

# Las Tapas de Lola

## Pica-Pica (a nibble while you decide to order)

<b>Olivas</b> 15 GF Olives from Antequera, Málaga	€6.50
<b>Almendras</b> 5,8 GF Salted marcona almonds	€5.95
<b>Anchoas de Santoña, Mar Cantábrico</b> 1(w),4, GF no toasts Anchovies from Santoña, hand-filleted, salted, cured & preserved in olive oil & toasts	€19.00
<b>Boquerones en vinagre</b> 4;12;15 GF White anchovies, vinegar, olive oil, garlic, parsley & olives	€11.50
<b>Mojama de Barbate</b> 4,8 GF Stunning cured tuna (Barbate, Cádiz), almonds, olive oil	€9.95
<b>Chicharrones</b> 1W;2;3;4;5;7;8;9;10;11;12;14;15 Pork belly, slow-cooked & flash-fried, salty, fatty & delish	€8.95
<b>Jamón ibérico de bellota</b> 1W (GF no picos) Acorn-fed ibérico ham, hand-sliced	€24.00
<b>Queso manchego con miel</b> 3;7 GF Manchego cheese with honey	€10.50
<b>Pa amb tomàquet</b> 1W;3;5;6;7;8;10;11;13 Catalan bread with grated La Sucona tomatoes & extra virgin olive oil	€7.25
<b>Ración de pan</b> 1W;3;5;6;7;8;10;13 Portion of bread	€3.90

## Tabla (Sharing Platter)

<b>Tabla de quesos</b> 1W;3;5;6;7;8;10;11 GF (no toasts) Four scrumptious Spanish cheeses, olivas, toasts, honey, almonds, miel de caña & our tomato marmalade	€24.00
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## Sin Carne/Pescado (V)

<b>Patatas bravas y allioli</b> 1W;2;3;4;5;7;8;9;10;11;12(S02);14;15 Potatoes with brava & allioli sauces	€7.95
<b>Berenjenas fritas cordobesas</b> 1W;2;3;4;5;7;8;10;11;12;14;15 Fried aubergine served with miel de caña	€8.50
<b>Salteado de setas</b> 15 GF Seasonal mix of sautéed mushrooms & spring onion	€8.50
<b>Espinacas con garbanzos</b> 1S;5;8;10;11;15 Spinach & chickpea stew – salty, smoky paprika & cumin	€7.95
<b>Tortilla de patatas</b> 1W;2;3;4;5;7;8;10;11;12;14;15 Spanish omelette served with allioli	€7.75
<b>Queso cordobés</b> 1W;7 (GF no toasts) Grilled goat's cheese, our tomato marmalade & toasts	€7.95
<b>Pimientos de Padrón</b> 1W;2;3;4;5;6;7;8;10;11;12;14;15 Fried Padrón peppers (subject to availability)	€8.95

## Pescado (Fish/Seafood)

<b>Gulas al ajillo</b> 1W;2;3;4;7;14;15 Baby eel with garlic, chilli & olive oil (subject to availability)	€8.95
<b>Mejillones marinera</b> 2;4;12(E220 E224);14;15 GF Mussels with our house marinera sauce	€9.95
<b>Calamares a la andaluza</b> 1W;2;3;4;5, 7;8;10;11;12;14;15 Fried squid rings with allioli	€9.50
<b>Pulpo a la gallega</b> 1S;4;5;8;10;11;14 Galician style octopus with potatoes, paprika & olive oil	€24.00
<b>Gambas al ajillo</b> 1S;2;3;4;5;7;8;10;11;12;14;15 Prawns with garlic, chilli & olive oil	€10.95
<b>Vieiras gratinadas</b> 1W;2;4;5;7;8;10;12;14;15 Gratin of scallop, white fish & tarragon	€10.95

## Ensaladas (Salads served cold)

<b>Ensalada de pulpo</b> 2;4;5;8;10;11;14 GF Octopus salad, onion, vinegar, olive oil, parsley	€11.50
<b>Ensaladilla rusa</b> 1W;3;4;5;7;8;10 Tuna, potatoes, carrots, peas, mayonnaise, egg & picos	€7.95
<b>Ensalada de espinacas, queso azul y bacon</b> Salad of spinach, blue cheese, bacon, pine nuts & onion	€10.50

