

Our Drinks

SPANISH COCKTAILS



	Glass	Jug
Classic Sangria	6.5	19.9
White Sangria with wine	6.9	20.9
White Sangria with Cava	10.5	25.9
Tinto de Verano Red Wine & Lemonade	6.9	18.5

BEERS

	Half Pint	Pint
Draught Estrella Galicia	3.9	6.9
		Bottle
Estrella Damm Small		4.5
Estrella Damm Large		7.5
Estrella Galicia		4.9
San Miguel Small		4.5
San Miguel Large		7.5
San Miguel 0% Alcohol		4
Corona		4.9
Desperados		5.5
Gluten Free Beer		5.5
Apple Cider		5

SOFT DRINKS

Coke	2.6
Diet Coke	2.6
Coke Zero	2.6
7Up	2.6
Fanta Orange/Lemon	2.6
Apple Juice	2.9
Mango Juice	2.9
Passion Fruit Juice	2.9
Orange Juice	2.9
Lime and Soda	2.5
Small Water (Still/Sparkling)	2.5
Large Water (Still/Sparkling)	4.5

COCKTAILS

Lolas	9.5
Vodka, Passion Fruit Juice, Mango Juice, Orange Juice, Fresh Lime and Grenadine	
Mojito	9.5
White Rum, Lime Juice, Lemon Juice, Mint and Sugar	

COFFEE

Espresso	2.5
Americano	2.5
White Americano	2.8
Latte	2.9
Cappuccino	2.9
Spanish Hot Chocolate	2.9
Liqueur Coffees & Hot Chocolate	7.5
Your choice of coffee or real hot chocolate, enhanced with Disaronno, Baileys, Brandy, Whiskey, Tia Maria, or Licor 43	

TEA

Breakfast Tea	2.4
Decaf Breakfast Tea	2.4
Camomile Tea	2.4
Fresh Mint Tea	2.4

All hot drinks available with regular milk or soya.

Spirits & Shots

VODKA	Single (25ml)	Double (50ml)
Smirnoff	5.5	7.5
Absolut	7	9.5
J.J Whitley	7	9.5
Grey Goose	8.5	10.5

GIN	Single (25ml)	Double (50ml)
Gordon's	5.5	7.5
Beefeater Pink	5.5	7.5
Hendrick's	7	9.5
Tanqueray	7	9.5
Whitley Neil	7	9.5
Puerto de Indias Pink	7	9.5
Fresha Strawberry	8.5	10.5
Nordés	11	13

RUM	Single (25ml)	Double (50ml)
Bacardi	5.5	7.5
Captain Morgan Dark	5.5	7.5
Captain Morgan Spiced	5.5	7.5
Sailor Jerry	5.5	7.5
Brugal	7	9.5
Havana Club	7	9.5
Kraken	7	9.5
Mount Gay	7	9.5

LIQUER & OTHERS	Single (25ml)	Double (50ml)
Bailey's		6.9
Disaronno	5.5	7.5
Pimm's	5.5	7.5
Malibu		7.5
Kahlua		7.5
Drambuie	7	9.5
Campari	7	9.5

WHISKY	Single (25ml)	Double (50ml)
Bell's	5.5	7.5
Famous Grouse	5.5	7.5
Jack Daniel's	5.5	7.5
Jameson	5.5	7.5
JW Red Label	5.5	7.5
Southern Comfort	5.5	7.5
Whyte & Mackay	5.5	7.5
Buffalo Trace	7	9.5
Chivas Regal	7	9.5
J&B	7	9.5
JW Black Label	7	9.5
Maker's Mark	7	9.5

BRANDY & COGNAC	Single (25ml)	Double (50ml)
Soberano 5 Brandy Sherry Cask	5.5	7.5
Carlos I Solera Gran Reserva Brandy	7	9.5
Courvoisier	7	9.5
Remy Martin	7	9.5

SPANISH SPECIALS	Shot (25ml)	Glass (35ml)
Licor de Hierbas	5.5	7.9
Orujo (White)	5.5	7.9
Pacharán	5	6.9
Licor 43	5	6.9
Ponche Santa Maria		6.9

VERMOUTH	50 ml
Martini Extra Dry	6.9
Martini Blanco	6.9
Martini Rosso	6.9

SHOTS (25 ml)	Baileys Disaronno Kahlua Limoncello Peach Schnapps Sambuca (white or black) Tequila Gold Tequila Silver Tequila Rose Tia Maria	3.5
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Mixers are included in the price of spirits.

