

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:

CRACKER DE TOMATE DE TEMPORADA Y ALBAHACA

Seasonal Tomato and Basil Cracker

TARTAR DE REMOLACHA

Beet Tartare, Olive Oil Caviar, Chive Cream, Pickled Onions

PUERROS CONFITADOS A LA CATALANA

Confit Leeks, Rosemary and Sage, Whole Grain Mustard

SLIDERS DE SHORT RIB A BAJA TEMPERATURA EN PAN DE LECHE

Slow Cooked Short Rib Sliders, Milk Bun

GAMBAS AL AJILLO (add \$10)

Key West Pink Shrimp in Garlic Sauce

SECOND COURSE

Select one:

ARROZ DE SETAS

Wild Mushroom Rice

SALMON & COLIFLOR

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

BACALAO CONFITADO EN SU PROPIO PIL PIL

Confit Cod in it's Own Pil Pil

CARRILLERA DE TERNERA WAGYU

Braised Wagyu Veal Cheeks, Sweet Potato Mash, Crispy Chips

CARRÉ DE CORDERO A BAJA TEMPERATURA (add \$20)

Slow Cooked Rack of Lamb Au Jus

DESSERT

Select one:

HELADO AHUMADO DE LECHE REDUCIA CON JUGO DE REMOLACHA

Smoked Milk Ice Cream, Cold Pressed Beet Juice

GOXUA TRADICIONAL

Traditional Basque Cake with Meringue
and Caramelized Custard

TARTA DE QUESO VASCA (add \$6)

Basque Cheese Tart

Leku

\$45 DINNER MENU

