

PICOTEO

Nibbles

GORDAL OLIVES	4.5
ALMENDRAS ALMONDS	4.5
PAN RUSTICO BREAD & BUTTER	5
PADRON PEPPERS	6
PAN CON TOMATE TOMATO BREAD	6.5
- with Cantabrian Anchovy +4.5	
- with Iberico Paletta +4	
BOQUERONES PICKLED ANCHOVIES	7.5
CHARCUTERIA	14
CROQUETA PLATTER	14
A selection of two of each: crab croquettes, croqueta de jamon & mushroom croquettes	

APERITIVOS

A drink to start

La Gamba Lager, 2/3 pint	4.9
Estrella Galicia Reserva 1906, 330ml	6.75
Cava '+ & + Seleccion' Brut, Pinord, 125ml	7.5
Pet-Nat Sparkling Rosé, 125ml	9.5
Zaro Rojo Vermut	7.5
La Gitana Manzanilla Sherry	7
Sangria Roja	8 / 30
Sangria Blanca	8 / 30
Sangria de Cava	10 / 36
Still / Sparkling water	3.95

COCKTAILS

A selection of our favourite house cocktails

MAMA'S MARGARITA	12
CATALONIAN MULE	12
FRESA Y CAVA	12
ALFARERO	12

NIÑOS | KIDS

We have a children's menu available, please ask a member of our team to assist you with this.

LA GAMBA

MARISCOS | SEAFOOD

CRAB CROQUETA (S)	8.5	GAMBAS SALVAJES WILD GAMBAS (M)	17
Cornish crab croquettes with squid ink		Wild Argentinian prawns cooked in their shell with extra virgin olive oil, lots of garlic, chilli & parsley	
MEJILLONES MUSSELS (M)	11	DRESSED CRAB (M)	18
St-Austell Mussels cooked with chorizo & albariño		Dressed crab with a sherry & paprika alioli	
SEAFOOD STEW (M)	12	ARROZ DE MARISCO SEAFOOD RICE (L)	21
A tomato based seafood stew with cod, prawns, mussels & clams served with garlic bread		Bomba rice with squid, prawns, clams and mussels cooked in a rich seafood bisque	
PULPO A LA GALLEGA (M)	14	WHOLE SEA BREAM (L)	24
A traditional dish of Galicia - simply octopus, potatoes, paprika, olive oil, maldon sea salt		Whole baked sea bream swimming in a buttery garlic sauce	

CARNE | MEAT

CROQUETAS DE JAMON IBERICO (S)	7.5	CHICKEN & CHORIZO SKEWERS (M)	12.5
Iberico ham croquettes served with a sherry alioli & grated manchego		Grilled free-range chicken thighs with chorizo & cherry tomatoes served with a romesco sauce	
SOBRASADA PINTXOS (S)	7.5	LAMB RIBS WITH A SHERRY GLAZE (M)	18
'Chorizo' paste on toasted baguette with honey & goats cheese		HG Walter, free range lamb ribs cooked with a sweet sherry glaze	
ALBONDIGAS MEATBALLS (M)	10	28-DAY AGED BONE IN SIRLOIN STEAK (L)	38
Meatballs in a rich tomato with Manchego		350g of British Angus x Hereford dry aged sirloin steak, cooked on the bone. Served with a garlic butter sauce.	
GALICIAN EMPANADA (M)	11		
Slow cooked Iberico pork empanada with a red wine jus			

VEGETALES | VEGETABLES

PATATAS BRAVAS (M)	6.5	BERENJENA ASADA AUBERGINE (M)	8.5
Fried potatoes with alioli and a spicy tomato sauce		Roasted aubergine slices topped with romesco sauce, pesto, goats cheese and miel de caña	
MUSHROOMS AL AJILLO (S)	7	BLOOD ORANGE SALAD (M)	9
Mushrooms cooked with extra virgin olive oil, british dairy butter and lots of garlic		Blood orange & fennel salad with toasted almonds and sumac	
TORTILLA (M)	8	PISTO MANCHEGO (M)	11
Potato omlette - served runny unless requested		Slow-cooked tomatoes, onions, peppers, and garlic topped with a fried egg and manchego	
CROQUETAS DE CHAMPIÑON (S)	8.5		
Wild mushroom croquettes			

(S) - Indicates smaller dishes equivalent to an appetiser, (M) - Indicates medium dishes equivalent to a starter, (L) - Indicates larger dishes equivalent to a main course.

POSTRES

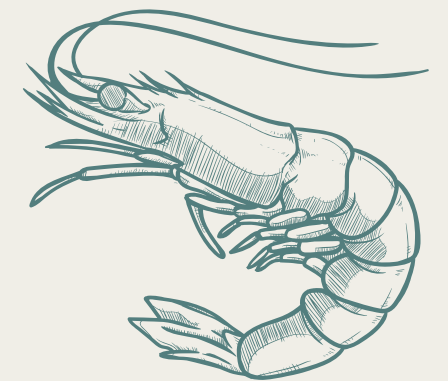
Desserts

BURNT BASQUE CHEESECAKE	9.5
Basque cheesecake, berries	
TORRIJA CARAMELIZADA	9.5
Caramelised bread with cinnamon, orange and vanilla ice cream	
TARTA DE LA ABUELA	9.5
Grandma's chocolate cake	
CHEESEBOARD	12
Manchego, Mahon & Idiazabal cheese with quince, torta crackers & grapes	
HELADOS VARIADOS	5
Selection of ice creams & sorbet	

SIDES

SKIN ON FRIES	4.5
SWEET POTATOES WITH PAPRIKA ALIOLI	6
HERITAGE TOMATO & ONION SALAD	6
LEAFY SALAD WITH A HONEY MUSTARD DRESSING	6

LA GAMBA



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A discretionary service charge of 12.5% may be added to your bill. If you have any allergies please let a member of our team know.