Wine List


RED



- Marques de Verdellano (Bobal Tempranillo)** D.O. Utiel-Requena  **22.9**
An intense cherry red with flashing hints of violet. Raspberry and blackberry notes. Medium bodied. **12.5%**
Small Glass (125ml) **6.9** Medium Glass (175ml) **7.9** Large Glass (250ml) **8.9**
- Ondalán (Rioja Tempranillo)** D.O. Rioja **29.9**
High aromatic intensity. Red fruits and forest fruits with a hint of sweet vanilla. Medium bodied. **13.5%**
- Linaje Garsea (Roble)** D.O. Ribera del Duero **32.9**
Dry fruit forward, but fruity, expressive, blackberry and black plum tones return, some black currant (in the mouth) perhaps a soft tannin and a little less body than in previous years, without forgetting the fruit, enveloping, intense in the mid palate, with some alcoholic bluntness well compensated with the tannin and the slight oak. **13.50%**
- Talento (Monastrell)** D.O. Jumilla - Organic **32.9**
Clean aroma, intense potent fruit with fine toasted notes. Smooth in mouth with elegant entry, vivid and fruity, mature and delicious tannins. Full bodied. **14%**
- Valparaíso (Roble Tempranillo)** D.O. Ribera del Duero **32.9**
Bright, dark cherry red color. Fruity bouquet of red berry fruits with smoky hints from the oak. Medium bodied. **14%**
- Faustino V Reserva (Rioja)** D.O. Rioja **34.9**
Silky and elegant. Well integrated aromas, sweet barrels and fruits hints. Pleasant entrance on the palate, elegant structure and balance as a whole. Full bodied. **13.5%**
- Faustino I Gran Reserva (Rioja)** D.O. Rioja **49.9**
Very complex aromas of ripe berries, sultanas, cedar and hints of chocolate. Round, ripe tannins that are layered and fresh. Full bodied. **13.5%**

WHITE



- Marques de Verdellano (Macabeo)** D.O. Utiel-Requena  **22.9**
Notes of apple and white pears, with a tropical touch and a hint of honey at the end. **11.5%**
Small Glass (125ml) **6.9** Medium Glass (175ml) **7.9** Large Glass (250ml) **8.9**
- Arca de Noe (Viura)** D.O. Rioja **24.9**
Fresh with fruit sensations, very warm and intense. Aroma of fruit (pineapple, apple, grapefruit) with hints of citrus and white flowers. **12.5%**
- Homenaje (Chardonnay)** D.O. Navarra **26.9**
Tropical and citrus aromas. Refreshing acidity, where many fruity sensations and a certain unctuousness appear. It ends with an elegant, slightly bitter finish. **13%**
- Monasterio de Pazuelos (Sauvignon Blanc)** D.O. Rueda **27.9**
A pleasant white wine that harbors intense flavors and memories of tropical fruits with a citrus finish. **13.5%**
- Flor de Verano (Albariño)** D.O. Rias Baixas **38.9**
A lighter style albarino with a racy yet delicately floral nose, a palate of ripe fruit, minerals and peaches with a zippy clean finish. **12%**



Contains sulfites



Vegan

Wine List

ROSE



Marques de Verdellano (Bobal) D.O Utiel-Requena

22.9

Sweet and traditional confectionery, all strawberry chewing gum, soft sweets and fresh cream. Fresh, fruity and balanced, smooth and with a long finish. **12%**

Small Glass (125ml) **6.9** Medium Glass (175ml) **7.9** Large Glass (250ml) **8.9**

Homenaje (Garnacha) D.O. Navarra

23.9

Fruity aromatic profile predominating notes of redcurrants and sour strawberry. Sweet entry, with an elegant, unctuous step along its route and a fresh, very fruity finish. **13.5%**

SPARKLING



Freixenet Cava (Cordon Negro)

28.9

Cordon Negro is Freixenet's stylish, sparkling wine made using traditional techniques to create a superior Cava from Catalonia with all the flavor of the Mediterranean. It is light, fresh and current, and made from three grape varieties, Parellada, Macabeo and Xarel·lo.

