

Hello!

First of all, thank you for being here with us.

So... Welcome to LUA, enjoy the food, drinks and music.

LUA

eat
drink
music


Starters

Iberian Ham Croquette - 2€/each

Squid in its Ink Croquette - 2.5€/each

Bull Tail Croquette - 2.5€/each

Boletus Mushroom with Truffle Croquette - 2.5€/each  **VEG**

Fried Potatoes with Brava Sauce - 7€  **VEG**

Fresh potatoes, double-cooked, and finished with our homemade bravas sauce (spicy).

FISH & CHIPS in panko with citrus mayonnaise - 12€

Delicious hake fillets marinated and breaded in panko. Served with fries. Enjoy them with your fingers!

ROASTED EGGPLANT with Curry Yogurt - 9€  **VEG** 

A healthy, fresh, and tasty dish that we love.

NACHOS Pulled pork, Guacamole, Pico de gallo - 12€ 


Tremendous nachos topped with homemade pulled pork, guacamole, pico de gallo, and melted cheese.

CHICKEN FINGERS - 9.5€

Delicious breaded chicken strips with a duo of sauces (bbq and tartar).

IBERIAN HAM (100gr) hand-cut - 19€ 

DOP Gijuelo from pigs raised in meadows and fed with natural resources.

STEAMED MUSSELS or Curry Sauce (Cilantro) - 12€ 

Always local, our mussels are from the Ebro Delta or Bouchot. Small, tasty, and full. Order them steamed with our touch or with a rich green curry sauce.

PULLED PORK BRIOCHE - 10€



Tender and crispy brioche with juicy pulled pork, citrus mayonnaise, pickled onion, and Sriracha sauce.

ANDALUSIAN-STYLE SQUID with citrus mayonnaise - 14.5€

Squid battered with a special Andalusian flour for frying. Very crunchy!

CHICKEN LOLLIPOPS Tamarind Grilled - 12€ 



Chicken drumsticks shaped like lollipops marinated in tamarind and grilled.

CHEESE BOARD aged in old cellars - 16€  **VEG** 



Aging cheese means controlling and managing its maturation to develop its optimal flavors and textures. This process has been done by a local supplier in old ceramic wine cellars. We have various types of boards: soft, mixed, and intense. Ask for more information.

OCTOPUS CARPACCIO (100gr) - 14€




Enjoy this magnificent octopus cut into thin slices and dressed in its vinaigrette with pineapple and strawberry.

VIOLET BEAN HUMMUS - 9€  **VEG** 

It's our version of traditional hummus but softer and more delicate.

LOAF BREAD with smoked butter - 4€  **VEG** 

Crispy crust and alveolar dough with all the intense flavor of bread accompanied by homemade smoked butter.

 VEG	Vegetarian
	Gluten Free
 *	Adaptable for gluten-free please notify when ordering



Salads

 **VEG WILD SALAD - 14€**

Spelt, guacamole, and pico de gallo with dressings.

 **VEG LUA SALAD - 14,5€**

Shoots, braised grapes, and braised cherries, scallions, feta cheese, and lime vinaigrette.

 **VEG CAESAR SALAD - 14€**


Lettuce, homemade Caesar dressing, nopollo nuggets, croutons, and parmesan.

Vegetarian version with tartar sauce and *gluten-free request without croutons.

 **VEG BURRATA SALAD - 15€**

IGP Pugliese Burrata, braised cherries, lime zest, and apple compote.


Fish

 **GRILLED SARDINES - 15€**


Delicious coastal sardines grilled with garnish.

 **GRILLED COD with Pineapple Aioli Gratin - 22€**


Cod loin with homemade pineapple aioli, oven-grilled in a Jospier oven with a side of vegetables and potatoes.

 **GRILLED SALMON with Curry Sauce - 19,5€**

Norwegian salmon grilled to perfection in a juicy curry sauce with a side of vegetables and potatoes.

 **Grilled Octopus Leg with Potato Parmentier - 22€**

Cooked in our Jospier oven and served with potato parmentier and garlic oil with smoked La Vera paprika.

