

Welcome to Leku, our Basque inspired restaurant at the Rubell Museum. We look forward to taking you on a culinary journey through the beautiful flavors and colors of the Basque region. Enjoy

FIRST COURSE

Select one:

ENSALADILLA DE PATATAS CON SALMON CURADO

Basque Potato Salad, House Cured Salmon, Trout Roe, Prawn, Tuna, Egg

TORTILLA ESPAÑOLA TRUFADA

Truffle Spanish Omelette

GAMBAS AL AJILLO

Key West Pink Shrimp in Garlic Sauce

TERRINE DE FOIE GRAS DE PATATA Y MERMELADA (add \$5)

Duck Foie Gras Terrine dusted with Corn Nuts, Pedro Ximenez Marmalade

SECOND COURSE

Select one:

ARROZ DE SETAS

Wild Mushroom Rice

SALMON & COLIFLOR

Salmon Filet "a la plancha", Cauliflower Pil Pil, Sunchokes

MAGRET DE PATO

Duck Breast, Game Reduction, Spicy Cabbage

CARRILLERA DE TERNERA WAGYU

Braised Wagyu Veal Cheeks, Sweet Potato Mash, Crispy Chips

CARRÉ DE CORDERO A BAJA TEMPERATURA (add \$15)

Slow Cooked Rack of Lamb Au Jus

DESSERT

Select one:

HELADO AHUMADO DE LECHE REDUCIDA CON JUGO DE REMOLACHA

Smoked Milk Ice Cream, Cold Pressed Beet Juice

TARTA DE CHOCOLATE

Dark and Milk Chocolate Ganache infused with Spanish Brandy

TARTA DE QUESO VASCA

Basque Cheese Tart

Leku
\$60 DINNER MENU