Freixenet Mini Cava (20cl)

9.9

SHERRY (75ml)



La Tercia Pedro Ximenez

6.9

Sweet wine obtained from the pasification of Pedro Ximenez grapes. **15%**

Calafia Sweet Moscatel

4.9

Aromas of marmalade and floral notes, with refreshing citrus on the palate. **12%**

Harvey's Bristol Cream Sherry

4.9

Dark, golden and complex. Rich with a mellow sweetness. **17.5%**

Fino Sherry

4.9

Crisp and clean with an exquisitely dry finish. **15%**

PORT (75ml)



Cockburn's Ruby Port

4.9

Comfortable in any setting, our ultra-adaptable Fine Ruby has a bright and fruity style that mixes as easily as it stands alone. Made with a selection of young wines from a variety of vintages, it's aged in oak for two to three years before it's released into the world. **19%**



Contains sulfites



Vegan

Food Menu

ALLERGEN INFORMATION

 **Gluten**

 **Crustaceans**

 **Molluscs**

 **Fish**

 **Milk**

 **Mustard**

 **Sulfites**

 **Tree Nuts**

 **Eggs**











 **Vegan**

 **Vegetarian**





Gluten-free bread and flour are available to substitute for regular bread, Tostadas, Deep Fried Aubergine, Fish and Calamares.

BREAD - PAN





(Gluten free bread is available for an extra £1 per mini petit pain)

-  **Basket of Bread and Butter - Cesto de pan y mantequilla**   **3.9**
Plant based butter is available.
-  **Basket of Bread with Alioli - Pan con Alioli**  **4.4**
Basket of bread served with a pot of homemade Spanish garlic mayonnaise.
-  **Basket of Bread with Virgin Olive Oil & Balsamic Vinegar**  **4.9**
-  **Barcelona Bread - Pan Barcelona** (5 pieces)  **5.5**
Lightly toasted bread topped with fresh tomato, garlic, olive oil and sea salt.
-  **Extra Basket of Bread**  **2.2**
-  **Mixed Olives - Aceitunas** **4.4**
Lolas' famous mixed olives with peppers, lemon, garlic and herbs.
-  **Extra Pot of Sauce** **1.5**
Bravas, Alioli, Mojo or Feira.
All of our sauces are available to buy by the pot to take away.

ON THE TOAST - TOSTADAS








- Matador**   **7.2**
Homemade tomato jam, sliced chorizo, spinach topped with cheese and baked in the oven garnished with balsamic glaze.
-  **Goat's Cheese on Toasted Bread - Tostada de queso de cabra**  **9.9**
2 pieces of grilled goat's cheese on toasted bread with homemade tomato jam and caramelised onion.

DEEP FRIED CUBED POTATOES - PATATAS FRITAS EN FORMA DE CUBOS

-  **Bravas:** Topped with our spiced pepper and paprika sauce. **7.1**
-  **Alioli:** Topped with our special Spanish homemade Spanish garlic mayonnaise. **7.1**
-  **Feira:** Topped with typical marinade from Galicia with hot paprika de La Vera and olive oil. **7.1**
-  **Mojo Style:** Topped with our homemade sauce flavoured with cumin, coriander and peppers. **7.1**

Why not try other sauces with your potatoes? Add extra pot of sauce of your choice for £1.5

SALADS - ENSALADA

- Goat's Cheese**    **9.9**
Fresh mixed leaves with grilled goat's cheese, walnuts, olives, tomato & fried bacon, served with our special balsamic dressing and olive oil.
- Feta & Salmon**   **10.9**
Fresh mixed salad leaves with feta cheese, smoked salmon, olives and capers with our special balsamic dressing and olive oil.
-  **Couscous and Quinoa - Ensalada de couscous y quinoa**  **11.1**
Dressed with bittersweet sauce with fresh lime, orange and honey. Served with capers, pomegranate, tomato and fresh oranges.

CROQUETTES - CROQUETAS

Served in portions of 4. Please ask your server if you wish to add up to 2 extra croquettes.

