

A close-up photograph of a chef's hand, wearing a blue uniform sleeve, using a metal grill brush to clean a large, dark fish steak (likely sea bream) as it grills over glowing charcoal. The fish is held in a wire basket. The background shows the interior of a professional kitchen grill with multiple levels and a metal grate above. The lighting is warm, highlighting the textures of the fish and the heat of the grill.

LURRA

Private Dining & Events

9 Seymour Place
London W1H 5BA





A Basque grill in Marylebone

Lurra is a Basque grill in Marylebone which has been met with critical acclaim since opening in 2015. Inspired by over a decade of trips to the region, the restaurant takes its influence from the “erretegias”, wood & charcoal grills, found all over the Basque region. This is a great culinary tradition that enhances flavour, aromas and respects the virtues of the product.

The site benefits from an abundance of natural light and private courtyard seating. Lurra’s sister restaurant Donostia is located just across the road.

The food

Lurra means 'terroir' in Basque. We have chosen this name as it reflects our guiding principles of serving authentic, natural and well sourced produce from our wild turbot to "Txuleta" steaks. Lurra offers the perfect combination of produce from both land and sea inspired by the small Basque fishing town Getaria with its streets lined with wood & charcoal fired grills.





The wine

Our wine list is full of hidden gems and rare vintages. It includes classic names like Vega Sicilia and Pingus without overlooking smaller producers where we focus on winemakers using indigenous grape varieties. It is a list that showcases a broad range of styles primarily from the French and Iberian regions encompassing traditional and modern styles.

[Click here](#) for a link to view our current drinks list.

Our areas

First floor private dining room (pictured right)

36 seated

46 standing

Courtyard (covered and heated)

24 seated

35 standing

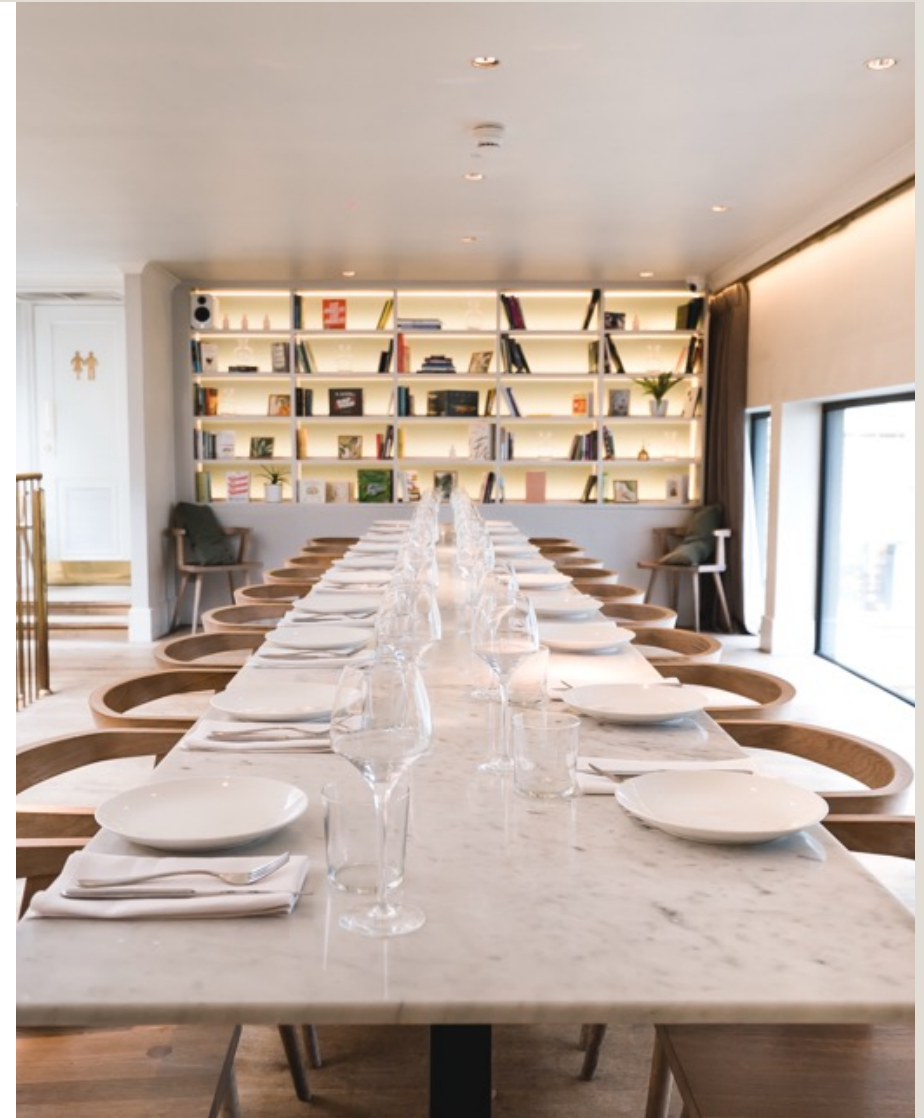
Semi-private front area

16 seated

Full building hire

95 seated

120 standing





Group Dining

Menu 1

£80pp

To start

Pan con tomate

Jamón Ibérico

Guernica peppers with sea salt

Followed by

Grilled octopus with piquillo sauce

Followed by

Rubia Gallega “Galician Blond” Prime Rib

Fries with smoked paprika & aioli

Feo de Tudela tomato salad

Drinks are not included in the menu price and are charged on consumption.

Price excludes service charge.

