



MEATS

101. Minted Lamb Adana Kofte 19

Made with Meat Boutique lamb with a Lagarto twist on spicy Turkish kofte kebab.

Served with a minted saffron yoghurt dressing, Lagarto aromatic flatbread, curried chick pea purée and tomato tabbouleh

102. Chicken Kabobi 16

Free range organic corn fed chicken thigh & breast cubes skewered and infused with orange, mint and warm spices. Served with minted saffron yoghurt dressing and Lagarto aromatic flatbread grilled with tomato tabbouleh

103. Cabernet Braised Pork Cheek 18

Tender pig cheek 6 hour slow braised in a rich cabernet red wine reduction, Served with a creamy cauliflower purée and spinach with almonds & raisins

104. New York Strip Sirloin on the Bone (400 g) 19

Cajun spiced & cooked on wood and charcoal grill for a deep smoked flavour, served with garden salad and Lagarto style onion rings

105. Chimichurri Rib Eye on the Bone (550 g) 22

Marbled, rich and robust cooked on a wood and charcoal grill for a deep smoked flavour with Lagarto **chimichurri**. Served with garden salad and triple cooked chips

106. Tenderloin Fillet Steak with Mixed Mushrooms 23

Lagarto twist on a classic. Sautéed garlic and mixed wild mushrooms in a rich bone marrow smooth creamy sauce. Served with a silky truffle and parsley mash

107. A Lagarto Burger 15

Luxury 200g Meat Boutique burger with melted goat cheese, semi cured parmesan, red caramelized onion and salad. Served with triple cooked chips



SEAFOOD

121. King Prawn Mexican Tacos x3 15

With jalapeños & chipotle sauce, achote red paste, guacamole and a cooling crème fraîche

122. Pan Seared Pollock Fillet 14

Pan seared fillet of pollock with a crispy skin. Served with a provincial red pepper mix and celeriac and apple purée

123. Whole Lobster Thermidor Lagarto 48

A blend of two classics.

A salsa verde thermidor infused butter and watercress. Served with a silky truffle and parsley mash and grilled vegetables

124. Fillet of Black Sesame Seed Cod 15

With light honey soy glaze, minted cucumber, coriander and sesame seeds served with a cauliflower purée

125. Fresh Tuna Loin with Curried Chickpeas 16

A seared fresh tuna loin served with curried hummus and a sweet & sour star anise soy glaze. Finished with freshly chopped coriander

126. South East Asian Salmon in Banana Leaf 16

With an Asian citrus vinaigrette, topped with sliced sweet chillis and coriander, wrapped in a banana leaf and finished on our grill. Served with pearl barley and wild rice risotto



SIDES

131. Triple Cooked Chips 2,5

132. Homemade Mixed Beans 3

133. Mash Potatoes 3

134. Mash Potatoes with Parsley and White Truffle Oil 3,5

135. Chargrilled mixed vegetables 4

136. Onion Rings 4

Pearl Barley & Wild Rice Risotto 3,5

Our dishes may contain some ingredients or traces of allergens.
If you have a food allergy or intolerance, please consult our staff. Thank you
IGIC not included

LAGARTO

RESTAURANT & COCKTAILS



COLD STARTERS

- 01. Crab, Salmon & Avocado Tartare Tower 16**
Succulent king crab meat, layered with our freshly finely diced salmon tartare and a light avocado mousse
- 02. Roast Sirloin of Beef 13**
Slices of roast sirloin served pink, topped with gremolata, sweet corn and crunchy asparagus
- 03. Octopus Carpaccio 16**
Wafer thin slices of freshly cooked octopus topped with sun dried tomatoes, buffalo burrata mozzarella, finished with rocket, fine cress and arbequina olive oil
- 04. Steak Tartare Americano Style 16**
Delicious Meat Boutique own blend of fine steak tartare with a twist. Giant capers, a cured Idiazabal cheese shavings and quail egg yolk, served with Lagarto in-house made crispy aromatic flatbread
- 05. King Crab Leg Lagarto Style 21**
With a smooth red pepper coulis, minted cucumber, finely chopped herbs and asparagus shavings
- 06. Half a Chilled Lobster 25**
Half a fresh, perfectly steamed chilled lobster served with lemon infused tartar sauce
- 07. Mexican King Prawn Ceviche 14**
Diced king prawns marinated in tiger milk, avocado with thin slices of red onion and jalapeños for a burst of freshness finished with micro cress
- 08. Fresh White Market Fish Ceviche 14**
With tiger milk, thinly sliced red onion, lime, fresh coriander and crunchy baked sweet corn for texture
- 09. Tuna Tataki 15**
Sliced fresh seared tuna served with balsamic vinegar strawberries, a hint of wasabi and lime mayonnaise and a palate cleansing ginger sorbet

