

Welcome to Llaüt

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

**At Llaüt we reinterpret our essence: rice dishes that speak
of our land and a cuisine that honours each ingredient
— without artifice, but with intention.**

**This is a place to pause, share and enjoy,
letting the palate set the pace.**

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

Thank you for joining us. The experience begins now.

Individual Bites

Salmon toast	7.5€
Marinera	7€
Ham croquette	3.8€/pc
Grass shrimp croquette	3.8€/pc
Red prawn croquette	3.8€/pc
Queen scallop	6€/pc
Confit artichoke with foie gras	8.5€
White asparagus with salmon and lime mayonnaise	9€

Salads

Tomato with ventresca tuna	22€
Burrata	18€
Salt-cured fish	26€
Lobster	36€
Seafood salad (octopus, prawn, mussels, etc.)	22€

** Bread service + freshly grated tomato + alioli: 2.8€ per person.*

Starters

Guijuelo DOP 100% Iberian ham	34€
Russian salad with ventresca tuna	15€
Octopus	29€
Grilled jigging squid	7€/100g
Red tuna tartare	29€
Red tuna tataki	29€
Steak tartare	25€
Sepionet (baby cuttlefish)	28€
Grass shrimp tartare	25€
Grass shrimp gyozas (4 pcs)	12.5€
Red prawn carpaccio	25€
Osetra caviar tin 10 g	32€
Siberian caviar tin 10 g	28€
King crab *	28€/100g
Mixed fried fish	32€
Andalusian-style fried squid	30€
Fried lamb sweetbreads with tender garlic shoots	26€

** A tin of caviar (10 g) can be added with the king crab.*

Egg Dishes

7-yolk egg with Osetra caviar and lobster	58€
Broken eggs with foie gras	19€
Half-set omelette with Osetra caviar and red prawn	45€
Sea & mountain scrambled eggs	28€
Sailor-style eggs (red tuna, red prawn, baker's potatoes, caramelised onion, eggs & spring garlic) min. 2 people	22€ pp

Small Bites

Sirloin capricho with foie gras	18€
Squid with lime mayonnaise	21€
Cheek brioche (2 pcs)	18€

Tins

Pickled mussels (8–10 pieces)	22€
Red tuna belly with Airas Moniz butter	32€
Queen scallops in brine	21€
Sea urchin roe	38€
Razor clams in brine	22€

** Each tin is served with its own pairing, designed to enhance its flavour.*

Seafood

Clams in cava	27€
Cockles	26€
Red prawns	S/M
Grilled Norway lobster	S/M
Boiled grass shrimps	16€/100g
Sautéed Norway lobster with spring garlic & sun-dried tomato	28€
Red prawns in garlic oil	29€
Spiny lobster / Atlantic lobster	S/M

Rice & Noodles

Señoret rice	25€ pp
Rice with red tuna and red prawn	28€ pp
Black rice with jigging squid	25€ pp
Seafood rice	26€ pp
Rice with Iberian pork secreto and vegetables	25€ pp
Rice with foie gras and duck	25€ pp
Grandmother's rice (onion, potatoes, canned tuna & chickpeas)	23€ pp
Rice with chicken and vegetables	23€ pp
Rice with bone marrow and vegetables	26€ pp
Rice with monkfish and prawns	27€ pp
Brothy amberjack rice	26€ pp
Creamy cod cheek rice	27€ pp
Seafood fideuà	26€ pp
Black fideuà with jigging squid	25€ pp
Fish gazpacho	24€ pp

Stews

Tabarca-style caldero	42€
Lobster stew (pre-order)	S/M

Fresh Market Fish

Hake with clams and prawns	32€
Grilled common dentex	28€
Sea bass in cava	29€
Cod pil-pil	33€
Grilled red mullet	30€
Cod cheek	33€
Sole with almond sauce	35€
Turbot	36€
Fried John Dory with spring garlic	36€
Fish & seafood stew (min. 2 people)	30€ pp

Meat

Angus Bellota young beef tomahawk	65€/kg
Vaca Gold Dry Aged entrecôte	29€
Vaca Gold sirloin with foie gras	34€
Suckling lamb shoulder	32€

All dishes are served with a garnish: salad, oven-roasted baby vegetables, French fries, potato cream or grilled vegetables.

Suggestions

Fresh Market Fish

by weight · oven / grill / salt crust

Please ask our staff about daily availability and preparation.

Common Dentex · Grouper · Wreckfish · John Dory · Turbot
Sea Bass · Red Bream · Sole · Tub Gurnard · Amberjack · Hake

All dishes are served with a garnish: salad, oven-roasted baby vegetables, French fries, potato cream or grilled vegetables.

Lobster with fried egg

S/M

Hake cannelloni

24€

Desserts

Apple tart	8€
Chocolate cake	8€
Cheesecake	8€
Mille-feuille	9€
House flambéed soufflé (min. 4 people) *	9€ pp
<i>* Please order at the start of the meal due to preparation time.</i>	
Artisan ice cream scoop	5.5€
Seasonal fruit skewer	5.5€/pc
Caramelised crema catalana	6.5€
Sorbets (mango, lemon and mojito)	10€

Once you have enjoyed the experience, we would love to hear your thoughts.

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

Thank you for helping us grow.