

LAJBAH

MENU

EMPANADAS	12€	PROVOLETA	8€
6 pieces			
Salty Argentinian pastry with salsa criolla.			
- 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)			
SAN TELMO STEAK	24€	CRISPY CAMEMBERT	HOT DOGS
Roastbeef with chimichurri sauce, grilled vegetables (carrot, zucchini, peppers, potatoes).		With home-made onion marmelade infused with ginger and reduced vinegar (1, 5, 6, 7, 8, 11)	
BOCADILLO CASTRO	11,9€	PIMIENTOS DEL PADRON	SLOVEN'C
Hawaian bread, roast pork with citrus marinade, smoked pork neck, pickles, mustard, cheese. (1, 7, 10)		Non-spicy fried chilies w/ fleur de sel	Beer sausage brewed in beer, served in a hot dog bun with roasted sauerkraut, horseradish mayonnaise and fried onions. (1, 3)
LOMITO	12,5€	VEGICH	ARGENTIN'C
argentinean sandwich		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)	Slowly baked grated beef with house marinade and smoked ketchup, salsa criolla, homemade garlic mayonnaise, fried onions. (1, 3, 6)
Thinly sliced grilled beef, egg omelette, spring onion, fresh tomato, spinach and garlic mayonnaise. (1, 3, 10)			

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.

LAJBAH

MENU

ASIAN DISHES

SOLATE

YAKITORI	8,9€	TROCCA	10,9€
Traditional Japanese street food. Marinated chicken thighs in teriyaki sauce with cucumber relish, honey and chilli. (5, 6, 8, 11, 12)			Quinoa, bulgur, roasted vegetables, cherry tomatoes, baby spinach, dressing (beer, mustard and olive oil). (1, 6, 9, 10) -Chimichurri beef -Chicken -Tempeh
HOMEMADE UDON NOODLES	10,9€	FUIYOH	
Japanese noodles with chicken, prawns or vegetables. (1, 2, 4, 5, 6, 8, 9, 11, 14)			Chinese cabbage, carrots, glass noodles, cherry tomato, peppers, coriander and mint. Dressing (soy sauce, sesame oil, lime juice) (2, 5, 6, 8, 11) -Prawns -Chicken -Tempeh
OKONOMIYAKI BURGER	9,9€	DESSERTS	
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)			MANGO CAKE
HOMEMADE CURRY	10,5€	6€	
With chicken, prawns or vegetables. (2, 4, 5, 6, 8, 11, 14)			Mango mousse, sumac and caramel w/ miso paste (1, 6, 7, 8)
PAD THAI	10,5€	CHEESECAKE	
With chicken, prawns or vegetables. (2, 4, 5, 6, 8, 11, 14)			w/ dulce de leche
FISH & CHIPS	12,9€	6€	
Beer batter + Corn Flakes = MAGIC! Home-made sweet chili sauce, peas w/ mint and fries potato wedges. (1, 4, 6, 8, 11)			Argentinean dessert with dulce de leche and nuts. (1, 3, 5, 7, 8)