WARM STARTERS

- 21. Lagarto Falafels 8**
A twist on the classic falafel using pomegranates served with a duo of sauces
- 22. Creamed Bisque Soup with Flaked Lobster 8**
Rich classic in-house made bisque soup, crème fraîche and flaked lobster meat
- 23. Lamb Koobideh Meat Balls 13**
Heavily herbed and spiced minced Meat Boutique lamb balls made with tomato and yellow onion pulp served with a duo of sauces
- 24. Signature Crab and King Prawn Fish Cakes 9**
Succulent crab meat, king prawns & herbed potato cakes served with spiced mint cucumber and a shallot dressing
- 25. Argentinian Tagliata Steak 13**
Angle sliced skirt steak marinated in Chimichurri and chargilled. Served pink with a drizzle of red achiote paste & jalapeño dressing on a bed of rocket with chimichurri sauce
- 26. Indian Panko King Prawn 13,5**
Succulent King prawns in crispy coated panko & coconut flakes, served with a spicy curry mayo and fresh mango dipping sauce
- 27. Lebanese Halloumi Man'oushe Flatbread 9,5**
Lagarto in-house made flatbread with sun blushed cherry tomato, griddled halloumi, fresh torn basil, drizzled with pesto, sumac and basil infused oil
- 28. Thai Red Curry Mussels 16**
Steamed in a lightly spiced, coconut milk curry with kaffir lime leaf, lemongrass and ginger
- 29. Lagarto Mezze Sharing Platter for 2 28**
In-house made aromatic flatbread, minced lamb koobideh balls, Lebanese curry hummus, sumac tabbouleh salad with pomegranate falafel and roasted red peppers

SALADS

*AVAILABLE AS A STARTER OR MAIN COURSE

- 41. Signature Caprese Salad 10,5**
Lagarto twist on a classic - Whole peeled confit large tomato with thyme and organic local honey, burrata mozzarella, basil pesto and nuts
- 42. Tuna Poke Hawaii Salad* 11 | 19**
Diced tuna marinated in light soy and sesame oil with pearl barley & wild rice, fresh mango, finely sliced radish, toasted sesame seeds, lime and thinly grated carrots
- 43. Herb Marinated Salmon* 11 | 18**
House marinated salmon, with a smooth yoghurt salsa and passion fruit dressing over seasonal leaves and finely chopped herb salad, topped with finely sliced rosemary
- 44. Signature Lagarto Caesar Salad 7,5**
Lagarto twisted caesar salad. Whole Chargrilled gem lettuce hearts, red and yellow cherry tomatoes, watercress, anchovies, idiazabal cheese, giant capers, Lagarto luxury caesar dressing and lightly toasted croutons
ADD:
- 45. Corn Fed Chicken Breast +3,5
 - 46. Citrus Marinated Salmon +6
 - 47. King Prawns +6,5

- 48. House Garden Salad* 7,5 | 11**
Crisp seasonal leaves, wafer thin radish, avocado, red & green diced peppers, cucumber, cherry tomatoes on the vine and shallots with a chardonnay vinaigrette
- 49. Tabbouleh with Flatbread 7**
Lebanese tabbouleh with Lebanese "ras el hanout and sumac" spices, diced fresh tomato with parsley, coriander and mint dressing and Lagarto in-house made aromatic flatbread

PASTA & RICE

- 61. Scoglio Seafood Linguini 15**
With king prawns, mussels and scallops in a light, rich luxurious lobster based broth
- 62. Duck and Hoi Sin Tagliolini 17**
Asian style egg pasta with 5 spice crispy duck breast served pink, pak choi, a light hoi sin plum sauce and sesame seeds
- 63. Pig Cheek Tagliolini 16**
Fresh egg tagliolini pasta with cabernet slow 6 hour braised pig cheek, and fine cress
- 64. Singapore Chilli Crab Linguini 14**
Crab meat & scallops poached in a classic Singapore style broth made with lemongrass, chilli, tomato, galangal ginger and fine cress
- 65. Pearl Barley & Wild Rice Risotto 11**
Luxury pearl barley & wild rice risotto with boletus mushrooms, asparagus, parmesan and watercress
- 66. South East Asian Duck Pineapple Rice 16**
With diced duck breast, cashew nuts, pineapple, turmeric, fresh red & green peppers, a hint of yellow curry and raisins

LAGARTO LUXURY DISHES

- 81. Our 3 Way Luxury Surf & Turf for 1 48**
A true decadent treat with the best of the best. Half a fresh grilled Lagarto Lobster and New York Strip -200gr, served with a lobster bisque
- 82. Seafood Rice Casserole "ARROZ CALDOSO" for 2 36**
An alternative to classic Paella. Made with a rich saffron, pepper and paprika infused seafood broth. Fish fillets, mussels, squid and king prawns
ADD:
- 83. 2 x Luxurious "Carabineros"- Giant Red Lotus Prawns +36
 - 84. Lagarto Lobster +48
- 85. 40+ Day Dry Aged Rib Eye on the Bone for 2 (1kg) 65**
Done in a cast iron skillet with herbs and butter (sliced for 2) served with triple cooked chips and garden salad
- 86. Luxury Lobster & Seafood Bouillabaisse Soup for 2 75**
Classic Marseille soup with a touch of citrus, half a fresh lobster, succulent chunks of haddock, mussels and king Prawns
- 87. LAGARTO Chilled Seafood Sharing Feast for 2 75**
Lobster, king prawns, mussels, scallops and squid served with tartar sauce and home made Lagarto flatbread