



English

*From a dream to an idea,
from an idea to a project,
from a project to reality.
A cocktail of emotions to share...*

Welcome to Laos.

APERITIFS

• Hugo	6,00 €
• Aperol spritz	6,00 €
• Campari	4,00 €
• Campari soda	6,00 €
• Campari Orange juice	7,00 €
• Campari Fresh Orange juice	8,00 €
• Cinzano	4,00 €
• Martini (blanco, rojo, dry)	4,00 €
• Martini Royale	4,00 €
• Vermut Yzaguirre	4,00 €
• Palo	3,00 €
• Palo soda	4,00 €
• Tío Pepe	3,00 €
• Pernod	4,00 €
• Ricard	4,00 €
• Cynar	4,00 €
• Ramazzotti	4,00 €
• Kir Royale	6,00 €








LAOS FOR LITTLE ONES

- Fussilli with bolognese sauce 8,50 €
- Grilled chicken breast with chips or salad  8,50 €
- Hake fish fingers with chips or salad 10,50 €

STARTERS

- | | ½ Portion | Portion |
|--|-----------|---------|
| • Grilled octopus with potatoes and garlic mayonnaise (alioli)  | 12,95 € | 20,95 € |
| • Padron peppers | 9,50 € | |
| • Platter of grilled vegetables with a pepper vinaigrette (courgettes, aubergines, green asparagus, oyster mushrooms, cherry tomatoes)  | 9,75 € | 12,75 € |
| • Spanish potato and grilled eggs with oyster mushrooms, "sobrasada" and "botifarrón"  | 9,75 € | 12,75 € |
| • Breaded camembert with blueberry conserve and salad | 9,95 € | 15,95 € |
| • Sliced Iberian cured ham (75 grams) | | 19,75 € |

Cover per person

- Bread, pate and olives 2,50 €
- Bread, alioli and olives 2,50 €
- Additional gluten-free bread 2,00 €
- Additional paté or alioli 1,50 €
- Bread and olives 1,00 €

PLATTERS (including bread with tomato and olive oil)

- Platter of sliced Iberian cured ham 22,95 €
- Cheese platter (Mahón, Manchego, camembert and goat cheese) 15,95 €
- Laos platter (Iberian cured ham, Mahón and Manchego cheese) 17,95 €

SALADS

- Goat's cheese 16,95 €
Mixed leaves, green asparagus, pomegranate, sun dried tomatoes, walnuts, grated goat's cheese and soybean, sesame and honey vinaigrette
- Caesar 10,75 €
Green leaves, chicken, boiled egg, toasted bread, anchovies, parmesan, caesar sauce
- The chef's special 15,95 €
Fresh tuna steak, French beans, boiled egg, anchovies, potatoes, cherry tomatoes, lemon dressing, tapenade and pesto

FISH

- Braised salmon in pink pepper sauce, braised fennel and brocolli 20,95 €
- Cod loin with tumbet (a dish made with potatoes, aubergines and red bell peppers) and tomato pesto 19,95 €

• Our fish, RÖNER cooked : Röner uses a thermostat that enables cooking at low temperatures meaning the juice is retained in each dish, conserving all of its properties and creating the perfect texture.



MEATS

- Steak tartare (cut with a knife) with allumette potatoes. 22,75 €
- Grilled veal tenderloin with chips, green asparagus and garlic mayonnaise (alioli) 🍴 25,75 €
- Grilled fillet steak with chips, green asparagus and garlic mayonnaise (alioli) 🍴 19,95 €
- Laos Hamburger
(100% veal, speck, cheddar cheese, confit onion, cherry tomatoes, lettuce) grilled with chips 🍴 14,50 €
- Mallorcan grilled lamb chops with chips and Padron peppers 🍴 22,75 €
- Grilled pork tenderloin with roasted potatoes, artichokes, shallots and serrano ham ragout 🍴 20,95 €
- Curried chicken breast with basmati rice 🍴 15,95 €

Our chips are triple cooked



•Our meats, JOSPER grilled : Josper is an elegant combination of an oven and a grill in a single machine, which gives the meat a smoked flavour, unique texture whilst remaining juicy.

DESSERTS

(Made daily by our kitchen team)

- Laos "crema catalana" with cinnamon ice cream 6,95 €
- Chocolate coulant with vanilla ice cream 6,95 €
- Banoffee Pie with banana and biscuit ice cream 6,95 €
- Tiramisu with Baileys ice cream 6,95 €
- Ice cream and seasonal sorbet (price per scoop) 2,50 €
- Seasonal sorbet with liqueur (price per scoop) 3,50 €