



LINO

TAPAS

Patatas Bravas Crispy potatoes, aioli and brava sauce.	5,50€
French Fries Crispy fries.	5,00€
Tapenade Olives, capers, anchovies and garlic with toasted bread.	5,80€
Duck Rillettes Served with toasted bread.	6,80€
Trout Rillettes Smoked trout, shallot, capers, lemon and dill.	6,50€
Boquerones Marinated anchovies.	9,50€
Artisan Croquettes — 2,00€ / pcs Lobster, Iberian ham or vegetarian.	2,00€
Mediterranean Board Serrano ham, Iberian chorizo, manchego, tapenade and smoked duck.	23,50€
Mussels (500 g) White wine, onion and parsley.	14,00€

STARTERS

Provençal Octopus Octopus, Iberian chorizo, potatoes, cherry tomatoes and herbs.	16,50€
Burrata (125 g) Creamy burrata, roasted grapes, honey and thyme.	14,00€
Mediterranean Salad Tomato, manchego, anchovies, olives, salade and lemon dressing.	16,50€
Trout Tartare Fresh trout, orange, shallot and olive oil.	15,50€
Duck Trilogy Smoked duck, pulled duck, roasted duck, salad, tomato and parmesan.	16,50€
Gazpacho Cold tomato soup with crunchy cucumber, onion, red pepper, croutons, garlic and olive oil.	14,50€
Baked Camembert (250 g) baked camembert with honey and herbs.	12,00€

PAELLAS

At Lino, all our paellas are homemade, respecting Mediterranean traditions.
We prepare all our own stocks from scratch.

Price per person – minimum 2 people. Minimum preparation time: 25 minutes.

De marisco Rice cooked in our homemade fish stock with prawns, langoustines and mussels. Pure Mediterranean flavour.	22,50€	Meloso con bogavante Slow-cooked creamy rice prepared with our homemade fish stock and served with lobster. Rich and elegant.	28,50€
De pescado Rice cooked in our homemade fish stock with sea bass and salmon.	21,50€	Vegetariano Rice cooked in homemade vegetable stock with peppers, aubergine and thyme-roasted cherry tomatoes.	19,50€
Pollo Rice cooked in homemade poultry stock with marinated chicken and red pepper. Traditional and full of flavour.	19,50€	Fideuà Lightly toasted noodles cooked in our homemade fish stock with prawns, squid and mussels, finished with a touch of aioli.	19,50€

MAIN COURSES

Ribeye 300 g Ribeye 300 g, Served with fries	26,00€	Cheese Burger 200 g beef, cheddar, lettuce and burger sauce.	18,50€
Iberian Pluma Grilled Iberian pork served with fries.	22,00€	Seafood Pasta Seafood pasta with homemade sea food cream sauce.	18,50€
Bone-in Ribeye(1 kg) Grilled and served with fries and salad.	68,50€	Octopus Tentacle Grilled octopus tentacle served with rustic mashed potatoes.	26,50€
Chicken Escalope Panko chicken escalope with fries.	18,50€	Sea Bass en Papillote Fresh sea bass cooked en papillote with aromatic herbs, lemon and olive oil, served with homemade mashed potatoes.	26,50€
Honey Duck Breast 250 g Roasted duck breast with honey sauce and fries.	24,50€	Trout en Papillote Fresh trout cooked en papillote with aromatic herbs, lemon and olive oil, served with homemade mashed potatoes.	24,50€
Sauce supplement €3.50: pepper sauce, Gorgonzola sauce or honey sauce.			

DESSERTS

Tarte Tatin Butter pastry with caramelised apples.	8,50€	Lemon Cheesecake Creamy lemon cheesecake.	8,50€
Homemade Crème Brûlée Classic French crème brûlée.	7,50€	Strawberries, Chantilly & Vanilla Fresh strawberries, crumble and artisanal vanilla ice cream.	7,50€
6 Macarons Selection of macarons.	8,50€	Chocolate Fondant Homemade chocolate fondant and artisanal vanilla ice cream.	8,50€

All prices include VAT and service. 