## Carne (Meat)

<b>Croquetas de jamón</b> 1W;2;3;4;5;7;8;9;10;11;12;14;15 Our homemade Spanish ham croquettes	€7.95
<b>Chorizo frito y morcilla</b> 1W;7;12(E120 E330 E331);15 Spanish chorizo & black pudding	€8.95
<b>Chistorra a la plancha</b> 7;12(E120);15 GF Pan-fried sausage from Navarra	€7.95
<b>Patatas a lo pobre</b> 1W;5;7;8;10;11;15 Layered potatoes, black pudding, green/red peppers	€9.50
<b>Pollo al ajillo</b> 15 GF Dark, succulent, garlic-fried chicken thighs	€7.95
<b>Albóndigas</b> 3;5;8;9;10;11;12(E220 E224);15 GF Meatballs (beef & pork) in our rich house tomato sauce	€8.95
<b>Carrillada de cerdo</b> 1S;5;8;9;10;11;12(E220) Marinated pig cheeks with our house sauces	€9.95
<b>Bomba de la Barceloneta</b> 1W;2;3;4;5;7;8;9;10;11;12;14;15 Traditional Barcelona bombas (x 2) of spicy beef & mashed potato served with our brava & allioli sauces	€9.75
<b>Higado al ajillo</b> 15 GF Sautéed lamb liver with garlic & parsley	€8.75
<b>Callos tradicionales</b> 1S,5,8,10,11,12 Traditional tripe stew, chorizo, pig trotters, chickpeas	€9.50

## Postres (Desserts made in-house)

<b>Crema catalana</b> 3;7 GF Crema catalana	€8.75
<b>Churros con chocolate</b> 1W;2;3;4;5;7;10;11;12;14;15 Churros with chocolate dip	€7.50
<b>Tarta de queso</b> 1W;3;7;8;11 A slice of Anna's delish cheesecake	€9.50
<b>Tarta de Santiago</b> 3;8;12 GF Thin almond sponge tart	€8.75

## A massive thank you...

We're delighted to welcome you to Lola & would like to take this opportunity to thank you from the bottom of our hearts for your continued support since 2013.

A massive shout out to our team who make each and every day possible! And our suppliers who have stuck with us through thick and thin since the first day we opened in April 2013. Thank you.

Food - Aceitunas Chicón Lebrón (ES), Arturo Sanchez (ES), Bretzel Bakery, Carpios, Cullen's Fruit & Veg, Evergreen, FX Buckley, JJ Johnsons, Kish Fish, La Rousse, Productos de Almadra (ES), Quesería Subbetica (ES), Queso César (ES), Redmond Fine Foods, Anchoas de San Filippo (ES), Sarah & Olive, Tolka Eggs, Vera Foods, Wrights of Marino.

Drinks - Barry & Fitzpatrick, Boutique Wines, Celtic Whiskey, The Corkscrew, Elliots, Estrella Damm Barcelona, Greenacres, Mitchell & Son, Noreast, Solera Wines, Vinos Tito.

*Vanessa & Anna*

## Things you might like to know...

Our beef is 100% Irish, but our Spanish meat products come from Spain! We request a minimum order of 2 tapas per person, excluding dessert. 12.5% voluntary gratuity is added to parties of 6+. Extra sauces €2. Thank you.

## Allergens

EU & Irish law states we must advise that while we make every effort to avoid certain allergens, all 14 allergens are present in our kitchen. GF denotes gluten free, but please inform us of any allergies. Some dishes may contain traces of cereals, gluten, nuts, fish or chicken bones.

(1)Cereals (Wheat, Barley, Rye, Spices) (2)Crustaceans (3)Eggs (4)Fish (5)Peanuts (6)Soybeans (veg oil) (7)Milk Dairy (8)Nuts (pine nuts, almonds) (9)Celery (10)Mustard (11)Sesame Seeds (12)Sulphur dioxide & sulphites (13)Lupin (14)Molluscs (15)Garlic