Group Dining

Menu 2

£90pp

To start

Sourdough with salted butter
Guernica peppers with sea salt
Jamón Ibérico croquettas

Followed by

Whole wild Cornish Turbot
14 year Rubia Gallega “Galician Blond” Prime Rib
Fries with smoked paprika & aioli
Feo de Tudela tomato salad

Drinks are not included in the menu price and are charged on consumption.

Price excludes service charge.





Group Dining

Menu 3

£110pp

To start

0000 Anchovy Pintxo

Crab Pintxo

Jamón Ibérico

Pan con tomate

Guernica peppers with sea salt

Followed by

Whole wild Cornish Turbot

Rubia Gallega “Galician Blond” Prime Rib

Fries with smoked paprika & aioli

Feo de Tudela tomato salad

Drinks are not included in the menu price and are charged on consumption.

Price excludes service charge.

First Floor Private Dining Room

Table configurations

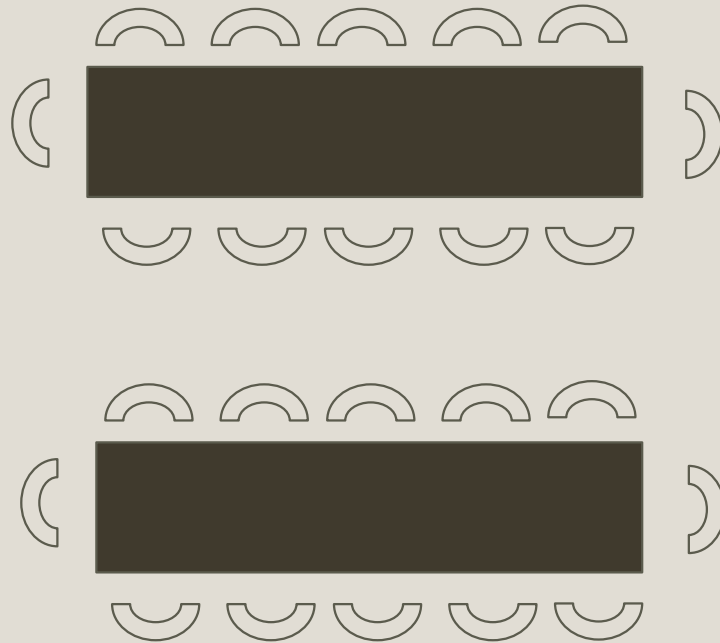


Seats up to 20



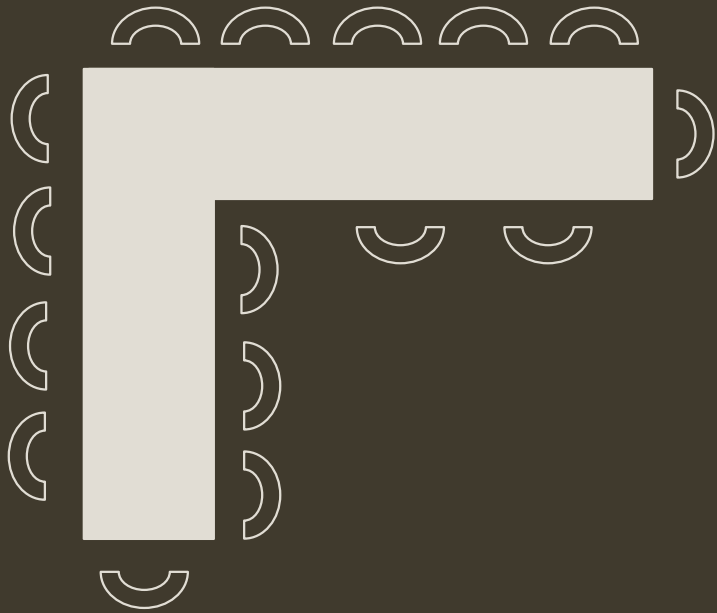
Seats up to 36

Courtyard



Seats up to 24

Semi-private front area



Seats up to
16



FAQ

Do you cater for dietary requirements?

Yes, we cater for most dietary requirements. We have a seasonal menu for vegan and vegetarians, please enquire by emailing bookings@lurra.co.uk to see the current menus.

When do we need to choose the menu for our booking?

Please notify us of your menu choice and any dietary requirements 72 hours in advance of your booking.

Should we pre-order wine?

It is not required to pre-order wine but if you'd like to guarantee availability, please notify us before midday on the Monday before your booking. If your booking is on a Tuesday, we require the order before midday on Monday of the previous week.

What are the dessert options?

Dessert can be ordered from the a la carte menu. Whole cheesecakes may be pre-ordered for birthdays etc.





Service times

Lunch

Tuesday – Sunday

Opens: 12:00

Kitchen closes: 15:00

Room must be vacated by: 17:00

Dinner

Monday - Saturday

Opens: 18:00

Kitchen closes: 22:30

Last drinks orders: 23:00

Room must be vacated by: 00:30

Contact

bookings@lurra.co.uk

Lurra.co.uk

Donostia.co.uk





Pricing & terms

Area	Dinner
Front section (up to 15 guests, semi-private area)	Minimum spend £1750+15% s.c.
First floor area (up to 36 guests)	Minimum spend £3500+15% s.c.+ £250 hire fee
Courtyard (up to 24 guests, covered & heated)	Minimum spend £2500 + 15% s.c.
Area	Lunch
Front section	Min spend £1000+15% s.c.
First floor area	Min spend £2000+15% s.c.+ £250 hire fee
Courtyard	Min spend £1500 + 15% s.c.

s.c.: Service charge. All of which goes to our staff.
Prices valid for period 1st January 2024– 30th June 2024.
Please see Terms & Conditions for other information