

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 ☒ <i>L'Escala anchovies (x 6), 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. 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. Please note, due to health & safety precautions (presence of egg, milk etc), our food is not available to take home from your table.