- Ham - Croquetas de Jamón**    **9.4**
Homemade croquettes filled with cured ham and béchamel.
- Chicken - Croquetas de Pollo**    **9.1**
Homemade croquettes filled with chicken and béchamel.
-  **Spinach & Blue Cheese - Croquetas de espinacas y queso azul**    **9.1**
Homemade croquettes filled with spinach, blue cheese from Asturias and béchamel.
-  **Mushroom - Croquetas de champinones**  **9.1**
Homemade croquettes filled with mushroom, onions and vegan béchamel.

FISH - PESCADO

Anchovies in Vinegar - Boquerones en vinagre 7.9

Anchovies marinated in olive oil, garlic and vinegar.

Mediterranean Style Fried White Fish Bites - Bocados de pescado blanco a la fritura al estilo Mediterráneo 9.5

Battered and deep fried white fish bites served with Alioli sauce and lemon.

Fried Squid - Calamares Fritos 10.9

Fried Squid rings served with Alioli sauce, lemon and salad garnish.

Sardines - Sardinias 10.9

Pan fried filleted sardines in olive oil and garlic and white wine. Served with salad garnish.

Battered King Prawns - Gambas rebozadas 11.9

Peeled prawns, battered with our special recipe, dusted with paprika, served on Alioli with a side salad garnish and lemon.

Mussels - Mejillones 11.9

Mussels cooked with white wine, onions and finished with cream.

Pil-pil Prawns - Gambas al Pil-Pil 12.9

Pan fried peeled prawns in our special sauce with olive oil, white wine, garlic & chilli.

Garlic King Prawns - Langostinos al ajillo (5 pieces) 13.9

Pan fried whole king prawns with their shells on with olive oil, white wine and garlic. Served with salad garnish and lemon.

Garlic Cream Baked Hake - Merluza al horno con crema de ajos 14.6

Hake baked with garlic cream sauce. Served with pan-fried green asparagus with garlic, white wine, parsley and black pepper

Galician Style Octopus - Pulpo a la Gallega 20.9

Octopus served with sliced boiled potatoes, topped with extra virgin olive oil, sweet & hot Spanish paprika (Pimentón de La Vera) and sea salt.

MEAT - CARNE

Chicken Wings - Alitas de pollo 7.9

Deep fried chicken wings cooked in olive oil, white wine and and sweet chilli sauce.

Meatballs Pisto - Albondigas con pisto (4 pieces) 8.9

Homemade 100% beef meatballs, cooked in our slow cooked rich sauce with tomato, onions, peppers, aubergine and courgettes.

Inferno Sausage - Chorizo al infierno 9.2

Sliced Iberian chorizo pan fried in red Rioja wine and our homemade balsamic reduction.

Pincho Moruno (2 skewers) 9.9

Pan-grilled diced chicken with vegetables on wooden skewers, dusted with paprika and served with balsamic dressing and crispy onions.

Black Pudding and Goat's Cheese Pincho - Pincho de morcilla y queso de cabra 12.9

Spanish black pudding on salty crackers, topped with goat's cheese, pear jam and caramelised onion and served with Piquillo peppers and spinach garnish.

Pork Loin 14.9

Sliced tender pork loin served with boiled potato, carrots and green beans.

Ox Cheeks - Carrillada estofada de buey 16.9

Slow cooked ox cheeks covered in a rich red wine gravy. Served with boiled potato, carrots and green beans.

Ibérico Cured Ham - Jamón Ibérico de Cebo 16.9

This cured ham is made with the meat of bred black Iberian pigs that have been roaming freely across oak pastures (Dehesa) and feeding on an acorn-based (bellota) diet. Served with 2 slices of Barcelona bread.

Add extra slice of Barcelona bread for £1 (up to 2 pieces).

Selection of Cured Ibérico Meat Platter - Tabla de embutidos 20.9

Ibéricos

Slices of Iberico Salchichón, Jamon, Chorizo, Lomo and Manchego cheese served on a platter with 2 slices of Barcelona bread. All meat is made of bred black Iberian pigs that have been roaming freely across oak pastures (Dehesa) and feeding on an acorn-based (bellota) diet.

