

# LUX

M A D R I D

All of the raw fish in our dishes has been deep frozen for at least 72 hours.

Ask for information about allergens.

**STARTERS**

IBERIAN ACORN HAM	28.50
CRISPY BREAD WITH NATURAL TOMATO AND VIRGIN OLIVE OIL	3.50
OSCIETRA CAVIAR (30 G.)	95.00
LA MAQUINA POTATO, TUNA AND MAYONNAISE SALAD	12.80
RED PRAWN CARPACCIO	25.00
SALMON TARTAR WITH AVOCADO IN MUSTARD AND DILL SAUCE	20.00
SEAFOOD CROQUETTES (6 PIECES). Crunchy and creamy croquettes of red prawn.	15.00
FRIED SQUID WITH LIME MAYONNAISE	18.50
TIGER PRAWNS TEMPURA	22.00
GRILLED OCTOPUS WITH POTATO FOAM	25.00

**FROM THE COAST**

OYSTER TRILOGY (2 PIECES OF EACH). Galician flat oyster, Fine de Claire oyster n° 3 and Utah Beach oyster n° 3 from Normandy.	24.00
GALICIAN BAKED SCALLOP	13.50
GRILLED RAZOR CLAMS	18.00
VARIEGATED SCALLOP GRATIN WITH IBERIAN HAM AND CARAMELIZED ONION	17.00

**VEGETABLES**

LUX SALAD (lettuce mix, cherry tomato, tuna, egg, asparagus, onion and olives)	15.50
BURRATINA WITH ARUGULA AND TRUFFLE DRESSING	16.50
PINK TOMATO SALAD WITH PICKLED TUNA BELLY	18.00
ARTICHOKE TRILOGY. With fleur de sel and extra virgin olive oil, with anchovy and egg yolk confit in oil.	14.50

**PASTA & EGGS**

LASAGNE OF OX, FOIE AND MUSHROOMS	18.00
CREAMY OMELET OF FOIE AND MOREL MUSHROOM	20.50
FRIED GARLIC SCARLET SHRIMP. Served over fried potatoes, free-range eggs and Ibérico bacon.	22.00

**FROM SEA**

BLUEFIN TUNA TARTARE	26.00
BLUEFIN TUNA BELLY WITH PIQUILLO BILBAINE SAUCE	34.00
GRILLED WILD TURBOT	35.00
GRILLED OR MEUNIER SOLE FROM THE CANTABRIAN SEA	29.00
GRILLED FRESH HAKE	26.00
ROASTED SEA BASS (2 people). Per person	26.00
ROASTED MONKFISH (2 people). Per person	28.00

**FROM MEADOWS**

GRILLED SUCKLING LAMB CUTLETS	22.50
IBERIAN PORK MEATBALLS	18.00
GRILLED VEAL SWEETBREADS	18.00
GLAZED BEEF RIB	24.00
STEAK TARTARE (of beef sirloin and shoulder collar)	24.00
MEADOW BEEF SIRLOIN. Grilled or in pink pepper sauce.	29.00
GRILLED BEEF LOIN OF SIMMENTAL BREED. (400 g.)	32.00
RIB EYE STEAK (2 people). Per person	34.00

Bread and snacks: 2,75 €

VAT is included