



LOLA'S

Shared Dining

VEGETARIAN

*VEGAN

FRENCH BAGUETTE WITH SALTED BUTTER
4,50

GLAZED EGGPLANT*
WITH HUMUS, MAGNOLIA AND PUMPKIN
12,50

BURRATA
WITH MARINATED TOMATOES, BASIL OIL, BUCKWHEAT AND PEA SALAD
12,50

PIMIENTOS DE PADRON WITH SEA SALT*
6,50

MINI CHEESE FONDUE
WITH BREAD
12,50

CAULIFLOWER TEMPURA*
WITH CORIANDER MAYONNAISE AND CURRY SALT
12,00

MOROCCAN TOMATOE SOUP
WITH LENTILS AND SOUR CREAM
7,50

BIMI
WITH BASIL MAYONNAISE, AND CRISP
8,50

FISH

HALF A DOZEN OYSTERS WITH LEMON MIONETTE
17,50

SALAD NIÇOISE
WITH SASHIMI OF GRILLED TUNA
18,50

CEVICHE
OF SPANISH SEA BASS WITH LECHE DE TIGRE. LEEK, PUFFED WILD RICE AND FRESH
JALAPENO MOYONAISE
12,00

STEAMED MUSSELS
WITH PIMENT DE ESPALETTE, PARSLEY AND CIRTUN
14,50

COD FILLET GRILLED IN A HERB CRUST
WITH BELUGA LENTILS, MISO AND A CABBAGE SALAD
15,50

BLACK TIGER GAMBA'S (3)
WITH SPICY BUTTER
15,00

ROASTED TUNA
WITH WAKAME, NORI CHIPS AND RADISH MARINATED IN SAMBAI
15,00

MEAT

PATA NEGRA MATURED FOR 24 MONTHS
14,50

CARPACCIO
WITH TRUFFLE MAYONNAISE, PINE NUTS, PARMAZAN CHEESE AND ARUCOLA
11,50

STEAK TARTARE
WITH BIRAMBI MAYONNAISE, LITTLE GEM AND CROUTON
15,50 /90 GR
21,00 /180 GR

CHICKEN GIOZA
WITH SEREH MAYONNAISE AND SPRING ONION
10,00

SLOW ESCARGOTS
FROM THE OVEN WITH HERB BUTTER
13,50

CHICKEN SKEWER (4)
WITH YAKITORI SAUCE, SESAME SEEDS, SPRING ONION AND CHILI PEPPER
11,50

BEEF 180 GR
WITH CHIMMICHURI, PALM CABBAGE AND PATATO CRACKLINGS
19,50

PULLED BEEF (100gr)
WITH GUACAMOLE, NACHOS AND CHIPLOTE
15,00

RACK OF LAMB ROAST
SCOTTISH RACK OF LAMB WITH A PURE OF WILD GARLIC
18,50

HOUSE SPECIAL

CÔTE DE BOUEF 800 GR
WITH HOLLANDAISE SAUCE
52,00

*Please note, longer preparation time is required.
Around 40 minutes.*

SIDES

BAKED CHICICO (V)
WITH HOLLANDAISE, OLD CHEESE, SMOKED NIBBITS
6,50

PARMESAN FRIES (V)
WITH TRUFFLE MAYONNAISE
6,50

LITTLE GEMS SIDE SALAD
WITH A HERBAL VINAIGRETTE AND MULBERRIES
5,00

FRESH FRIES
5,00

LOLA'S

Desserts

LOLA'S SHARED DESSERT (2p)

CHOCOLATE BROWNIE WITH RED FRUIT, PAVLOVA AND RASPBERRY ICE CREAM
15,50

CHOCOLATE TRUFFLES (3)

FILLED WITH COFFEE AND BAILEYS
6,50

COMPOTE OF MANGO

WITH VANILLA ICE CREAM, COCONUT FOAM AND GREEN SHISO
9,50

CAKE OF THE WEEK

7,90

Special Coffee

IRISH COFFEE

WITH WHISKEY AND WHIPPED CREAM
11,00

SPANISH COFFEE

WITH LIQUOR 43 AND WHIPPED CREAM
11,00

ITALIAN COFFEE

WITH AMARETTO AND WHIPPED CREAM
11,00

FRENCH COFFEE

WITH TRIPLE SEC AND WHIPPED CREAM
11,00

Coffee cocktail

ESPRESSO MARTINI

11,50

Do you have Allergies? Let us know and we will be happy to take this into account.