

# LAJBDAH

## MENU

### EMPANADAS w/ salsa criolla

6 pieces **10€**

salty Argentinian pastry with beef, chicken and cheese

- **with beef** (chopped beef, olives, boiled egg, onion, caraway, smoked pepper) (1, 3)

- **with chicken** (grated chicken, roasted spring onion, garlic and cheese) (1, 7)

- **with cheese** (cheese, roasted spring onions and spices) (1, 3, 10)- **caprese** (mozzarella, sušeni paradižniki, sveža bazilika) (1, 7)

- **with vegetables** (zucchini, peppers, carrot, onion) (1)

- **"jamon y queso"** (mozzarella, ham) (1, 7)

- **caprese** (mozzarella, dry tomatoes, basil) (1, 7)

### OKONOMIYAKI BURGER **7€**

burger made with pawns, cabbage, eggs, flour, dashi, bonito flakes and pink ginger, served with japanese cole slaw, coriander, honey and miso paste, baby spinach. Black burger bun from Deveta vas bio bakery (1, 2, 3, 4, 5, 6, 8, 11, 14)

### YAKITORI (traditional Japanese street food) **6€**

Marinated chicken thighs in teriyaki sauce with cucumber relish from sour beer, honey and chilli (5, 6, 8, 11, 12)

### POTATO FRIES **3,5€**

### SWEET POTATO FRIES **4,2€**

**SPICY MAYONNAISE, SMOKED KETCHUP or GARLIC MAYONNAISE**

**0,3€**

### HOT DOGS

#### VEGICH **6€**

hot dog bread with dry tomatoes pesto, basil and capers. Rice-quinoa sausage with indian spices, baby spinach, "Pico de Gallo" and roasted red beet sauce (1, 6)

#### MR. CHAO **6€**

pork belly with Hoisin sauce, homemade kimchee, carrot with shallot, coriander (1, 3, 4, 5, 6, 8, 11, 14)

#### ARGENTIN'C **6€**

slowly baked grated beef with house marinade and smoked ketchup, salsa criolla, home-made garlic mayonnaise, fried onions (1, 3, 6)

### LOMITO argentinean sandwich **10€**

**beef:** thinly sliced grilled beef, egg omelette, spring onion, fresh tomato, spinach and garlic mayonnaise in home-made bread (1, 3, 10)

### SAN TELMO STEAK **18€**

roastbeef with chimichurri sauce, grilled vegetables (carrot, zucchini, peppers, potatoes)

**WE HAVE MORE DISHES, TURN ME AROUND**

VAT included

EU Regulation 1169/11

ALLERGENS: 1-wheat flour (gluten), 2-prawns, 3 eggs, 4-fish, 5-peanuts, 6-soy (lecithin), 7-milk/cheese (lactose), 8-nuts, 9-celery, 10-mustard, 11-sesame, 12-sulfur (wine-SO2), 13-lupine, 14-molluscs

We inform our customers that in our kitchen we cook and use all foods, including those containing allergens, so there can be traces of them in all of our dishes.

# LAJBDAH

## MENU

### ASIAN DISHES

**HOMEMADE CURRY** **9€**  
with chicken, prawns or vegetables  
(2, 4, 5, 6, 8, 11, 14)

**CRISPY CHICKEN** **9€**  
Chicken strips fried in garlic batter, served with rice and a sauce made from ginger, oranges and soy sauce  
(1, 3, 4, 5, 6, 8, 11)

**PAD THAI** **8€**  
with chicken, prawns or vegetables  
(2, 4, 5, 6, 8, 11, 14)

**HOMEMADE UDON NOODLES** **8€**  
japanese noodles  
with chicken, prawns or vegetables  
(1, 2, 4, 5, 6, 8, 9, 11, 14)

**SAIGON SALAD** **8€**  
Vietnamese salad with wakame seaweed, prawns, ginger, mango, red cabbage, mint, coriander, lettuce and home made peanut dressing (2, 4, 5, 7, 11)

**LOMBOK SALAD** **8€**  
Indonesian salad with cucumber, carrots, soy sprouts, glass noodles, Chinese cabbage, fresh herbs and peanuts (2, 4, 5, 6, 8, 11)  
- with sous vide beef  
- with tofu

### LAJBDAH FALAFEL **8€**

Delicious balls of ground chickpeas, parsley, and spices with Tahini sauce. Served with rice salad, vegetables, honey and lemon juice (1, 5, 8, 9, 11)

### BOCADILLO CASTRO **9€**

homemade bread, roast pork with citrus marinade, smoked pork neck, pickles, mustard, cheese (1, 7, 10)

### DESSERTS

**CHEESECAKE with dulce de leche** **5€**  
a traditional Argentine dessert sprinkled with walnut praline  
(1, 3, 5, 7, 8)

**BEERAMISU** **5€**  
(1, 3, 5, 8)

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