

LAGARTO

— BRASSERIE —

Let's
BRUNCH
13:30 - 17:00

SET MENU OPTIONS

A+B

with 1 drink
(excluding cocktails)

14€

A+C

with 1 drink
(excluding cocktails)

19€

A+C

with 2 drinks
(including cocktails)
+ dessert of the day

25€

Let's BRUNCH

13:30 - 17:00

STARTERS

A

450. **MINI PRAWN CROQUETTE** 4,8
Belgian style with a creamy coriander veloute & liquid emmental cheese
451. **BABA GHANOUSH** 6
Thick rich aubergine & coriander dip, olive oil, tahini, lemon juice, garlic & cumin. Served with selected bread
452. **MINI SAUSAGE CASSEROLE** 5,5
Premium charcoal white sausage & mushroom sauce with black beer gel
453. **GRILLED STYLE ASPARAGUS** 4
Grilled asparagus with lemon & herb sour cream

TOAST & EGGS

B

454. **KING PRAWN & GUACAMOLE ON TOAST** 8,5
Large wild king prawns, rustic chunky guacamole with frozen mango, drizzled with sriracha & topped with tender watercress
455. **WAGYU BLACK PUDDING & EGG ON TOAST** 8,5
Rich & creamy scrambled egg tossed with wagyu beef black pudding, shitake mushrooms, burrata & umami cabernet broth served over toasted bruschetta
458. **RUSTIC SMASHED GUACAMOLE & EGG ON TOAST** 7,5
Rustic chunky guacamole, blanched cherry tomatoes and runny poached egg over toasted brioche bread
456. **EGGS BACON BENEDICT** 7
Runny poached eggs with creamy hollandaise sauce, over toasted brioche bread & smoked bacon slices
457. **EGGS FLORENTINE** 7
Runny poached eggs with creamy hollandaise sauce, over toasted brioche bread & sautéed spinach with shallots

MAINS

C

459. **LAGARTO HOUSE CHICKEN & TOFU SALAD** 12
Grilled tender diced chicken & royal red quinoa, torched chickpeas & blanched tofu, over a base of mixed green leaves. Drizzled with a whole grain mustard & honey dressing
460. **MUSSELS MOULES-FRITES** 14,5
Classic Belgian mussels sautéed in toasted butter, lime, & spring onions, served with triple cooked chips & garlic bread essential for dipping. Dusted with paprika & accompanied with hollandaise sauce
461. **MAC & CHEESE** 8
Delicious creamy Lagarto smoked cheesy pasta bowl
462. **PORK CHEEK OVER CHIPS** 13
8 hour slow cooked pork cheeks in a creamy red wine reduction served over triple cooked chips and a touch of cream cheese
463. **CHEESY BURGER** 13
100% beef burger with a toasted seeded artisan bun, tender onions & double Lagarto smoked cheese sauce, served with triple cooked chips & chipotle BBQ sauce
464. **LAGARTO VEGAN BURGER** 10,2
Hand pressed spiced lentil & mint patty on a toasted sourdough bun with cashew nut cream sauce, served with a mustard vinaigrette, mixed salad & sweet potato crisps

DRINK OPTIONS

WINE: house red | house white | house rosé - 175ml
BEER: Draft Heineken - 25cl
COCKTAILS: Hugo Bubbles | Kir Royal | Pink Collins
WATER | SOFT DRINKS | GLASS OF CAVA