12 Wexford Street
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Las Tapas de Lola

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

Olivas *15 GF* €6.95
Olives from Antequera, Málaga

Almendras *5,8 GF* €5.95
Salted marcona almonds

Anchoas de Santoña, Mar Cantábrico 1W,*4, GF no tostas* €19.50
Anchovies from Santoña, hand-filleted, salted, cured & preserved in olive oil & tostas

Boquerones en vinagre *4;12;15 GF* €11.50
White anchovies, vinegar, olive oil, garlic, parsely & olives

Mojama de Barbate *4,8 GF* €9.95
Stunning cured tuna (Barbate, Cádiz), almonds, olive oil

Chicharrones *1W;2;3;4;5;7;8;9;10;11;12;14;15* €9.25
Pork belly, slow-cooked & flash-fried, salty, fatty & delish

Jamón ibérico de bellota *1W (GF no picos)* €25.00
Acorn-fed ibérico ham, hand-sliced

Queso manchego con miel *3;7 GF* €10.50
Manchego cheese with honey

Pa amb tomàquet *1W;3;5;6;7;8;10;11;13* €7.50
Catalan bread with grated La Sucona tomatoes & extra virgin olive oil

Ración de pan *1W;3;5;6;7;8;10;13* €3.90
Portion of bread

Tabla (Sharing Platter)

Tabla de quesos *1W;3;5;6;7;8;10;11 GF (no tostas)* €25.00
Four scrumptious Spanish cheeses, olivas, tostas, honey, almonds, miel de caña & our tomato marmalade

Sin Carne/Pescado (V)

Patatas bravas y allioli *1W;2;3;4;5;7;8;9;10;11;12(S02);14;15* €8.50
Potatoes with brava & allioli sauces

Berenjenas fritas cordobesas *1W;2;3;4;5;7;8;10;11;12;14;15* €8.95
Fried aubergine served with miel de caña

Salteado de setas *15 GF* €8.50
Seasonal mix of sautéed mushrooms & spring onion

Espinacas con garbanzos *1S;5;8;10;11;15* €7.95
Spinach & chickpea stew – salty, smoky paprika & cumin

Tortilla de patatas *1W;2;3;4;5;7;8;10;11;12;14;15* €7.95
Spanish omelette served with allioli

Queso cordobés *1W;7 (GF no tostas)* €8.25
Grilled goat's cheese, our tomato marmalade & tostas

Pimientos de Padrón *1W;2;3;4;5;6;7;8;10;11;12;14;15* €8.95
Fried Padrón peppers

Pescado (Fish/Seafood)

Gulas al ajillo *1W;2;3;4;7;14;15* €8.95
Baby eel with garlic, chilli & olive oil

Mejillones marinera *2;4;12(E220 E224);14;15 GF* €9.95
Mussels with our house marinera sauce

Calamares a la andaluza *1W;2;3;4;5, 7;8;10;11;12;14;15* €9.50
Fried squid rings with allioli

Pulpo a la gallega *1S;4;5;8;10;11;14* €26.00
Galician style octopus with potatoes, paprika & olive oil

Gambas al ajillo *1S;2;3;4;5;7;8;10;11;12;14;15* €11.50
Prawns with garlic, chilli & olive oil

Vieiras gratinadas *1W;2;4;5;7;8;10;12;14;15* €10.95
Gratin of scallop, white fish & tarragon

Ensaladas (Salads served cold)

Ensalada de pulpo *2;4;5;8;10;11;14 GF* €11.50
Octopus salad, onion, vinegar, olive oil, parsley

Ensaladilla rusa *1W;3;4;5;7;8;10 (GF no picos)* €7.95
Tuna, potatoes, carrots, peas, mayonnaise, egg & picos

Ensalada de espinacas, queso azul y bacon €11.25
Salad of spinach, blue cheese, bacon, pine nuts & onion
7,8;12(E224);15 GF

Carne (Meat)

Croquetas de jamón *1W;2;3;4;5;7;8;9;10;11;12;14;15* €8.25
Our homemade Spanish ham croquettes

Chorizo al vino blanco *1S;12(E120 E250 E330 E331)* €8.95
Chorizo cooked in white wine with red & green peppers

Morcilla de Burgos 1S;7 €9.25
Delish black pudding from Burgos, our tomato marmalade & Valdeón blue cheese from León

Chistorra a la plancha *7;12(E120);15 GF* €7.95
Pan-fried sausage from Navarra

Patatas a lo pobre *1W;5;7;8;10;11;15* €9.50
Layered potatoes, black pudding, green/red peppers

Pollo al ajillo 12**;***15 GF* €7.95
Dark, succulent, garlic-fried chicken thighs

Albóndigas *3;5;8;9;10;11;12(E220 E224);15 GF* €8.95
Meatballs (beef & pork) in our rich house tomato sauce

Carrillada de cerdo *1S;5;8;9;10;11;12(E220)* €9.95
Marinated pig cheeks with our house sauces

Bomba de la Barceloneta *1W;2;3;4;5;7;8;9;10;11;12;14;15* €9.75
Traditional Barcelona bombas (x 2) of spicy beef & mashed potato served with our brava & allioli sauces

Higado al ajillo *15 GF* €8.75
Sautéed lamb liver with garlic & parsley

Callos tradicionales *1S,5,8,10,11,12* €9.50
Traditional tripe stew, chorizo, pig trotters, chickpeas

Postres (Desserts made in-house)

Crema catalana *3;7 GF* €9.25
Crema catalana

Churros con chocolate *1W;2;3;4;5;7;10;11;12;14;15* €8.25
Churros with chocolate dip

Tarta de queso *1W;3;7;8;11* €9.50
A slice of Anna's delish cheesecake

Tarta de Santiago *3;8;12 GF* €9.25
Thin almond sponge tart

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), Bretzel Bakery, Carpios, Cullen's Fruit & Veg, Evergreen, FX Buckley, JJ Johnsons, Kish Fish, La Embajada Valle de Los Pedroches (ES), La Rousse, Productos de Almadraba (ES), Quesería Subbetica (ES), Redmond Fine Foods, Anchoas de San Filippo (ES),Sarah & Olive, Tolka Eggs, Vera Foods, Wrights of Marino.

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

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