

# Las Tapas de Lola

## Pica-Pica (a bite while you read on)

<b>Olivas</b> ☒	€4.50
<i>Olives from Antequera, Malaga</i>	
<b>Anchoas del Cantábrico</b> ☒	€11.50
<i>Anchovies (x4), hand filleted, salted, cured &amp; preserved in olive oil</i>	
<b>Chicharrones</b>	€5.75
<i>Marinated pork belly, slow-cooked &amp; flash-fried until crispy</i>	
<b>Jamón ibérico</b> ☒	€15.50
<i>Hand-sliced iberico ham</i>	
<b>Queso manchego con miel</b> ☒	€8.75
<i>Manchego cheese with honey</i>	
<b>Pa amb tomàquet</b>	€3.95
<i>Catalan bread with grated tomato &amp; extra virgin olive oil</i>	
<b>Ración de pan</b>	€2.00
<i>Portion of bread</i>	

## Carne (Meat)

<b>Croquetas de jamón</b>	€4.25
<i>Spanish ham croquettes</i>	
<b>Chorizo criollo</b>	€7.00
<i>White chorizo served with chimichurri</i>	
<b>Chorizo frito y morcilla</b>	€7.25
<i>Chorizo &amp; Spanish black pudding</i>	
<b>Pollo al ajillo</b> ☒	€7.25
<i>Dark, succulent garlic-fried, free-range chicken thighs</i>	
<b>Pincho Moruno</b>	€5.75
<i>Marinated pork fillet served with allioli</i>	
<b>Chorizo al vino blanco</b> ☒	€7.50
<i>Chorizo cooked in white wine</i>	
<b>Albondigas</b>	€5.95
<i>Meatballs in our rich house tomato sauce</i>	
<b>Chistorra a la plancha</b> ☒	€6.50
<i>Pan-fried Spanish sausage from Navarra</i>	
<b>Lentejas</b>	€5.75
<i>Lentil stew with hints of chorizo, morcilla &amp; bacon</i>	
<b>Rabo de toro</b>	€5.95
<i>Oxtail casserole</i>	
<b>Carrillada de cerdo</b> ☒	€6.50
<i>Marinated pig cheeks with our house sauce</i>	
<b>Mollejas al jerez</b> ☒	€6.50
<i>Sautéed lamb sweetbreads with sherry, garlic &amp; parsley</i>	
<b>Higado al ajillo</b> ☒	€6.00
<i>Sautéed lamb liver with garlic &amp; parsley</i>	
<b>Solomillo encebollado</b> ☒	€6.50
<i>Pork fillet with sautéed onions &amp; potato</i>	
<b>Patas a lo pobre</b>	€5.75
<i>Potatoes, morcilla, green/red peppers &amp; onion</i>	
<b>Bomba de la Barceloneta</b>	€5.50
<i>Traditional Barcelona spicy meat ball served with our brava &amp; allioli sauces</i>	

## Pescado (Fish/Seafood)

<b>Buñuelos de bacalao</b>	€5.95
<i>Salted cod fritters</i>	
<b>Puntillitas</b>	€7.50
<i>Fried baby squid tentacles</i>	
<b>Gambas al ajillo</b>	€7.95
<i>Prawns with garlic, chilli &amp; olive oil</i>	
<b>Mejillones marinera</b> ☒	€6.95
<i>Mussels with our house marinera sauce</i>	
<b>Calamares a la andaluza</b>	€7.25
<i>Fried squid rings with allioli</i>	
<b>Pulpo a la gallega</b>	€11.95
<i>Galician style octopus with paprika &amp; potatoes</i>	
<b>Pulpo con tetilla</b>	€11.50
<i>Galician style octopus with tetilla gratin &amp; paprika</i>	
<b>Fritura malagueña</b>	€11.75
<i>Malaga mixed fried fish platter (subject to catch of the day)</i>	
<b>Vieiras gratinadas</b>	€9.50
<i>Gratin of scallops &amp; white fish</i>	
<b>Gambas a la plancha</b> ☒	€9.95
<i>Grilled prawns in their shell</i>	

## Arroz y Fideuà

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

## Sin Carne/Pescado (V)

<b>Patatas bravas y allioli</b>	€4.95
<i>Potatoes with brava &amp; allioli sauces</i>	
<b>Berenjenas fritas cordobesas</b>	€5.95
<i>Fried aubergine served with miel de caña</i>	
<b>Tumbet</b>	€6.25
<i>Layered potatoes, aubergine, courgette, red/green peppers, with our rich tomato sauce</i>	
<b>Espinacas con garbanzos</b>	€5.75
<i>Spinach &amp; chickpeas with Moorish flavours</i>	
<b>Tortilla de patatas</b>	€4.75
<i>Spanish omelette served with allioli</i>	
<b>Queso cordobés</b> ☒	€5.50
<i>Grilled goat's cheese with our house tomato marmalade</i>	
<b>Pimientos de Padrón</b>	€8.95
<i>Fried Padrón peppers (some may bite - others not!)</i>	
<b>Salteado de setas</b> ☒	€6.50
<i>Seasonal mix of sautéed mushrooms &amp; a sprinkle of spring onion</i>	

## Ensaladas (Salads)

<b>Ensaladilla rusa</b> ☒	€4.50
<i>Tuna, potatoes, carrots, peas, mayonnaise &amp; egg shavings</i>	
<b>Ensalada de espinacas, queso azul y bacon</b> ☒	€6.95
<i>Tapa of spinach, blue cheese, bacon, pine nuts &amp; onion</i>	
<b>Escalivada</b> ☒	€6.50
<i>Traditional Catalan grilled vegetables</i>	

## Tablas (Sharing Platters)

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

## Desserts (all made in-house)

<b>Crema catalana</b> ☒	€5.75
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<b>Tarta de Santiago</b> ☒	
<i>Thin almond sponge tart (+shot of Pedro Ximénez +€3.50)</i>	
<b>Arroz con leche</b> ☒	
<i>Rice pudding with cinnamon (served cold)</i>	
<b>Churros con chocolate</b>	
<i>Churros with chocolate dip</i>	
<b>Flan casero</b> ☒	
<i>Crème caramel</i>	

## Places you might like to visit

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

## Things you might like to know...

Our beef is 100% Irish, but our Spanish meat products come from Spain! Our chicken & eggs are free-range. 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.