 **Grilled Squid - 18€**

Grilled squid served with its garnish.

Rice - Paella

Wait time:
Minimum 20'


All our rice dishes are prepared with our own rock fish broth, rice from Molí de Pals, and locally sourced ingredients. Minimum preparation for 2 people and the price indicated is per person.

 **FISH and SEAFOOD RICE - 21€/pers.**


One of our star dishes. A classic that never goes out of style.

 **VEG VEGETARIAN RICE - 19€/pers.**

A rich rice dish that draws flavor from each of the oven-roasted vegetables, resulting in a tasty and very healthy meal.

 **BLACK RICE with squid and aioli - 21€/pers.**

A typical rice dish where we use squid ink to enhance its flavor.

 **IBERIAN RICE with smoked ribs - 22€/pers.**

Spectacular rice with an intense and very tasty flavor.

"ROSSEJAT DE FIDEOS 00" (Fideuá) - 20€/pers.

A simple yet exquisite maritime dish that will not leave anyone indifferent.

Meat

1/2KG ENTRECOT (30-Day Aged) with garnish - 29€

Simmental Cow Entrecote aged and hand-cut. With significant fat marbling that provides a powerful flavor and texture that leaves no palate indifferent. Served with garnish.

BBQ RIBS cooked at LOW TEMPERATURE with garnish - 23€

First cooked at low temperature. Then finished in the Josper charcoal oven where we enhance all its flavors. Between 500 and 600 grams.

CHICKEN (coquelet) grilled with pico de gallo and garnish - 17€

4-week-old Coquelet with tender and flavorful meat, partially deboned and marinated with our spices.

PREMIUM BURGER with French fries - 14€

100% Beef made from the same meat we use for the Entrecote cut (Simmental). We form 175g burgers with a tender butter brioche bun with lettuce, tomato, raclette cheese, caramelized onion, and homemade (secret) burger sauce with French fries.

PULLED PORK BURGER with French fries - 15,5€

Our Premium Burger with the extra of Pulled Pork to make it juicier.

CHICKEN VEGGIE BURGER with French fries - 13,5€ VEG

Vegetarian breaded burger made from vegetable protein. Crispy, tender, and juicy inside.

BEEF TENDERLOIN with garnish- 24€

We can grill it, cook it on the griddle, or with a delicious sauce made from its juice with red wine and plum in toasted butter. Steaks from cows over 4 years old.


IBERIAN PLUMA (pork) grilled with garnish - 22€

An exquisite, juicy, and incredibly flavorful meat, triangular in shape, found in the anterior part of the loin next to the presa. Tremendous!


Pizza

Handcrafted artisan pizza, with a crispy crust on the outside and a soft crumb on the inside.

Also available *
GLUTEN-FREE +1,5€


Margarita: Tomato, mozzarella, and basil - 12€  VEG

Prosciutto: Tomato, mozzarella, and prosciutto - 13€

4 Cheese: Tomato, mozzarella, gorgonzola, raclette, and parmesan - 14€  VEG

BBQ: Tomato, mozzarella, beef, onion, and BBQ sauce - 14€


Chicago Pepperoni: Tomato, mozzarella, pepperoni, cream cheese, and basil - 13€

Burrata: Tomato, mozzarella, burrata, cherry tomatoes, olive oil, and basil - 15€  VEG

Tonno: Tomato, mozzarella, tuna, and onion - 13€

Diavola: Tomato, mozzarella, pepperoni, and spicy sauce - 13€

Pasta

Spaghetti: Fresh pasta All'uovo with sauce (Tomato, Bolognese, Cheese) - 14€  VEG

VEG Homemade Desserts

* **BRUTAL CHEESECAKE - 7€**

Some say it's the best they've ever tasted... Creamy and smooth.

* **70% BELGIAN CHOCOLATE COULANT with vanilla ice cream - 7€**

Discover how it oozes and mix it with the vanilla ice cream! (15 min).


TARTE TATIN with vanilla ice cream - 7€

We make it directly in the oven in a deconstructed glass (15 min).


