



C/ Columela, 2. 28001, Madrid

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[Starters]

	tapa	
ENSALADILLA CON VENTRESCA <i>Cold salad made of potato, carrot, red pepper, green olives, tuna belly, egg, shrimps and mayonnaise</i>	6	10
SALMOREJO <i>Cold soup made of ripe tomatoes, roasted red peppers, bread and extra virgin olive oil</i>		7
QUESO TORTA FINCA PASCUALETE <i>Natural soft cheese made from un-pasteurized sheep's milk, with homemade tomato jam and toasts</i>		14
JAMÓN DE BELLOTA <i>Iberian ham -hand carved-, served with bread and tomato</i>		18
CROQUETAS DE JAMÓN <i>Iberian ham fried croquettes (8pcs.)</i>	5	9
HUEVOS, PATATA, PANCETA Y TRUFA <i>Fried eggs, fries, pork belly and truffle</i>	8	13,5
TOMATE IBERIKO <i>Tomato salad dress with salt, black pepper and extra virgin olive oil</i>		9,5
MEJILLONES VANDUCA <i>Sautéed fresh mussels with garlic, fennel and tomato</i>	7	13
ANCHOAS <i>Cured anchovies served with bread with tomato (8pcs.)</i>	10	18
CALAMARES FRITOS <i>Fried calamari with piquillo peppers aioli</i>		10
LANGOSTINOS EN TEMPURA <i>Tempura fried shrimps served with a spicy mayonnaise</i>		14
ROLLITOS DE CONFIT DE PATO <i>Duck Confit spring rolls with sweet-chilli mayonnaise</i>		14
ENSALADA DE PIMIENTOS Y VENTRESCA <i>Roasted red peppers and tuna belly salad with crispy onion rings</i>		11
ESPINACAS TIERNAS <i>Fresh baby spinach salad with goat cheese, red onions, crispy pork belly and sesame dressing</i>		12,5
ENSALADA DE TODA LA VIDA <i>Tuna, onion, and tomatoes salad</i>		11
CARPACCIO DE BUEY <i>Beef carpaccio with capers, pinenuts, arugula, parmesan and lime-cilantro dressing</i>		14
PULPO A LA PARRILLA CON VINAGRETA AGRIDULCE <i>Grilled octopus with sweet and sour vinaigrette</i>		15
MENESTRA DE VERDURAS DE TEMPORADA <i>Seasonal vegetables stew</i>		13,5
BURRATA CON PESTO DE NUECES <i>Burrata Salad with nut pesto dressing</i>		16
CECINA DE LEÓN <i>Beef cured meat with tomato bread</i>		12
QUESO PAYOYO <i>Cured Goat Cheese from Cádiz with Antequera breadsticks</i>		8
MOLLETE DE PRINGÁ CON SALMOREJO <i>Typical andalusian mince meat stew sandwich</i>		9
MOLLETE DE CALAMARES <i>Deep fry squid sandwich</i>		9



Ask for the daily suggestions

10% VAT terrace supplement

Continue

	<i>tapa</i>
MERLUZA DE PINCHO A LA ROMANA <i>Battered hake with red peppers</i>	17
MERLUZA DE PINCHO A LA ROMANA <i>Steamed with seasonal vegetables</i>	17
TARTAR DE ATÚN <i>Tuna tartar with avocado and wakame salad</i>	17
RIGATONI CON RABO DE TORO <i>Sautéed pasta with oxtail stew meatballs</i>	14
HAMBURGUESA DE BUEY CLÁSICA <i>Homemade classic burger with Payoyo cheese served with fries (200 grs.)</i>	14,5
HAMBURGUESA DE BUEY Y FOIE <i>Homemade burger with foie gras, cheddar and truffle mayonnaise served with fries (200 grs.)</i>	16
RAVIOLIS DE COCHINILLO <i>Suckling Pig Ravioli with butter and citrus sauce</i>	14
LOMO DE VACA <i>Spanish ribeye -rubia gallega- grilled, served with green salad and fries. Sliced</i>	21
SOLOMILLO DE VACA GALLEGA <i>Spanish beef tenderloin -rubia gallega- grilled, served with piquillo red peppers and fries</i>	22
ALBONDIGAS DE LA ABUELA <i>Grandma's meatballs with Sherry, served with potatoes</i>	6,5 13,5
STEAK TARTAR DE BUEY <i>Beef tartar served with Carasatu bread</i>	19

Spanish Omelette [à la minute]

CLASSIC: 6,5
BLUE CHEESE: 8
TRUFFLE: 9

Fish & Shellfish Canned [Frinsa]

COCKLES: 11
SARDINES IN EXTRA VIRGIN OLIVE OIL: 5

[Homemade Desserts: 6]

FRENCH TOAST WITH TOFFEE AND VANILLA ICE-CREAM
CHOCOLATE CAKE *served with vanilla ice cream*
LEMON AND MERINGUE PIE
CARROT CAKE
CHEESECAKE
TOFFEE CAKE WITH BISCUIT CRUMBLE
ICE CREAM *(dulce de leche, chocolate, vanilla, strawberry and lemon. Choose 2 scoops)*