

# Las Tapes de Lola

## Group Menu 1: €25 per person

### Olivas ☒

*Selection of olives*

### Ración de pan

*Portion of bread*

### Patatas bravas y allioli

*Potatoes with brava & allioli sauces*

### Berenjenas fritas

*Fried aubergine served with miel de caña*

### Tortilla de patatas

*Spanish omelette*

### Calamares a la andaluza

*Fried squid rings with allioli*

### Cazuelita de arroz negro

*Seafood black rice, squid ink & allioli*

### Albondigas

*Meatballs in rich tomato sauce*

### Pincho Moruno

*Marinated pork loin served with allioli*

### Dessert

*Churros con chocolate*

## Group Menu 2: €30 per person

### Olivas ☒

*Selection of olives*

### Ración de pan

*Portion of bread*

### Patatas bravas y allioli

*Potatoes with brava & allioli sauces*

### Tumbet

*Potatoes, aubergine, courgette, peppers with rich tomato sauce*

### Calamares a la andaluza

*Fried squid rings with allioli*

### Gambas al ajillo

*Prawns with garlic, chilli & olive oil*

### Cazuelita de arroz negro

*Seafood black rice, squid ink & allioli*

### Albondigas

*Meatballs in rich tomato sauce*

### Chistorra a la plancha ☒

*Pan-fried Spanish sausage from Navarra*

### Dessert

*Churros con chocolate*

## Group Menu 3: €35 per person

### Olivas ☒

*Selection of olives*

### Ración de pan

*Portion of bread*

### Queso manchego con miel ☒

*Manchego cheese with honey*

### Patatas bravas y allioli

*Potatoes with brava & allioli sauces*

### Tortilla de patatas

*Spanish omelette*

### Chorizo frito y morcilla

*Chorizo & Spanish black pudding*

### Albondigas

*Meatballs in rich tomato sauce*

### Cazuelita de arroz negro

*Seafood black rice, squid ink & allioli*

### Gambas al ajillo

*Prawns with garlic, chilli & olive oil*

### Fritura malagueña

*Malaga mixed fried fish platter - calamares; whitebait; prawns; market driven*

### Dessert

*Churros con chocolate*

### Optional extra – Carajillo €4.50

*Spanish speciality coffee – shot of espresso with a dash of your favourite tippie*

## Group Menu 4: €40 per person

### Olivas ☒

*Selection of olives*

### Pa amb tomàquet

*Catalan bread with grated tomato & extra virgin olive oil*

### Queso manchego con miel ☒

*Manchego cheese with honey*

### Patatas bravas y allioli

*Potatoes with brava & allioli sauces*

### Salteado de setas

*Seasonal mix of sautéed mushrooms with a sprinkle of spring onion*

### Chorizo frito y morcilla

*Chorizo & Spanish black pudding*

### Carrillada de cerdo

*Marinated pig cheeks in house sauce*

### Cazuelita de arroz negro

*Seafood black rice, squid ink & allioli*

### Gambas al ajillo

*Prawns with garlic, chilli & olive oil*

### Pulpo a la gallega

*Galician style octopus with paprika & potatoes*

### Dessert

*Churros con chocolate*

*If you have an allergy, please let us know. We have an allergen menu available. Some of our dishes may contain traces of nuts, fish, chicken bones or wheat. 12.5% discretionary service charge is added to parties of 6+.*