

PLATITOS – SMALL PLATES

Choose one small plate

CALAMARI

Crispy squid, garlic, lemon aioli.

WILD MUSHROOM CROQUETTES

Wild mushroom crispy morsels. (V)

PORK & MORCILLA EMPANADA

Pork & morcilla Argentine pastry parcel.

PAN CON TOMATE

Galician bread, tomato, garlic, olive oil. (Ve)

CHORIZO

Mini chorizo, sherry caramel.

CURED BEEF CROQUETTES

Cured beef crispy morsels.

MAÍZ EMPANADA

Maíz Argentine pastry parcel. (V)

PADRÓN PEPPERS

Pan-fried, lemon, sea salt. (Ve)

PASTA & PARRILLA – LARGE PLATES

Choose one large plate

PRAWN SPAGHETTI

Wild Atlantic prawns, garlic, chilli, lemon, olive oil.

BEEF ASADO RIGATONI

Grilled beef fillet tail, rigatoni, tomato, parmesan, chimichurri. +4

CHICKEN SUPREMA

Corn-fed chicken, grilled, apricot chimichurri.

LASAGNE FRITO

Crispy fried lasagne, tomato, parmesan white sauce, basil pesto. (V)

VERDURAS RIGATONI

Roasted vegetables, rigatoni, spicy tomato, herbs, parmesan. (V) (Vo)

FILLET TAIL 220G

Lean, tender. +10

SIDES

Any two for 10

**PARMESAN POTATO | FRIES | ENSALADA CRIOLLA
TENDERSTEM BROCCOLI | WARM GALICIAN BREAD**

POSTRES – PUDDINGS

Choose one pudding

BASQUE CHEESECAKE

Home-baked Basque cheesecake with vanilla & fig chutney.

AFFOGATO

Vanilla ice cream, espresso. (Add a shot of Amaretto, Kahlúa or Baileys) +3

THREE COURSES + GLASS OF BUBBLY £30

LRW Special Menu

Available by advance online booking only under "Leicester Restaurant Week." Subject to availability. No modifications or substitutions. Not valid with other offers.

(V) Vegetarian | (Ve) Vegan | (Vo) Vegan option available

Any allergens? Ask our manager.

Allergenic ingredients are present in our kitchen – we cannot guarantee dishes are 100% free of these. Please note: all dishes may contain soy unless otherwise specified.

10% discretionary service charge, shared by all staff.

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