BAR Lascar

snacks

OLIVES **€ 4,20**
marinaded with rosemary, garlic & thyme

ALMONDS **€ 4,40**
lightly toasted with salt

ANCHOVIES **€ 6,20**
small fish pickled in vinegar

GILDA 74 **€ 4,20**
pincho of anchovies, olives and spicy green pepper

BRAVAS LASCAR **€ 5,80**
potatoes with burnt alioli & salsa brava

QUEEN SCALLOPS **€ 18,00**
oven roasted with salsa huancaina and parmesan (6u)

oyster BAR

LECHE DE TIGRE **€ 4,65**
on the half shell w/ leche de tigre

ROCKAFELLA **€ 5,50**
oven roasted with salsa huancaina and parmesan.

sharing plates

MUSSELS **€ 14,00**
galician mussels thai style with coconut milk

GRILLED PRAWNS **€ 16,50**
grilled with chili oil, fresh garlic and corriander

SPICY SALAD BOWL **€ 11,50**
light healthy asian salad with noodles
+ prawns o tofu € 4,00

TUNA POKE **€ 14,00**
rice based salad with lightly marinaded tuna and a wasabi mayo

CURRY LASCAR **€ 14,00**
with coconut milk, lemongrass, kaffir lime, veg and rice
+ prawns o tofu € 4,00

pulpo 74

€ 22,00

grilled octopus with rosemary infused oil, two types of potato & salsa huancaina

ceviches

EL LASCAR **€ 16,50**
our famous house ceviche. the original and best

EL VERDE **€ 17,00**
citric ceviche with fresh coriander & chicha de hora

EL AMARILLO **€ 17,50**
spicy ceviche with aji amarillo & pisco

EL ROJO **€ 17,50**
sweet and spicy ceviche with blood orange & aji panca

tacos

FISH TACOS **€ 12,50**
handmade tortillas with fake guacamole, seabass & spicy mayo. **(3u)**

TIGER PRAWN TACOS **€ 13,80**
gambas al ajillo, pisco & aji amarillo mayo with pico de gallo. **(3u)**

OCTUPUS TACOS **€ 11,50**
grilled octopus, salsa huancaina & shittake **(2u)**

+ VEG OPTION

pisco bar

CLASSIC PISCO 74 **€ 9,00**
our house speciality

PASSIONFRUIT SOUR **€ 10,00**
pisco sour with fresh passionfruit

GINGER SOUR **€ 10,00**
pisco sour with fresh ginger

SPICY SOUR **€ 10,00**
pisco sour infused with three ajíes

MORADA SOUR **€ 10,00**
pisco sour with chicha morada

MEZCAL SOUR **€ 11,00**
mezcal sour.

cocktails

BELLINI 74 **€ 6,00**
cava with chicha morada

CHILCANO / SPICY **€ 10,00**
pisco, ginger, fresh lemon & ginger ale

PERU 74 **€ 9,00**
our spin on the classic french 75. pisco, limon y ancestral

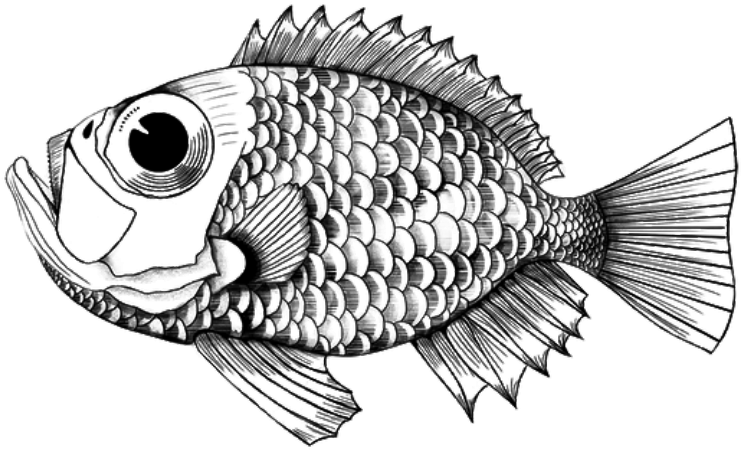
LA GAVIOTA **€ 12,00**
mezcal, limon, agave & grapefruit

