

Las Tapas de Lola

Pica-Pica (a bite while you read on)

Olivas ☒	€4.50
<i>Olives from Antequera, Malaga</i>	
Anchoas del Cantábrico ☒	€11.50
<i>Anchovies (x4), hand filleted, salted, cured & preserved in olive oil</i>	
Chicharrones	€5.75
<i>Marinated pork belly, slow-cooked & flash-fried until crispy</i>	
Jamón ibérico	€15.50
<i>Hand-sliced iberico ham</i>	
Queso manchego con miel ☒	€8.75
<i>Manchego cheese with honey</i>	
Pa amb tomàquet	€4.25
<i>Catalan bread with grated tomato & extra virgin olive oil</i>	
Ración de pan	€2.00
<i>Portion of bread</i>	

Carne (Meat)

Croquetas de jamón	€4.75
<i>Spanish ham croquettes</i>	
Chorizo frito y morcilla	€7.50
<i>Chorizo & Spanish black pudding</i>	
Pollo al ajillo ☒	€7.25
<i>Dark, succulent, garlic-fried chicken thighs</i>	
Pincho Moruno	€5.95
<i>Marinated pork fillet served with allioli</i>	
Chorizo al vino blanco ☒	€7.50
<i>Chorizo cooked in white wine</i>	
Albondigas	€5.95
<i>Meatballs in our rich house tomato sauce</i>	
Chistorra a la plancha ☒	€6.75
<i>Pan-fried Spanish sausage from Navarra</i>	
Lentejas	€6.25
<i>Lentil stew with hints of chorizo, morcilla & bacon</i>	
Rabo de toro	€6.25
<i>Oxtail casserole</i>	
Carrillada de cerdo ☒	€6.75
<i>Marinated pig cheeks with our house sauce</i>	
Mollejas al jerez ☒	€6.50
<i>Sautéed lamb sweetbreads with sherry, garlic & parsley</i>	
Higado al ajillo ☒	€5.95
<i>Sautéed lamb liver with garlic & parsley</i>	
Solomillo encebollado ☒	€6.50
<i>Pork fillet with sautéed onions & potato</i>	
Patatas a lo pobre	€6.50
<i>Layered potatoes, Spanish black pudding, green/red peppers & onion</i>	
Bomba de la Barceloneta	€6.25
<i>Traditional Barcelona spicy meat ball & mashed potato served with our brava & allioli sauces</i>	

Pescado (Fish/Seafood)

Buñuelos de bacalao	€6.25
<i>Cod fritters</i>	
Puntillitas	€8.25
<i>Fried baby squid tentacles</i>	
Gambas al ajillo	€7.95
<i>Prawns with garlic, chilli & olive oil</i>	
Mejillones marinera ☒	€6.95
<i>Mussels with our house marinera sauce</i>	
Calamares a la andaluza	€7.50
<i>Fried squid rings with allioli</i>	
Pulpo a la gallega	€12.95
<i>Galician style octopus with potatoes, paprika & olive oil</i>	
Pulpo con tetilla	€12.25
<i>Galician style octopus with tetilla gratin & paprika</i>	
Fritura malagueña	€14.25
<i>Malaga mixed fried fish platter (subject to catch of the day)</i>	
Vieiras gratinadas	€9.50
<i>Gratin of scallops & white fish</i>	
Gambas a la plancha ☒	€8.95
<i>Grilled prawns in their shell</i>	

Arroz y Fideuà

Cazuelita de arroz negro ☒	€7.25
<i>Tapa of black rice with seafood, squid ink & allioli</i>	
Cazuelita de fideuà	€6.95
<i>Catalan fideo noodle seafood dish with allioli</i>	

Sin Carne/Pescado (V)

Patatas bravas y allioli	€5.25
<i>Potatoes with brava & allioli sauces</i>	
Berenjenas fritas cordobesas	€6.25
<i>Fried aubergine served with miel de caña</i>	
Tumbet	€6.50
<i>Layered potatoes, aubergine, courgette, red/green peppers, with our rich tomato sauce</i>	
Espinacas con garbanzos	€5.75
<i>Spinach & chickpeas with Moorish flavours</i>	
Tortilla de patatas	€4.95
<i>Spanish omelette served with allioli</i>	
Queso cordobés ☒	€6.25
<i>Grilled goat's cheese with our house tomato marmalade</i>	
Pimientos de Padrón	€8.95
<i>Fried Padrón peppers (some may bite - others not!)</i>	
Salteado de setas ☒	€6.95
<i>Seasonal mix of sautéed mushrooms & a sprinkle of spring onion</i>	

Ensaladas (Salads)

Ensaladilla rusa	€4.95
<i>Tuna, potatoes, carrots, peas, mayonnaise & egg shavings</i>	
Ensalada de espinacas, queso azul y bacon ☒	€7.50
<i>Tapa of spinach, blue cheese, bacon, pine nuts & onion</i>	
Escalivada ☒	€6.50
<i>Traditional Catalan grilled vegetables</i>	

Tablas (Sharing Platters)

Tabla de quesos	€16.95
<i>Spanish cheese board with honey</i>	
Tabla mixta	€17.50
<i>Mixed iberico meat & cheese board</i>	

Desserts (all made in-house)

	€6.00
Crema catalana ☒	
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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. Some of our dishes may contain traces of nuts, fish, chicken bones or wheat. ☒ denotes coeliac friendly / gluten free. 12.5% discretionary service charge will be added to parties of 6 or more.