

Las Tapas de Lola

Pica-Pica (a bite while you read on)

Olivas <i>Olives from Antequera, Malaga</i>	€4.75
Almendras <i>Salted marcona almonds</i>	€4.50
Anchoas de L'Escala <i>Anchovies (x 6) from the Costa Brava, hand filleted, salted, cured & preserved in olive oil</i>	€12.00
Chicharrones <i>Marinated pork belly, slow-cooked & flash-fried until crispy</i>	€6.00
Jamón ibérico <i>Hand-sliced iberico ham</i>	€16.25
Queso manchego con miel <i>Manchego cheese with honey</i>	€9.00
Pa amb tomàquet <i>Catalan bread with grated tomato & extra virgin olive oil</i>	€4.50
Ración de pan <i>Portion of bread</i>	€2.25

Carne (Meat)

Croquetas de jamón <i>Spanish ham croquettes</i>	€5.00
Chorizo frito y morcilla <i>Chorizo & Spanish black pudding</i>	€7.95
Pollo al ajillo <i>Dark, succulent, garlic-fried chicken thighs</i>	€7.75
Pincho Moruno <i>Marinated pork fillet served with allioli</i>	€6.25
Chorizo al vino blanco <i>Chorizo cooked in white wine</i>	€7.85
Albondigas <i>Meatballs in our rich house tomato sauce</i>	€6.50
Chistorra a la plancha <i>Pan-fried Spanish sausage from Navarra</i>	€7.00
Lentejas <i>Lentil stew with hints of chorizo, morcilla & bacon</i>	€6.50
Rabo de toro <i>Oxtail casserole</i>	€6.95
Carrillada de cerdo <i>Marinated pig cheeks with our house sauce</i>	€7.00
Mollejas al jerez <i>Sautéed lamb sweetbreads with sherry, garlic & parsley</i>	€6.85
Higado al ajillo <i>Sautéed lamb liver with garlic & parsley</i>	€6.25
Solomillo encebollado <i>Pork fillet with sautéed onions & potato</i>	€6.95
Patatas a lo pobre <i>Layered potatoes, Spanish black pudding, green/red peppers & onion</i>	€7.25
Bomba de la Barceloneta <i>Traditional Barcelona spicy meat ball & mashed potato served with our brava & allioli sauces</i>	€6.50

Pescado (Fish/Seafood)

Buñuelos de bacalao <i>Cod fritters</i>	€6.50
Puntillitas <i>Fried baby squid tentacles</i>	€8.75
Gambas al ajillo <i>Prawns with garlic, chilli & olive oil</i>	€8.25
Mejillones marinera <i>Mussels with our house marinera sauce</i>	€7.50
Calamares a la andaluza <i>Fried squid rings with allioli</i>	€7.85
Pulpo a la gallega <i>Galician style octopus with potatoes, paprika & olive oil</i>	€13.95
Pulpo con tetilla <i>Galician style octopus with tetilla gratin & paprika</i>	€13.25
Fritura malagueña <i>Malaga mixed fried fish platter (subject to catch of the day)</i>	€14.95
Vieiras gratinadas <i>Gratin of scallops & white fish</i>	€9.95
Gambas a la plancha <i>Grilled prawns in their shell</i>	€9.25

Arroz y Fideuà

Cazuelita de arroz negro <i>Tapa of black rice with seafood, squid ink & allioli</i>	€7.50
Cazuelita de fideuà <i>Catalan fideo noodle seafood dish with allioli</i>	€7.25

Sin Carne/Pescado (V)

Patatas bravas y allioli <i>Potatoes with brava & allioli sauces</i>	€5.75
Berenjenas fritas cordobesas <i>Fried aubergine served with miel de caña</i>	€6.50
Tumbet <i>Layered potatoes, aubergine, courgette, red/green peppers, with our rich tomato sauce</i>	€6.95
Espinacas con garbanzos <i>Spinach & chickpeas with Moorish flavours</i>	€6.00
Tortilla de patatas <i>Spanish omelette served with allioli</i>	€5.25
Queso cordobés <i>Grilled goat's cheese with our house tomato marmalade</i>	€6.50
Pimientos de Padrón <i>Fried Padrón peppers (some may bite - others not!)</i>	€8.95
Salteado de setas <i>Seasonal mix of sautéed mushrooms & a sprinkle of spring onion</i>	€7.25

Ensaladas (Salads)

Ensaladilla rusa <i>Tuna, potatoes, carrots, peas, mayonnaise & egg shavings</i>	€5.25
Ensalada de espinacas, queso azul y bacon <i>Tapa of spinach, blue cheese, bacon, pine nuts & onion</i>	€7.95
Escalivada <i>Traditional Catalan grilled vegetables</i>	€6.75

Tablas (Sharing Platters)

Tabla de quesos <i>Spanish cheese board with honey</i>	€17.75
Tabla mixta <i>Mixed iberico meat & cheese board</i>	€18.50

Desserts (all made in-house)

Crema catalana <i>Crema catalana</i>	€6.25
Tarta de Santiago <i>Thin almond sponge tart (+shot of Pedro Ximénez +€4.50)</i>	
Arroz con leche <i>Rice pudding with cinnamon (served cold)</i>	
Churros con chocolate <i>Churros with chocolate dip</i>	
Flan casero <i>Crème caramel</i>	

Places you might like to visit

W: lastapasdelola.com
FB: lastapasdeloladublin
TW: LasTapasDeLola
Insta: lastapasdelola

Things you might like to know...

Our beef is 100% Irish, but our Spanish meat products come from Spain! If you have an allergy, please let us know as we've a separate menu listing all food allergens. EU & Irish law states we must advise that while we make every effort to avoid certain allergens, some dishes may contain traces of cereals, gluten, nuts, fish or chicken bones. 12.5% discretionary service charge will be added to parties of 6 or more. Please note, due to health & safety precautions (presence of egg, milk etc), our food is not available to take home from your table.