

RESTAURANTE LIMO

LIMO TAPA

- Homemade bravas  8.50€
- Lacquered duck bao bread (per unit)       6.50€
-  9.50€
- Homemade ham and nutmeg croquettes     15.50€
- Garlic shrimp    13.00€
- LIMO-style crispy ear roll    15.50€
- Homemade torreznos with hummus   16.00€
- Fake nigiri of steak tartare with Korean dressing     16.00€













SHARE

- Artichokes with Ham (per unit)  4.00€
- Limo ensaladilla with egg and kewpie mayo    11.50€
- Creole chorizo with honey mustard and fine herbs   12.00€
- Shrimp tempura salad with pink sauce LIMO     15.00€
- Burrata with pistacho pesto sauce   17.50€
- Sea bass strips with wasabi and soy emulsion    17.50€
- Tuna tartare bowl with fried egg, sweet potato and truffle
mayonnaise      16.50€
- Homemade gyozas on curry sauce   14.50€







MEATS

- Aged Beef loin (MATURED 15 DAYS) 22.00€
- Ribs roasted at low temperature with orange sauce   19.00€
- Beef burger with cheddar sauce   18.00€
- Silky rice cannelloni stuffed with oxtail    21.00€
- Asturian cachopo with mayosiracha sauce    21.00€

FISHES

- Confited cod with flower honey foam   20.00€
- Grilled squid with aioli and honey foam   18.50€
- Fish and chips of Sole with Japanese mayonnaise    18.50€
- Marinated tuna tataki on a bed of seaweed    17.00€
- Grilled octopus with baby potatoes and Canarian sauce   19.50€

DESSERT

- Tiramisú    7.00€
- Cheesecake    7.00€
- Cake of the week(consult for allergens) 7.00€

Bread 1,50 p.p

VAT included.



NUTS



CELERY



MUSTARD



SESAME



SO₂ - SULFITES



CRUSTACEANS



LUPIN



GLUTEN



MOLLUCS



EGG



FISH



PEANUT



SOY



DAIRY