








Salads

Salad with prawns, mango and avocado and brava sauce	15	
Burrata with locally sourced tomatoes and fresh basil oil	14	

Soups

Salmorejo with quailed egg, smoked cod and jamón serrano (served cold)	10	
Bean soup with chorizo and truffle sauce	12	
Pumpkin creamy soup with grilled portobello mushrooms	9	


Traditional to share

Plate of Iberian ham	16	
Potato salad with prawns	7 / 12	
Prawns carpaccio	12	
Toasted noodles with prawns and squid ink mayonnaise	11.5	
Oxtail croquetas	15	
Gyozas (prawns/chicken/vegetarian)	13	
Fried cheese with tartar sauce 	14	

 Visit us also at Tasca laska Malagueta. 



Paellas (minimum 2 persons)

Vegetable paella 	13 / per person
Chicken paella	16 / per person
Iberian paella with chorizo	19 / per person
Paella with honey-glazed pork ribs	21 / per person
Mixed paella	17 / per person
Seafood paella	18 / per person
Black paella	19 / per person
Octopus and peeled prawns	21 / per person
* All paellas are served with alioli.	
Soupy paella with lobster, octopus and prawns	60 / for 2 persons

Meat

Roasted pork knuckle with baby potatoes	19
Iberian pork "Secreto" with French fries and roasted peppers	17
Chicken breast with coleslaw	14
Duck breast with potatoe purée with trufa and teriyaki sauce	15
Grilled skirt steak with chimichurri	18

From the sea



Grilled salmon with seasonal vegetables	17
Grilled octopus	18
Fish and chips	12
Grilled sea bas	17

Prices in €, VAT incl. Bread has an additional cost of € 1.5, Olives € 0.5.

If you have any type of food allergy or intolerance, ask our staff.



Tapas

Salmon tiradito with teriyaki sauce	9.5
Smoked sardine toast with tomato jam	5
Pil-Pil prawns	10.5
Pipirrana octopus	5.5
Pepper, Olive, and Anchovy Skewers (Pintxos Gilda)	5 / 2 units
Salmorejo (cold tomatoe soup-with Iberian ham, quail egg and smoked cod)	6.5
Potato salad with prawns	5.5
Toasted noodles with prawns and squid ink mayonnaise	5.5
Sautéed garlic portobello mushrooms with brioche	5.5 
Patata brava filled with minced beef and spicy sauce	5.5
Traditional Oxtail croquetas	6
Spring rolls with pulled goat	5.5
Iberian pork brioche, shiitake and truffle sauce	TAPAS LOCAL COMPETITION WINNER 11 / 2 units
Mini burger with mango sauce and jalapenos	5.5
Artichoke flower with ham	7
Crispy pork belly with aioli	5.5
Fried peppers	5.5 

Our desserts

Tarta Pavlova / Simple cheesecake / Chocolate cake / Tiramisu

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