MICHELADA 74 **€ 6,00**
the ultimate hangover cure

BLOODY MIGUEL **€ 9,00**
bloody mary with a peruvian twist

+ PRAWNS € 3,00

+ OYSTER € 4,00



homemade juices

HOMEMADE LEMONADE **€ 4,00**
fresh homemade lemonade

GINGER JUICE **€ 4,50**
fresh ginger, fresh lemon and a dash of sugar

PASSIONFRUIT LEMONADE **€ 4,50**
homemade passionfruit lemonade

CHICHA MORADA **€ 5,00**
the best juice. google it

mocktails

CHICHA SOUR **€ 6,00**
chicha morada, limon & ginger

VIRGIN MICHELADA **€ 6,00**
almost the ultimate hangover cure

beers

MAHOU **€ 2,70**

LA SALVE (TOASTADA) **€ 3,00**

CERVEZA S/GLUTEN **€ 2,50**

CERVEZA 00% **€ 2,50**

#LASCAR74 **WWW.LASCAR74.ES** **GONEFISHING@LASCAR.ES**

vinos blancos

LO TRAGO *(ECO)* **€ 5,80 | € 26,80**

Terra Alta | *Garnacha blanca*

VIVIDORS *(ECO)* **€ 5,90 | € 28,80**

Penedes | *Xarello, Malvasia de Sitges*

FORESTA *(ECO)* **€ 29,00**

Garraf | *Xarello*

PREMSAL *(NATURAL)* **€ 36,50**

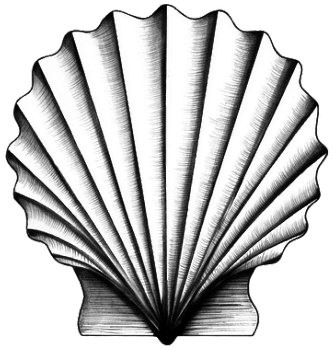
Mallorca | *Premsal*

INSTINT ANIMAL*(NAT)* **€ 33,00**

Penedes | *Macabeu, Xarello, Malvasia*

KOMOCABRAS *(NATURAL)* **€ 34,00**

Terra de Barbanza e Iria | *Albariño*



skin contact

CLAR *(BIO)* **€ 5,90 | € 29,00**

Penedes | *Chardonnay, Gewurztraminer, Malvasia de Sitges, Parellada Y Garnacha blanca*

LA LLEONA*(NAT)* **€ 5,80 | € 28,80**

Tarragona| *Cartoixà de Marina*

PIM PAM *(NATURAL)* **€ 33,00**

Penedes | *Macabeu, Xarello, Parellada, Malvasía de Sitges, Sumoi Blanc y Garnacha blanca*

GARAGEWINE *(ORANGE)* **€ 32,00**

Toledo | *Verdoncho*

RIMMEL *(ORANGE)* **€ 39,00**

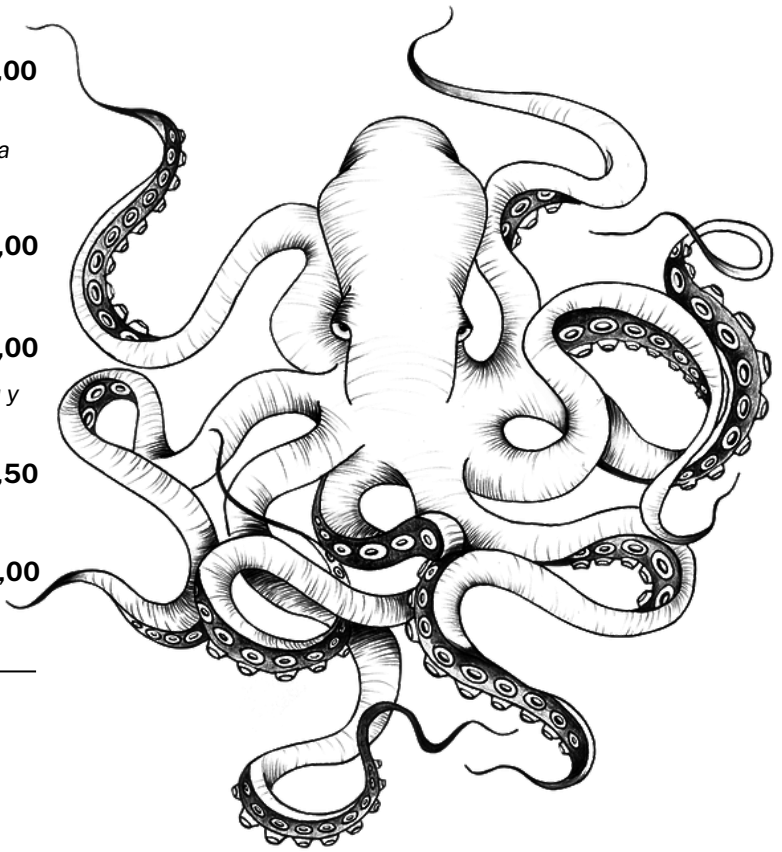
Penedes | *Moscatell d´alexandria, Macabeu y Xarello*

TUETS CHENIN *(NAT)* **€ 30,50**

Tarragona | Chenin

A MÁ ESQUERRA *(NAT)* **€ 33,00**

Conca de Barbera | *Chardonnay*



We offer only minimal intervention wines from independent wineries, celebrating natural flavors and sustainable practices.

red wines

LO TRAGO *(ECO)* **€ 5,80 | € 26,80**

Terra Alta | *Garnacha negra, Syrah*

VITXO *(NATURAL)* **€ 5,90 | € 27,80**

Penedes | *Garnacha Negra, Tempranillo, Chardonnay*

FOSC *(BIO)* **€ 27,00**

Penedes | *Sumoll, d'Ull de Llebre, Garnacha Negre, Monastrell, Syrah*

light reds

LAURUS *(NAT)* **€ 5,60 | € 29,00**

Costers del Segre | *Cabernet Sauvignon*

TUETS VEMELL *(NATURAL)* **€ 27,50**

Tarragona | *Parellada, Macabeo, Garnacha blanca, Chenin blanc, Muscat of Alexandria, Tempranillo, Syrah*

FINS Y KULLONS *(BIO)* **€ 36,00**

Penedes | *Xarello, Garnacha Blanca, Sumoll*

rose wine & bubbles

VITXI *(NATURAL)* **€ 5,80 | € 26,50**

Penedes | *Garnacha*

PIM PAM ROSE *(NATURAL)* **€ 31,00**

Penedes | *Xarello y Macaebeu y Parellada*

TUETS NOUVELLE *(NAT)* **€ 28,00**

Tarragona | *Parellada, Macabeo, Garnacha blanca, Chenin blanc, Muscat of Alexandria, Tempranillo, Syrah*

MO BRUT CAVA **€ 5,80 | € 29,00**

Garraf | *Xarello y Macaebeu y Parellada*

TROS ANCESTRAL *(NAT)* **€ 31,00**

Penedes | *Xarello*

VERMUT *(ECO)*

from the barrio **€ 4,20**

WORTH THE CLIMB EVERY TIME