

LAJBAH

MENU

<p>EMPANADAS 12€</p> <p>6 pieces</p> <p>Salty Argentinian pastry with salsa criolla.</p> <ul style="list-style-type: none"> - with beef (chopped beef, olives, boiled egg, onion, caraway, smoked pepper) (1, 3) - with chicken (grated chicken, roasted spring onion, garlic and cheese) (1,7) - with cheese (cheese, roasted spring onions and spices) (1, 3, 10) - caprese (mozzarella, dry tomatoes, basil) (1,7) - with vegetables (zucchini, peppers, carrot, onion) (1) - "jamon y queso" (mozzarella, ham) (1, 7) 	<p>PROVOLETA 8€</p> <p>Traditional Argentine appetizer – cheese baked in a clay pot with chimichurri marinade, served with roasted peppers and bread. (1, 7)</p>	
<p>SAN TELMO STEAK 24€</p> <p>Roastbeef with chimichurri sauce, grilled vegetables (carrot, zucchini, peppers, potatoes).</p>	<p>POTATO FRIES 4,4€</p> <p>SWEET POTATO FRIES 4,9€</p>	<p>Spicy mayonnaise, smoked ketchup or garlic mayonnaise 0,8€</p>
<p>BOCADILLO CASTRO (sandwich) 11,9€</p> <p>Hawaiian bread, roast pork with citrus marinade, smoked pork neck, pickles, mustard, cheese. (1, 7, 10)</p>	<p>PATATA BRAVAS 6,8€</p> <p>Spanish tapas of fried potatoes with slightly spicy tomato sauce and garlic mayonnaise. (10, 12)</p>	
	<p>CRISPY CAMEMBERT 8,2€</p> <p>With home-made onion marmelade infused with ginger and reduced vinegar (1, 5, 6, 7, 8, 11)</p>	<p>HOT DOGS</p> <p>SLOVEN'C 8€</p> <p>Beer sausage brewed in beer, served in a hot dog bun with roasted sauerkraut, horseradish mayonnaise and fried onions. (1, 3)</p> <p>ARGENTIN'C 8€</p> <p>Slowly baked grated beef with house marinade and smoked ketchup, salsa criolla, homemade garlic mayonnaise, fried onions. (1, 3, 6)</p>
	<p>PIMIENTOS DEL PADRON 8,2€</p> <p>Non-spicy fried chilies w/ fleur de sel</p>	<p>VEGICH 8€</p> <p>Hot dog bread with dry tomatoes pesto. Rice-quinoa sausage with indian spices, baby spinach, "Pico de Gallo" and roasted red beet sauce. (1, 6)</p>
	<p>LOMITO 12,5€</p> <p>argentinean sandwich</p> <p>Thinly sliced grilled beef, egg omelette, spring onion, fresh tomato, spinach and garlic mayonnaise. (1, 3, 10)</p>	

VAT included. EU Regulation 1169/11

ALERGENS: 1-wheat flour (gluten), 2-prawns, 3 eggs, 4-fish, 5-peanuts, 6-soy (lecithin), 7-milk/cheese (lactose), 8-nuts, 9-celery, 10-mustard, 11-sesame, 12-sulfur (wine-SO2), 13-lupine, 14-molluscs
 We inform our customers that in our kitchen we cook and use all foods, including those containing allergens, so there can be traces of them in all of our dishes. If you have any problems with food allergy, please contact our friendly staff.

LAJBDAH

MENU

ASIAN DISHES		NOVE JEDI	
YAKITORI	8,9€	CHORIZO AL VINO TINTO	10,9€
<p>Traditional Japanese street food. Marinated chicken thighs in teriyaki sauce with cucumber relish, honey and chilli. (5, 6, 8, 11, 12)</p>		<p>Traditional Spanish dish: chorizo, shallot, butter and red wine. Served with toasted sourdough bread</p>	
HOMEMADE UDON NOODLES	10,9€	LAJBDAH MEAT BOMBS	10,9€
<p>Japanese noodles with chicken, prawns or vegetables. (1, 2, 4, 5, 6, 8, 9, 11, 14)</p>		<p>Lajbah meatballs in onion gravy sauce with beer, mashed potatoes with chives and homemade pickled cucumbers. (1, 3, 6, 7, 10)</p>	
OKONOMIYAKI BURGER	9,9€	DESSERTS	
<p>Burger made with prawns, cabbage, eggs, flour, dashi, bonito flakes and pink ginger, served with japanese cole slaw, coriander, honey and miso paste, baby spinach. Black burger bun from "Deveta vas" bio bakery. (1, 2, 3, 4, 5, 6, 8, 11, 14)</p>			
HOMEMADE CURRY	10,5€	MANGO CAKE	6€
<p>With chicken, prawns or vegetables. (2, 4, 5, 6, 8, 11, 14)</p>		<p>Mango mousse, sumac and caramel w/ miso paste (1, 6, 7, 8)</p>	
PAD THAI	10,5€	CHEESECAKE	6€
<p>With chicken, prawns or vegetables. (2, 4, 5, 6, 8, 11, 14)</p>		<p>w/ dulce de leche</p>	
FISH & CHIPS	12,9€	<p>Argentinean dessert with dulce de leche and nuts. (1, 3, 5, 7, 8)</p>	
<p>Beer batter + Corn Flakes = MAGIC! Home-made sweet chili sauce, peas w/ mint and fries potato wedges. (1, 3, 4, 6, 8, 11)</p>			

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