Add extra slice of Barcelona bread for £1 (up to 2 pieces).

Flamenco Eggs with Pisto - Huevos a la Flamenka con Pisto   **12.9**

Spanish sausage with eggs, potatoes, and our slow-cooked rich Pisto sauce made with tomatoes, onions, peppers, aubergines, and courgettes, baked in the oven. Served with one slice of toasted bread (can be served without bread).

VARIOUS - VARIOS

V Spanish Omelette - Tortilla  **6.9**

Traditional homemade Spanish omelette made with potatoes, eggs and onions. Served with Lolas' own homemade tomato jam.

V Padron Peppers - Pimientos de Padron **7.8**

Famous baby green peppers originally from Padron (Galicia) cooked in olive oil and sprinkled with sea salt.

V Garlic Mushrooms - Champinones al ajillo   **7.9**

Button mushrooms pan fried in white wine, garlic and black pepper. Finished with cream.

V Deep Fried Aubergine with Honey - Berenjena a la miel  **8**

Sliced aubergine, dusted in flour, deep fried and dressed with balsamic glaze, honey, sea salt and topped up with crispy onions.

V Baked Aubergine - Berenjena gratinada  **8.5**

Layered aubergine with our slow cooked pisto sauce, topped with cheese and baked in the oven.

V Manchego Cheese - Queso Manchego    **11.9**

Famous Spanish cheese served with quince jelly, walnuts, honey and crackers.

DESSERTS - POSTRES

V Crema Catalana   **6.9**

Spanish style set crème brûlée flavoured with orange and vanilla topped with caramelised sugar.

V Tarta de Queso de La Viña    **6.9**

Famous homemade "La Viña de San Sebastian" cheesecake served with berry compote.

V Tarta de Santiago  **6.9**

Homemade warm almond cake served with regular or vegan vanilla ice cream.

V Churros with Chocolate   **7.9**

Churros (4 units) with hot authentic Spanish chocolate sauce.

V Manchego Cheese - Queso Manchego    **11.9**

Famous Spanish cheese served with quince jelly, walnuts, honey and crackers.

Vegan Menu

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Basket of bread served with a pot of homemade Spanish garlic mayonnaise.
-  **Basket of Bread with Virgin Olive Oil & Balsamic Vinegar**  **4.9**
-  **Barcelona Bread - Pan Barcelona** (5 pieces)  **5.5**
Lightly toasted bread topped with fresh tomato, garlic & olive oil.
-  **Mixed Olives - Aceitunas** **4.4**
Lolas' famous mixed olives with peppers, lemon, garlic and herbs.
-  **Deep Fried Cubed Potatoes - Patatas fritas cortadas en forma de cubos** **7.1**
With your choice of sauce: **Bravas, Mojo, Feira or Alioli**. Please see the 'Deep Fried Cubed Potatoes' section of the main menu for the sauce descriptions.
-  **Garlic Mushrooms - Champinones al ajillo**  **7.5**
Pan-fried button mushrooms in white wine, garlic and parsley.
-  **Meatless Balls Pisto - Albondigas de vegetales y legumbres**  **7.9**
Homemade meatless balls made with chickpeas, white beans, mushrooms, asparagus, cumin, oregano and white wine covered in our slow-cooked Pisto sauce.
-  **Whole Battered Mushrooms**  **7.9**
Whole mushrooms in tempura batter, paprika dust on Alioli with side salad garnish.
-  **Vegan Spanish Omelette - Tortilla vegana** **7.9**
A whole mini round Spanish omelette made with potatoes, onion, asparagus, mushroom and garlic served with our homemade tomato jam.
-  **Roasted Vegetable Skewers - Brocheta de Verduras**  **8.5**
Griddled skewers of cherry tomato, mixed peppers, onion, aubergine, courgette, mushroom & Padron peppers cooked with garlic and black pepper and served with our special balsamic dressing and crispy onions.
-  **Mushroom Croquettes - Croquetas de Champinones**  **9.1**
Homemade croquettes filled with mushroom, onions, herbs and vegan béchamel.
-  **Garlic Mushrooms with Green Asparagus**  **9.2**
Pan-fried fresh button mushrooms and green asparagus with garlic, white wine, parsley and black pepper.