



*Welcome to Llaüt*

**From sea to table, every dish you are about to discover is born from respect for the product, tradition, and the authentic flavors of the Mediterranean.**

**At Llaüt, we reinterpret our essence: rice dishes that reflect our land, grills that evoke the slow fire of tradition, and a cuisine that highlights each ingredient—without artifice, but with intention. This is a place to pause, to share, and to enjoy without haste.**

**To be carried away by aromas, textures, and the pleasure of a good table.**

**Thank you for joining us. The experience begins now.**



**LLAÜT**



## *Individual dishes*

<b>Steak tartare toast</b>	<b>8€</b>
<b>Salmon toast</b>	<b>7,5€</b>
<b>Marinera</b>	<b>7€</b>
<b>Red prawn tartare</b>	<b>9€</b>
<b>Iberian ham croquette</b>	<b>2,5 €/ud</b>
<b>Shrimp croquette</b>	<b>2,8 €/ud</b>
<b>Red prawn croquette</b>	<b>2,5 €/ud</b>
<b>Cod fritter</b>	<b>1,8 €/ud</b>
<b>Shrimp gyoza</b>	<b>2,8 €/ud</b>

## *Salads*

<b>Tomato with tuna belly</b>	<b>16€</b>
<b>Burrata</b>	<b>18€</b>
<b>Salt-cured fish selection</b>	<b>20€</b>
<b>Lobster</b>	<b>24€</b>



## *Starters*

<b>Iberian ham (Guijuelo)</b>	<b>28€</b>
<b>Mediterranean cheese selection</b>	<b>16€</b>
<b>Octopus</b>	<b>26€</b>
<b>Grilled squid</b>	<b>7€/100g</b>
<b>Red tuna tartare</b>	<b>29€</b>
<b>Red tuna tataki</b>	<b>27€</b>
<b>Shrimp tartare</b>	<b>23€</b>
<b>Red prawn carpaccio</b>	<b>25€</b>
<b>Oysters</b>	<b>5,5€/ud</b>
<b>Ostreta caviar (10 g tin)</b>	<b>32€</b>
<b>Siberian caviar (10 g tin)</b>	<b>28€</b>
<b>Egg yolk dish (7 yolks) with Ostreta caviar and lobster</b>	<b>58€</b>
<b>King crab*</b>	<b>28€/100g</b>
<b>Egg with foie gras</b>	<b>16€</b>
<b>Half-set omelette with Ostreta caviar and red prawn</b>	<b>45€</b>

\*With king crab, a 10 g caviar tin can be added.



## *Seafood*

<b>Clams in cava sauce</b>	<b>27€</b>
<b>Cockles</b>	<b>26€</b>
<b>Razor clams</b>	<b>4,8€/ud</b>
<b>Red prawns</b>	<b>22€/100g</b>
<b>Grilled langoustine</b>	<b>16€/100g</b>
<b>Boiled shrimp</b>	<b>14€/100g</b>

## *Rice & fideuá*

<b>Red tuna and red prawn</b>	<b>25€</b>
<b>Red mullet and cod</b>	<b>23€</b>
<b>Black squid fideuá</b>	<b>23€</b>
<b>Seafood</b>	<b>24€</b>
<b>Iberian pork and vegetables</b>	<b>22€</b>
<b>Foie gras and duck</b>	<b>22€</b>



**Tabarca-style Caldero (traditional rice dish) 35€**

**Lobster stew (pre-order required) 160€/kg**

*Fish*

**Sea bass in cava 22€**

**Dentex 20€**

**Red tuna 24€**

**Wild turbot 24€**

**John Dory 25€**

*Oven-baked fish*

**Red snapper (virrey) 108€/kg**

**Turbot 98€/kg**

**Sea bass 90€/kg**

**Sea bream 96€/kg**



## *Meat*

**Rib-eye steak**

**80€/kg**

**Entrecôte**

**22€**

**Sirloin with foie gras**

**25€**

## *Side dishes*

**Salad**

**+ 2,5€**

**Baby vegetables**

**+ 3€**

**French fries**

**+ 2,5€**

**Mashed potato**

**+ 3€**



## *Desserts*

<b>Apple tart</b>	<b>8€</b>
<b>Soufflé</b>	<b>12€</b>
<b>Chocolate cake</b>	<b>8€</b>
<b>Cheesecake</b>	<b>8€</b>
<b>Mille-feuille</b>	<b>9€</b>

**Once you've enjoyed the experience, we would  
love to hear your feedback.**

**Scan the QR code and leave us a review on  
Google.**

**Thank you for helping us keep growing.**

