

Las Tapas 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+.