GELATOBURGER, Warm brioche with ice cream and a topping - 7€

Choose your favorite ice cream and we'll put it inside a warm brioche.

Ask about our ice cream flavors and toppings... The rest is up to us :)

* **70% BELGIAN CHOCOLATE BROWNIE with vanilla ice cream - 7€**


Homemade with 70% Belgian chocolate chips, California walnuts, and vanilla ice cream. Served warm.

 **COLD MANGO SOUP with ice cream - 7€**

We make a mango soup with fresh orange juice and mango and serve it with homemade ice cream for contrast.

 **Handmade TRUFFLES - 1,5€/each**

Flavors: Dark Chocolate, Baileys, Ratafia, White Chocolate, Matcha Tea.

* **Artisan Ice Cream (Small cone/Tub) - €3,5€**

Handcrafted using natural, high-quality, locally sourced ingredients.

Almost all ice creams are gluten-free and only in tubs.



TRUFFLES

More Sweets

Hot Waffle with Nutella - 5€

Hot Waffle with Nutella + Ice Cream - 6,5€

Milkshakes with Whipped Cream - 5€

Frigo Ice cream



GELATOBURGER

Ice Creams and Slushies

Cone: 1 scoop 2 scoops

Small: 3.5€ 4.5€

Medium: 4€ 5.5€

Large: 4,5€ 6€

 **Tubs**

Small: 3,5€

Large: 4,5€


*(Maximum 2 flavors per tub)



Oreo Sundae 8€



Dama Negra Sundae 7€

 **Slushies - 5€**

Lemon, pineapple, mango, strawberry, passion fruit

* Ice Cream Sundaes



Dama Blanca Sundae 7€



Strawberry Ice Cream and Whipped Cream Sundae 10€



Banana Split 9,5€



Surf Sundae 7€



Strawberries Sundae 8€



Sweet Bee Sundae 7€

Specialty Coffee

Coffee:

Espresso - 35ml	1,9
Espresso Double - 80ml	3
Americano - 180ml (Long Espresso)	2,5
Filter Coffee - 200ml (Mocca Master)	2,7

Recipes with milk:

Espresso Cortado - 70ml	2,2
Coffee with Milk - 230ml	2,9
Cappuccino Italiano - 150ml	3
Cappuccino XL- 230ml	4
Flat White - 230ml	3,5
Flat White Freddo - 230ml - (Cold without ice)	4
Iced Filter Coffee with Milk - 250ml	4

Other recipes:

Moka - 230ml - (Espresso, chocolate, milk foam)	4
Vienés - 230ml (Caffè latte, cream)	4
Espresso Affogatto - 150ml - (Espresso, ice cream)	3,5
Tonic Filter Coffee Ice - 250ml - (Filter Coffee, Tonic water)	5,5
Irish Coffee - 250ml (True recipe)	9

Supplements:

Ice	+0,5
Ice cream	+1,6
Cream	+1
Liquor	According to liquor

KOFI
SPECIALTY COFFEE

LA MARZOTTO

Statement of Intentions

At LUA, we prioritize the satisfaction of our guests. That's why we highly value your feedback, as it helps us to continue improving.



If you've enjoyed your experience, we would greatly appreciate it if you could share your feedback by giving us a top rating on Google Reviews. You can access it by scanning this QR code.

If your experience hasn't been positive, please let our staff know so that we can continue to improve and do everything possible to resolve it.

To Go

We also offer some of our artisanal items for takeout:

1/2 liter of artisanal ice cream - **10€**
250g specialty coffee beans "KOFI" (we can grind them for you) - **from 10€**
(Depends on the type of variety available)

KOFI

The coffee you'll be tasting today at LUA is exclusive to our establishment.
It's roasted and packaged specifically for us.

Each roast is about 15kg and is exclusively reserved for the LUA café.

Feel free to ask our baristas about the variety used, its origin, tasting notes, and any other information that piques your curiosity.

Allergens

We have an allergen menu available for all diners.
If you have any questions, please don't hesitate to ask our serving staff for all the information you need.