

Lunch Menu

TUESDAY TO SUNDAY

12:00 - 17:30

KITCHEN UNTIL 16:00

TAPAS AND WINES BY THE GLASS

WHITE

Cava At Roca Reserva, Penedez	9 €
20 Abril Organic Sauvignon Blanc, Rueda	5 €
Añares Terranova Verdejo, Rueda	5 €

RED

Cerro Añon Tempranillo, Rioja	7 €
Diaz Bayo Tinta Fina, Ribera del Duero	7 €

TAPAS

Oysters natural or with leche de tigre	7 €/ud
Spicy tuna on flat bread	7 €
Artisan “mollete” iberian pork loin with an emulsion of its garlic	9 €/2 uds
Artisan “mollete” with grilled red tuna	9 €/2 uds

SOMETHING GREEN

Our version of César Salad	19 €
El Lago tuna salad with green salad, tomatoes, capers, baby potatoes in special dressing	23 €
Andalusian goat burrata with cherry tomatoes and green salad	25 €

SOMETHING FROM THE SEA

Ceviche - style dressing salmon tiradito	19 €
Red tuna tartar with citric dressing and smoked roe	27 €

SOMETHING TO SHARE

Avocado cannelloni filling with spicy tuna, green apple and coriander	21 €
Puff pastry potatoes with brava sauce	13 €
Fried eggs with Iberian ham (fried or baked potatoes)	21 €
Seasoned chicken wings confited & fried	15 €
Squid & King prawns croquettes with coriander ali-oli	13 € / 6 uds

MAIN COURSE

MEAT

El Lago Club Sandwich	21 €
Our Cheeseburger	23 €
Iberian pork cheeks cooked in its juice	27 €
Confit of veal ribs with parmetier potatoes	31 €
Grilled pluma ibérica, Pedro Ximenez Sauce	35 €
Dry - aged beef entrecote	45 €
Premium beef tanderloin	45 €

FROM THE SEA

Sea bass with spinach and caramelised onions	27 €
Galician - style octopus	25 €
Forgotten “pisto” with red tuna tarantelo and fried egg	23 €

EXTRAS

French fries	7 €
Baked potatoes	7 €
Green salad	5 €
Pepper sauce	5 €
Mushroom sauce	5 €

DESSERTS

Hot chocolate cake with orange sorbet	9 €
Homemade flan with egg yolk	11 €
Catalan lemon cream	9 €
Artisans ice - cream & sorbets	5 € / ud

