

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

SECOND COURSE

Select one:

TORTILLA ESPAÑOLA TRUFADA

Truffle Spanish Omelette

SLIDERS DE SHORT RIB A BAJA TEMPERATURA EN PAN DE LECHE

Slow Cooked Short Rib Sliders, Milk Bun

CARRILLERA DE TERNERA WAGYU

Braised Wagyu Veal Cheeks, Sweet Potato Mash, Crispy Chips

SALMON & COLIFLOR (add \$10)

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

DESSERT

Select one:

HELADO DE YOGURT

Yogurt Ice Cream, White Chocolate

TARTA DE QUESO VASCA (add \$6)

Basque Cheese Tart

Leku
\$28 LUNCH MENU

