



MAINS

Mountain Lamb (for two: £21.00 pp)

Slow cooked, rosemary-flavoured roast shoulder of lamb from Aragón, new potatoes, stuffed peppers. A *La Cuina* favourite

Prime fillet of Welsh Beef £26.00

Prime fillet of Welsh beef, potato mille feuilles with piquillo peppers and sundried tomato, Garnatxa jus reduction

Conill a la vinagreta £18.50

Rabbit cooked in silky vinaigrette, saffron rice, padrón peppers

Octopus £22.00

Slow cooked octopus, potato, paprika, salad, allioli

Fish of the day: Monkfish

Searred monkfish, squid ink rice, prawn, samphire, allioli

Costella de porc £16.50

Semi-ibérico pork rib, saffron vegetable cassoulet

Please always let us know if you have any allergy or dietary concern

Menus might slightly change as we work only with fresh seasonal products

Our offer is flexible to adapt to our guests' dietary needs

For groups of 8 or more a 10% discretionary charge will be added

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