERED COD "FISH & CHIPS"** GF 19,95
Succulent fillet of cod dipped in a light chickpea batter served with fries and a duo of coriander oil and tartar sauce. Accompanied with a side of juicy green peas with home made sour cream

33 **SALMON FILLET WITH POPPED QUINOA** GF 21,95
Crispy skin salmon fillet on a base of bell pepper fumet sauce topped with extra virgin olive oil dust, popped quinoa, rich piquillo peppers coulis, minted broccoli purée and cauliflower florets

34 **ROSSINI HAMBURGER** 25
100% seasoned beef burger, topped with smoked Gruyère cheese, truffle paste, crunchy onion and our fresh Lagarto foie gras. Served with fries

51 **CERTIFIED ANGUS RIBEYE STEAK** 28
350g Charcoal grilled seasoned Angus ribeye steak. Served with mixed lettuce and chips

52 **CERTIFIED ANGUS FILLET STEAK** GF 30
250g charcoal grilled Angus fillet, seasoned with sea salt flakes and served with mixed lettuce and chips

OUR SPECIAL MEAT

53 **ANGUS CHATEAUBRIAND**
(FOR TWO) 500G GF 35 per person
The heart of the fillet steak, marinated with roasted sage butter and truffle oil, sliced at your table. Accompanied by a sauce and two sides of your choice

60 **JARRET DE WAGYU (FOR 4 OR MORE)** 165
Wagyu beef shank, slow cooked for 48hrs and carved table side. A unique meat feast and show piece for your table. Served in its own reduced jus with a choice of two sides. (Limited availability, a pre-order is recommended)

"LUISMI" GALICIAN MEAT OF HIGH EXPRESSION AND PRESTIGE

Galician meat of the highest expression and prestige, currently regarded as some of the best quality meat in the world. We are proud to be distributors of this prestigious meat renowned for its incredible texture and perfect balance of flavours.

57 **LUISMI SIRLOIN ON THE BONE**
(FOR ONE) 500G GF 48
Served with fries

58 **LUISMI STRIP LOIN (FOR ONE)** 650G GF 65
Served with fries

59 **LUISMI TXULETÓN, GALICIAN RIB EYE ON THE BONE** (FOR TWO) GF 9 per 100g
Served whole or sliced

VEGAN

41 **LAGARTO VEGAN BURGER** VG 17
No meat vegetarian burger, with vegan citrus mayonnaise and baby lettuce, topped with agave mustard vinaigrette and served with sweet potato chips

42 **CREAMY ROASTED PUMPKIN RISOTTO WITH SEARED TOFU** GF / VG 19
Bomba rice with slow roasted pumpkin, cashew nut cream, crispy marinated tofu, oregano and fresh tarragon topped with toasted pumpkin seeds and orange segments

43 **HAND CRAFTED WILD MUSHROOM RAVIOLI** VG 17
Delicious boletus mushroom ravioli, served with mixed fresh mushrooms, blanched in a rich and creamy vegetable broth, topped with truffle shavings, black olive dust and a splashing of cashew cream

SIDES

61 Fries GF / VG 4,50
62 Truffle mashed potatoes GF 5,50
63 Potatoes gratin 6,50
64 Ratatouille 7,50
67 Grilled asparagus GF 6,50
68 Spinach gratin GF 7,50
71 Garden salad GF / VG 5,25
73 Sweet potatoes fries 4,75

SAUCES

76 Chimichurri GF / VG 2,50
83 Hollandaise GF 3
84 Béarnaise GF 3
85 Cabernet 2,50
86 Wild mushroom 2,50
87 Mixed pepper 2,50
88 Foie gras 4,50

LAGARTO

BRASSERIE

7 COURSE CHEF'S TASTING MENU

Available for 2 people or more

DRESSED NORMANDY OYSTER

HOMEMADE FOIE GRAS MI-CUIT
WITH ARMAGNAC, BRIOCHÉ AND
BITTER ORANGE

BELGIAN STYLE GREY PRAWN
CROQUETTE

SCALLOPS WITH CAULIFLOWER
PARMENTIER, CAPERS VINAIGRETTE
AND COFFEE DUST

TUNA TATAKI

IBERIAN CHEEKS IN
TRADITIONAL STEW

CHOCOLATE GUANAJA MOUSSE

75€ p.p.
IGIC not included

5 COURSE SIGNATURE VEGAN TASTING MENU

Available for 2 people or more

WILD MUSHROOM PATE

AUBERGINE-TARATUR-ENELDO

CREAMY ROASTED PUMPKIN
RISOTTO WITH SEARED TOFU

VEGAN CHEEK
IN FRESH MUSHROOM SAUCE

APPLE PIE
WITH MANGO SORBET

45€ p.p.
IGIC not included

5 COURSE LAGARTO'S TASTING MENU

Available for 2 people or more

ONION SOUP

BELGIAN STYLE GREY PRAWN
CROQUETTE

SOLE MEUNIÈRE

IBERIAN CHEEKS IN
TRADITIONAL STEW

70% CHOCOLATE BROWNIE

55€ p.p.
IGIC not included

VC VENTURE
COLLECTIONS